

## Starters

MARINATED SICILIAN OLIVES 10  
Rosemary, chilli & lemon V VE GF

MUSHROOM, THYME & PARMESAN ARANCINI 15  
5 pieces served with truffle aioli V

GRILLED FLATBREAD 12.50  
Served with hummus, pomegranate, mint, parsley & dukkah V VE

GRILLED HALOUMI WITH ZUCCHINI 14  
Toasted pine nuts, lemon & chives GF

## Mains

PRAWN LINGUINI 27  
Australian marinated prawns, anchovies, cherry tomatoes, chilli & garlic

MARKET FISH (MP)  
Chef's daily fish special – please speak to our staff

ROAST RUMP OF LAMB 33  
Ancient grains, caramelised pumpkin, salsa verde

COASTAL ANGUS BURGER 25  
200g beef patty on a toasted milk bun, melted onion, house pickles, lettuce, tomato, cheese, burger sauce, served with chips

STRACCIATELLA CASARECCE 25  
House-made pesto, semi-dried tomatoes served with Stracciatella, charred broccolini & toasted pine nuts V

STEAK FRITES 38  
250g MBS3+ Angus sirloin, watercress, parmesan with Café de Paris butter & truffle fries

BEER BATTERED FISH & CHIPS 29  
Stone & Wood beer battered Ling fish, chips & tartar sauce

## Salads

ROASTED PUMPKIN SALAD 25  
Spiced chickpeas, macadamia dukkha, rocket, pomegranate & creamy Persian fetta V GF  
+ ADD your choice of lamb or chicken 6

COASTAL POWER BOWL 24  
Cypress grains, avocado, oven-dried tomatoes, roast mushrooms, avocado salsa, charred broccolini with toasted native seeds & green goddess dressing V VE

BURRATA SALAD 21  
Henderson cherry tomatoes, basil, extra virgin olive oil, balsamic reduction and pangrattato

## Sides

ROCKET, PEAR, WALNUT, PECORINO SALAD 12  
With vinaigrette dressing V GF

CHARRED BROCCOLINI 12  
with romesco and native seeds VE GF

SMASHED SALT & VINEGAR CHAT POTATOES 12  
with roast garlic aioli V GF

FRIES 12  
with sea salt V

## Desserts

BELGIAN CHOCOLATE & ROASTED NUT BROWNIE 14  
Coconut sorbet & chocolate sauce

VANILLA BEAN CREME BRULEE 14  
Berry compote & biscotti

SELECTION OF ASSORTED GELATO 12  
Vanilla, coconut & chocolate

CHEESE 32  
Chef's selection of cheese

- V vegetarian/ VE vegan/ GF gluten free
- Please notify our staff if you have any food allergies. We cannot guarantee the complete absence of allergens in our dishes as they are prepared in a kitchen where allergens may be present.
- 1.5% surcharge for Mastercard & Visa payments, 2.8% for AMEX. 10% Surcharge on Sundays & 15% on Public Holidays.