



CLASSIC GRILLED

All Time Favourite (GF) 32
Atlantic Salmon, Prawn, Calamari,
Mixed Salad, Lemon & Tartare Sauce

Garlic Prawns and Squid (GF) 25
Stir Fried Vegetables, Ginger, Chilli,
Shallot, Steamed Rice & Lemon

GRILLED FISH

Step 1: Choose your fish 31

- ❖ Atlantic Salmon
- ❖ Barramundi
- ❖ Snapper

Step 2: Choose your flavour

- ❖ Salt "N" Pepper
- ❖ Lime & Chilli
- ❖ Garlic & Herb

Step 3: Choose your side

- ❖ Mixed Salad, Lemon & Tartare Sauce
- ❖ Stir Fried Seasonal Vegetable, Ginger,
Chilli & Shallot

CHEF'S RECOMMENDATION

Yellowfin Tuna Poke Bowl 22
Marinated Tuna (Raw), Edamame, Avocado,
Pickled Cucumber, Furikake Seasoned Rice

Salmon Poke Bowl 22
Miso, Edamame, Avocado, Pickled Radish,
Furikake Seasoned Rice

Angus Beef Yakiniku 22
Stir-Fry Soy & Garlic Beef, Onion,
Furikake Seasoned Rice, Poached Egg, Pickled Radish

Salmon Teriyaki 21
Steamed Vegetable, Furikake Seasoned Rice,
Pickled Ginger

Tofu Poke Bowl (V) 18
Edamame, Avocado,
Steamed Rice, Pickled Radish

Spicy Barra Burger 19
Butterhead Lettuce, Caramelized Onions,
Pickled Beetroot, Tartare Sauce & Chips

Crispy Fried Fish Burger 18
Fried Flathead, Butterhead Lettuce, Coleslaw,
Tartare sauce & Chips

SIDES

Beer Battered Chips 9 / 12

Sweet Potato Chips 11

Mixed Salad 6.5

Stir Fried Vegetables 6.5

Battered Fish (1pc) 12

CLASSIC FRIED

Fish & Chips 21
Battered Fish Fillet, Chips, Lemon & Tartare Sauce

Fisherman's Plate 30
Crispy Battered Fish, King Prawn, Calamari,
Chips, Lemon & Tartare Sauce

Salt 'N' Pepper Calamari & Chips 20
Crispy Calamari, Chili & Shallot, Lime Aioli

SEAFOOD PLATTER

Seafood Platter For 2 75

- ❖ ½ Dozen Fresh Pacific Oysters w/ Mignonette Vinaigrette
- ❖ Chilled Cooked Prawns w/ Cocktail Sauce
- ❖ Salmon Crude w/ Yuzu Soy Dressing
- ❖ Grilled Barramundi w/ Salsa Verde
- ❖ Salt & Pepper Calamari w/ Lemon
- ❖ Salad & Chips

KIDS MENU



Crispy Calamari Rings 10
Served with Chips

Battered Fish Fillet 10
Served with Chips

Junior Poke Bowl 15
Teriyaki Poke Bowl w/ Fried Egg



SOFT DRINK

Coke Coke zero Sprite Lift Fanta	6.5
Aloe Vera	8
Red Bull	9.5
Fuze Peach Iced Tea	7
Ginger Beer	7

JUICE

Orange Juice	8
Apple Juice	8

WATER

Mount Franklin	4
San Pellegrino	4.5

SPARKLING WINE

Nv Domaine Chandon Brut, Yarra Valley, Vic	18	89
La Gioisa DOCG Prosecco, Italy	-	45
Innocent Bystander Moscato, VIC	17	68

WHITE WINE

821 Sauvignon Blanc, Marlborough, NZ	11	54
Talking Point Chardonnay, Riverina, WA	11	54
Cape Mentelle, Semillon Sauv Blanc, Margaret River, WA	17	84
Dal Zotto Pinot Grigio, King Valley. VIC	14	68
Squealing Pig Rose, Marlborough, NZ	14	68

RED WINE

Wolf Brass Private Release Shiraz, SA	11	54
Fickle Mistress Pinot Noir, Marlborough, NZ	13	64



BEER

ON TAP

Heineken	11
Hahn Super Dry	10.5

BOTTLE

Corona	12
James Squire 150 Lashes	11
James Squire Orchard Crush Apple	11
James Boag's Premium Lager	10.5
James Boag's Premium Light	8

COCKTAILS

BROKEN BEAN Espresso Martini On Tap	20
FOUR PILLARS Bloody Shiraz Gin On Tap	20