

Menu

10% Surcharge Sunday and 15% Public holidays

STARTERS

Rosemary Salted Focaccia \$10

"Burnt honey bakery" artisan made focaccia bread served warm with honey and rosemary whipped butter

Salt and pepper squid \$19

lightly floured, deep fried squid on a bed of mixed leaf, with fresh citrus and basil aioli dipping sauce (GF)
(main size with chips and salad \$30 GFO)

Oysters

Kilpatrick (GF) or Dozen \$45
Mornay ½ dozen \$26

Antipasto platter \$32

Marinated olives and antipasto medley, house made dip, hunter belle cheese, salami and toasted Focaccia bread (VO, GFO)

Brushetta \$18

Italian tomato medley with red onion and fresh basil served on toasted focaccia and finished with feta cheese and balsamic glaze

Tempura prawn tacos \$25

lightly battered prawns with a fresh chilli, mint and mango salsa served on a soft tortilla and finished with zesty lime aioli

CREPES

Served with rice and salad

Chicken and Leek \$24

In a creamy white wine sauce with a touch of mustard

Seafood mornay \$26

Our selection of mix seafood, shallots with creamy mornay sauce

Mexican \$26

Our Mexican style refried bean mix with choice of either Chicken or Vegetarian filling topped with sour cream and jalapenos (GF, VEO, VO)

Spinach and ricotta \$24

Hand rolled crepe with our Italian spinach and ricotta filling and passata sauce topped with cheese (GF, V)

GF- Gluten Free

V- Vegetarian

VE- Vegan

GFO - Gluten free option

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See our specials board for chefs specials of the day

MAINS

Chicken and Crab Meat \$33

Panko crumbed chicken schnitzel topped with crab meat and creamy mustard white wine sauce, shallots and lemon served with seasonal vegetables

Shhmoakseys pie of the day \$22

Gourmet pie of the day with your choice of garlic mash, minted peas and gravy or salad and sidewinder chips

Crispy skin Barramundi \$35

Barramundi fish grilled and served with coconut creamed spinach and rice (GF, DF)

Wagyu beef with peppercorn sauce \$38

Wagyu beef sear steak topped with green peppercorn sauce with garlic spinach mashed potato and seasonal greens (GF)

Beer battered flathead \$24

Served with chips, house made tartare and lemon
ADD salad \$5

Fishermans basket \$37

Fried flathead, salt and pepper squid and tempura prawns with sidewinder chips tartare, citrus and salad

Nachos \$22

Pulled Pork, Chicken or Vegetarian, served with sour cream (GF, VEO)
Add guacamole 5

Thai beef salad \$25

Thai Beef salad, fresh herbs, mixed leaf lettuce, tomato with Asian tender marinated beef and crispy noodles (GFO)

Prawn and Mango salad \$28

Moroccan seasoned prawns and avocado served on a bed of fresh house grown lettuce, mango salsa finished with a zesty lime and horseradish aioli (GF)

Pasta of the day

Chefs pasta of the day (GFO)

SIDES

Beer battered chips - Bowl \$12

Sweet potato chips (GF) \$14

Side salad \$5

Side chips \$7

Wild Rocket salad with pear, walnut, parmesan cheese and balsamic reduction \$15

BURGERS

Served with chips

Flora burger \$25

Beetroot and legume burger patty with "Burnt honey bakery" burger bun (VEO) and choice of filling

Avocado, feta, alfalfa sprouts, lettuce, caramelised onion and pomegranate

Satay sauce, alfalfa sprouts and sour cream

Panko Hawaiian Chicken \$26

Panko crumbed chicken with a pineapple slaw and siracha mayonnaise on a soft "Burnt honey bakery" bun

Country Beef Burger \$26

Beef patty with bacon, lettuce, tomato, beetroot, caramelised onion and cheese with seeded mustard mayonnaise on a soft "Burnt honey bakery" bun

PIZZA (GFO)

Margherita \$20

Tomatoes, Mozzarella, and fresh basil (VEO)

Vegetarian \$26

Roast vegetable medley, sundried tomato, mushrooms, baby spinach, artichoke and olives on a Napoli base topped with cheese (VEO)

Smoked Salmon \$26

Salmon, feta, capers, red onion, Napoli sauce and pizza cheese

Fauna feast \$26

Salami, Pork, Ham, Chorizo on a Napoli base topped with cheese and finished with bbq swirl

Chicken, Prawn and Chorizo \$26

Chicken breast, Prawns, Spanish chorizo, feta and thyme on a Napoli base pizza finished with lemon and wild rocket

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SWEET TREATS

Coconut and lime syrup cake \$14
House made cake with
coconut macron ice cream

Sorbet trio \$13
Mango, Raspberry and coconut lime
(GF, DF, VE)

Affogato \$12
Our house blend of Danes Caribbean organic
espresso and vanilla bean ice cream (DFO)
Add Liqueur
Baileys or Frangelico 3
Mr Black Coffee Liqueur 8

**Hunterbelle Cheese
tasting plate** \$28
Served with fruit paste, crackers and fresh berries and
dried fruit

Eton Mess \$15
See our staff for flavour of the week

Black forest crepe \$15
Black cherries marinated in a coffee and chocolate
liqueur, with warm crepe, grated chocolate and fresh
cream

KIDS

Nuggets and chips \$13
Dino Nuggets and
side winder chips

Fish and chips \$13
Beer battered flat head
with side winder chips

Spaghetti \$15
Spaghetti with Napoli sauce
and cheese (GFO)

Grazing plate \$15
Rice crackers, Tasty
Cheese, hummus, seasonal
fruit (GF)

Waffle \$8
One Belgium waffle with ice cream
and maple syrup

Ice cream and topping \$5
Vanilla bean Ice cream or DF ice
cream with choice of Chocolate,
strawberry, or caramel topping

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