

<b>to begin</b>			\$
<b>garlic bread</b>			4
<b>bread &amp; dips</b>			12
<b>bread &amp; oven baked rosemary &amp; garlic pierced camembert</b>			15
<b>entrees</b>			
<b>mussels in the shell</b> stuffed w/smoked salmon & camembert			15
tempura battered <b>OR</b> chilli garlic butter			
wine rec: Nautilus Sauvignon Blanc			
<b>filo wrapped camembert &amp; bacon</b> , drizzled w/apricot sauce			13
<b>seared scallops</b> mango lime & coriander sauce, melba toast	e 15	m 33	
wine rec: Church Rd Reserve Chardonnay			
<b>tempura mushrooms</b> with aioli			11
<b>calamari</b> pan fried with garlic butter on garlic bread	e 13	m 25	
wine rec: Coopers Creek Riesling			
<b>shrimp cocktail</b> with seafood sauce			13
<b>mains</b>			
<b>scallops 3 ways</b> – teriyaki, tempura battered & bacon wrapped w/sweet chilli cream	e 17	m 35	
wine rec: Kim Crawford Sauvignon Blanc			
<b>lamb shank</b> – hoisin, mint and cabernet sauce, veg, garlic mash			28
wine rec: Omrah Plantagenet Cabernet Sauvignon			
<b>snapper and chips</b> – tempura battered snapper, salad, hand cut buffalo chips			29
wine rec: Nautilus Sauvignon Blanc			
<b>seafood skewers</b> - bacon wrapped scallops & king prawns on a skewer			31
basted with garlic butter, veg, <b>Bay</b> potato			
wine rec: Kim Crawford Un-Oaked Chardonnay			
the <b>Bay pie</b> – see specials, veg & hand cut buffalo chips			market price
wine rec: please ask - changes with the pie!			
<b>pan fried snapper</b> – shrimp and sweet chilli cream sauce, veg, <b>Bay</b> potato			31
wine rec: Alpha Domus Barrique Fermented Chardonnay			
the <b>Bay seafood platter</b> and hand cut buffalo chips - for one (for two)			38(70)
a seafood skewer(s) – bacon wrapped scallops and king prawns			
and tempura mussels, smoked salmon, pan sizzled calamari, chilled shrimp			
wine rec: Stoneleigh Sauvignon Blanc			
<b>chicken jubilee</b> bacon wrapped breast, stuffed w/orange, cream cheese & spinach,			29
drizzled w/dark cherry, plum n port glaze, veg & <b>Bay</b> potato			
wine rec: Saints Gewurtztraminer			
all our steaks are <b>prime AGED export quality</b> cuts and come with vegetables			
<b>Eye Fillet</b> – grilled with garlic butter, drizzled w/cabernet jus, <b>Bay</b> potato			32
wine rec: Villa Maria Private Bin Merlot			
<b>marinara</b> – skewered prime eye fillet, king prawns & bacon wrapped scallops, <b>Bay</b> potato			37
wine rec: Settlers Hill Merlot Cabernet			
<b>New York Cut Sirloin</b> – grilled with garlic butter, garlic mash			31
wine rec: Vidals Merlot Cabernet			
<b>mignon</b> – bacon wrapped, topped with mushroom sauce, <b>Bay</b> potato			+4
wine rec: Omrah Plantagenet Cabernet Sauvignon			
<b>pepper</b> – cracked pepper, brandy pepper sauce & garlic mash			+3
wine rec: Jim Barry The Cover Drive Cabernet Sauvignon			
<b>surf and turf</b> – prawns, creamy blue cheese sauce & garlic mash			+4
wine rec: Oomoo Shiraz			
<b>sides</b> fries buffalo chips “basket” of bread seasonal veg green salad all 6			