



Festival of Boating

SANDWICH OPTIONS

- San Danielle prosciutto, semi-dry tomatoes, rocket, fior di latte, aioli on a Burleigh sourdough - \$16
- Marinated chicken breast, avocado, aioli, tomatoes, cos lettuce, and cheddar on a rustic panini - \$16
- Byron Bay fior di latte, tomatoes, basil, balsamic reduction, pesto on a rustic panini ^(VEG) - \$14

POKE OPTIONS

- Marinated Yellowfin Tuna, jasmine rice, wild lettuce, watermelon radish, edamame, avocado, cucumber, mint, fried shallots, heirloom tomatoes with fermented mandarin dressing ^(GF) - \$26
- Tasmanian salmon, jasmine rice, wild lettuce, red onion, mango, heirloom tomatoes, pickled ginger, edamame, cucumber, fried shallots, lemon with sriracha mayo ^(GF) - \$24



CHEF'S MENU

FRESH OYSTERS 28/56

Local oysters, chardonnay mignonette, lemon wedge (GF,DF)

THE CAPTAIN'S FRIES 12

Our famous fries coated with the 'Captain's Seasoning' & served truffle aioli (V)

PRAWN COCKTAIL 32

Local Titan prawns, smoky cocktail sauce, baby cos, lemon (GF)

CHICKEN CAESAR SALAD 22

Marinated chicken, cos lettuce, crispy bacon, house croutons, shaved parmesan

THAI BEEF SALAD 25

Marinated beef, wild rocket, fried noodles, cucumber, heirloom tomatoes, cashews, fried shallots (GF)

WILD MUSHROOM ARANCINI 18

Mushroom and mozzarella arancini with truffle aioli (V)
3 Pcs

BABY CALAMARI SALAD 24

Dusted with lemon pepper served with, rocket, semi-dry tomatoes, fried shallots, lime dill aioli and a lemon wedge (GF)

FISH AND CHIPS 27

Battered fish, Italian salad, lime dill mayo with crispy coated fries

BRISKET TACOS 22

Slow cooked pulled beef brisket, sriracha mayo, pico de gallo, jalapeno, radish
3 Pcs

ROASTED PUMPKIN 20

Roasted Japanese pumpkin wedge, Sunflower hummus, fried spiced chickpeas, basil emulsion (GF) (VG) (DF)

PIZZA

FRESHLY MADE ON PREMISES - 10 INCHES
GF AVAILABLE (+3)

MARGHERITA 26

Napoli sauce, fresh cherry tomatoes, buffalo mozzarella, basil, (V)

TRUFFLE MUSHROOM 27

Roasted black truffle crème fraiche, mushroom and mozzarella (V)

BBQ CHICKEN 28

Smokey barbecue sauce, roast chicken, champagne ham, capsicum and red onions

Food allergies: please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products.

15% Public Holiday Surcharge

