

Mains

*Regional Catch of the Day with Spring Salad, Beer Battered Fries
& Char-Grilled Lemon*

\$32

We recommend a glass of Coolangatta Estate Semillon

*Oven Roasted Chicken Breast filled with 'Nowra Unicorn' Brie & Asparagus,
wrapped in Prosciutto, on Sweet Potato & Magrabah
with a 'Coolangatta Estate' Verdelho Reduction*

\$32

We recommend a glass of Coolangatta Estate Verdelho

*Char-Grilled Eye Fillet with 'Robertson' Potato Galette, Trilogy of Local
Mushrooms & 'Coolangatta Estate' Cabernet Jus*

\$34

We recommend a glass of Coolangatta Estate Cabernet Sauvignon

Pan Seared Pork Fillet with Asian Greens & Noodle Salad

\$29

We recommend a glass of Coolangatta Estate Chambourcin

Coolangatta Regional Seafood Plate (Our Specialty)

*Beer Battered local Fish Fillet, 'Greenwell Point' Oysters, Local Tahitian Style Fish, Jervis Bay Spicy Marinated Calamari,
'Robertson Small Cow Farm' Fetta & Falls Creek Olive Salad, Cucumber Salsa*

\$38

We recommend a glass of Coolangatta Estate Semillon

Sides

\$8

Garden Salad

Seasonal Vegetables

Crispy Potatoes

Beer Battered Fries

Desserts

'Shoalhaven' Strawberry Bombe Alaska

\$15

Rich Chocolate Mousse Parfait with Chantelle Cream

\$15

Warm Banana Pudding with Toffee Sauce

\$15

Orange Yoghurt Panacotta with Citrus Salad & Almond Praline

\$15

*'Nowra Unicorn' Brie & 'Robertson Small Cow Farm' Blue
with Nutbread & Seasonal Fruit*

\$15

We recommend a glass of Coolangatta Estate Vintage Port

Vittoria Coffee

Cappuccino, Latte, Short Black, Long Black, Macchiato

Tea, Caffeine Free Herbal Teas & Petit Fours

\$3.00

Liqueur Coffees

\$9.00

A fine range of Liqueurs, Ports & Dessert Wines available

ALL PRICES ARE GST INCLUSIVE

ONE ACCOUNT PER TABLE

10% Surcharge on Sundays & Public Holidays