

STARTERS & SHARING

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- Warm Focaccia *olive oil, sweetened balsamic* 14.5
- Garlic & Parmesan Pizza 16
- Deep Fried Rosemary Crusted Olives *garlic aioli* 10.5
- Lemon & Herb Crusted Halloumi *beetroot jam* 15
- Spiced Cauliflower *red lentil dahl, papadum* 16
- Prawn & Chorizo Croquettes *saffron and garlic aioli* 17
- Italian Meatballs *creamy polenta, garlic crumbs* 16
- Katsu Chicken Tenders *tonkatsu sauce, kewpie mayonnaise* 16
- Salt and Pepper Calamari *plum sauce* 16
- Reef & Beef Skewers (3) *hollandaise sauce* 18.5
- Arancini *pumpkin, spinach, sundried tomato, halloumi* 15

MAIN MEALS

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- Chicken Parmi *chips and salad* 30
- Seared Porterhouse Fillets *mushroom sauce, fried rosemary salted chats, green beans* 36
- Battered Fish *chips, garden salad, tartare sauce* 28
- Warm Sweet Potato Salad *chickpeas, lentils, beetroot hummus* 25.5
- Fettucine Marinara *scallops, prawns, mussels, calamari, garlic, chilli, napoli sauce* 31
- Slow Cooked Lamb Rump *pea & mint puree, creamy potato* 41
- Paella *saffron infused rice, mussels, scallops, prawns, chorizo, chicken drumettes, roast pimentos, peas* 36
- Mushroom Spaghetti *wild mushroom ragu, spinach, roasted pine nuts, fresh parmesan* 27
- Eye Fillet (250g) *potato tian, parsnip puree, prosciutto wrapped beans* 49
- Oven Roasted Chicken Breast *spanish inspired stew of saffron potato, prawns, chorizo, pimento* 39
- Seafood Plate *smoked salmon, king prawns, oysters, battered fish, salt and pepper calamari, prawn skewers, chips* 55

SIDES

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| Bowl of Chips <i>sweet chilli aioli</i> 12.5 | Roast Honey Carrots <i>crumbled feta</i> 15 |
| Fried Chats 11.5 | Buttered Beans & Spinach 14.5 |
| Mashed Potato 7.5 | Greek Salad 18 |

If you have any dietary requirements we ask you to please inform your wait staff so we can fully accommodate your needs. Processing fees will apply to all credit card payments. A 15% surcharge will apply on public holidays.

SAILORS' REST

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