

## Lunch/Dinner

- Off the Grill** 250g Black Onyx rump, 270-day grain fed served with garlic and rosemary hasselback potato, caramelised shallots, broccolini and red wine jus (gf) **34**
- Land Meets C** 250g Black Onyx rump, 270-day grain fed served with garlic and rosemary hasselback potato, caramelised shallots, broccolini and topped with garlic cream prawn cutlets (gf) **41**
- Curry of the week** served with rice, naan bread and coriander raita (gfo) **26**
- Garlic and Lemon Zest Chicken Breast** Grilled garlic and lemon zest marinated chicken breast served with a crunchy salad of mixed lettuce, bacon bits, cherry tomato, bean shoots, chilli, parmesan and fetta served with coconut rice and lemon wedge (gfo) **28.5**
- Vegetarian Gnocchi** house made garlic and herb gnocchi served with sundried tomatoes, grilled haloumi, spinach and butternut squash on a creamy pesto sauce (v) **21.5**

## Lunch/Dinner

- Salt and Szechuan Calamari Salad** Crispy fried calamari dusted in a Szechuan seasoning, mixed lettuce, cucumber, red onions, tomatoes, sliced red chillies, bean shoots and sesame soy garlic dressing **23.5**
- Sand Crab, Roasted Sweet Corn and Avocado Salad** Fresh sand crab claw meat on top of a salad of roasted sweet corn, spinach, diced avocado, red onions, cherry tomatoes, parsley and coriander drizzled with a citrus and olive oil dressing (gf) **29.5**
- Prawn and Mango Salad** Marinated cooked prawns, diced mango, fresh mixed lettuce, cherry tomatoes, cucumber, chives, roasted peppers, drizzled with a passionfruit and lemon dressing (gf) **25**
- Fish 'n' Chips** Grilled or battered barramundi, served with beer battered chips, garden salad and tartare sauce **27**
- Crispy Barramundi** Crispy skinned fresh barramundi served with herb and lemon potato rosti, green beans, cherry truss tomatoes and a mint pea puree (gf) **31.5**
- Seafood Laksa** Creamy south-east Asian style coconut laksa served with prawns, scallops, pak choy, hokkien and rice noodles in a mildly spiced soup, finished with a boiled egg and fresh chilli **32**

# Lunch/Dinner

- Chilli Mussels** A 1kg pot of black lip mussels cooked in chilli, garlic, white wine and housemade napolitana sauce. Cooked to your preferred spice and served with toasted ciabatta for dipping (gfo) **41**
- C Food Platter for One** Your choice of grilled or battered Barramundi, 2 oysters kilpatrick, 2 seared scallops, Szechuan marinated grilled prawns, crispy fried calamari, mild spiced chilli mussels, thick cut sweet potato chips, Asian inspired salad and chilli lime aioli. **56**
- C Food Platter for Two** Comprising of 2 natural and 2 kilpatrick oysters, crispy fried calamari seasoned with Szechuan spice atop a fresh Asian inspired salad, 2 seared scallops, 300g of mild spiced chilli mussels, whole cooked sand crab, creamy garlic prawns, whole fried crispy baby barramundi served with a Thai ginger and lime dipping sauce and coconut rice. **108**
- Fish for Two Barramundi** Crispy fried whole barramundi, topped with fresh Asian herbs, bean shoots and chilli. Served with sautéed seasonal vegetables sprinkled with crispy onion, coconut rice and a Thai ginger and lime dipping sauce **62**

# Lunch/Dinner

## **Burgers**

all served on a poppyseed bun and with beer battered chips

**Steak Burger** Rib fillet steak, bacon, onion rings, swiss cheese, mixed lettuce, tomato, and garlic aioli. **24**

**Chicken Burger** Crispy southern fried chicken, lettuce, tomato, ranch slaw, grilled pineapple, swiss cheese and garlic aioli **22**

**Barra Burger** Crumbed barramundi, house made slaw, mixed lettuce and tomato and tartare sauce **24**

**Vegetarian Burger** Homemade black bean and fetta patty, smashed avocado, mixed lettuce, tomato, red onion and tomato salsa with sweet potato chips (v) **20.5**

## **Sides**

Beer battered chips w/bbq or tom sauce **6.8**

Sweet potato chips w/sweet chilli sauce **7.5**

Beer battered onion rings **6.8**

add aioli **1**

## **Kids**

(all served with a small soft drink and ice-cream) **15.5**

Cheeseburger and chips

Battered fish and chips

Gnocchi with Napoli sauce and parmesan (v)

# Desserts

Available from 5:30pm

## **Sticky Date Pudding**

**13**

House made warm sticky date pudding served with butterscotch sauce and ice cream garnished with fresh strawberries

## **Moist Beetroot and Chocolate Brownie**

**12.5**

Decadent beetroot and chocolate brownie served with a drizzle of warm sauce, berry compote and fresh strawberries

## **Sweet treats**

See cake cabinet inside

# Entrée/Share Plates

Available from 5:30pm

## **Pizza Breads**

Garlic, herb and mozzarella (v) **14**

Shredded lamb, caramelised onion and drizzled with **17**

Greek yogurt

Pesto base topped with fresh tomato and **16**  
bocconcini (v)

Add prosciutto **5**

**Oysters** natural/Kilpatrick (ea) min 2 **5/6.5**

**Haloumi chips** seasoned with Szechuan spice and **14.5**  
chilli aioli

**Seared scallops** served on a sweet corn puree with a **19.5**  
chorizo crumb and roasted sweet corn (gf)

**Butterflied tiger prawns** served with crying tiger butter **19.5**  
grilled lime and rocket (gf)

**Pork and prawn wontons** house made deep fried **14.5**  
wontons served with a Singapore sauce

**Salt and Szechuan dusted calamari** served with chilli **14.5**  
aioli

**Duck spring rolls** filled with duck meat, rice noodles, **16.5**  
cabbage, carrot and spring onions served with a Thai  
ginger dipping sauce