



BREAKFAST

EATS

BIG BEACH BREAKY	25
bacon, mushroom, sausage, house hash brown, roasted tomato, poached eggs on toast.	
EGGS BENNY	20
poached eggs, smoked leg ham, house made hollandaise on toasted muffins	
BACON & EGGS	18
Poached eggs, rye toast and house made relish	
SMASHED AVO	20
Poached eggs, roast tomato, beetroot relish, feta, dukkah and rye (vego, dfo, gfo)	
SMOKED SALMON SANDWICH	21
Smoked salmon, whipped ricotta, lettuce, spanish onion, caper-berries, cucumber (gfo, dfo)	
BREAKFAST BRUSCHETTA	20
Sourdough rye, sun ripened tomatoes, fresh herbs, spanish onion, basil pesto, baked fetta.	
SMOKEY BEANS ON TOAST	19
Poached eggs, sourdough, fresh herbs, tomato, smoked beans (gfo, dfo)	
TOASTED WAFFLES	22
Mixed berry compote, elder flower, honeycomb and pouring cream (vego)	
MAPLE ROASTED GRANOLA	17
almonds, barossa dried apricots and yogurt (dfo, vego)	
HANDMADE FRENCH BUTTER CROISSANT	15
smoked leg ham and cheese jam & butter	
<i>any additional items or substitutes \$6</i>	

APERITIF

PEACH BELLINI	15
prosecco & peach puree	
MIMOSA	15
sparkling white and chilled orange juice	
BLOODY MARY	20
vodka, lemon juice, tabasco, worcestershire and tomato juice	
SPARKLING	13
bird in hand sparkling pinot noir	

DRINKS

JUICE	5.70	
PINEAPPLE APPLE CRANBERRY ORANGE		
<i>DAWN PATROL COFFEE toucan blend</i>	5	
SHORT BLACK LONG BLACK CAPPUCCINO FLAT WHITE LATTE, MACCHIATO MOCHA, HOT CHOCOLATE CHAI		
ENGLISH BREAKFAST CHAMOMILLE EARL GREY	5	
PEPPERMINT SENCHA		
<i>Lactose free, soy, almond, oat and coconut milk available</i>		1

KIDS 12 YEARS & UNDER ONLY

JUST TOAST 6	WAFFLES 10
vegemite & butter	maple & ice cream
jam & butter	banana & maple
EGGS BENNY 9	EGGS & BACON 10

COAST

ON ROCKS & ICE

COFFIN BAY OYSTERS ON ROCKS	25	45
KINGFISH SASHIMI		26
PICKLED CALAMARI Fremantle (gf, df)		14
CAVIAR ON PEARL & LOIS 5g White Sturgeon Caviar and Glass of Lane Lois Sparkling (Italy France) (gf, df)		55
CAVIAR BLINIS 5g White Sturgeon Caviar, Crème fraîche, Chives & Potato Crisps. Italy France) (gfo, dfo)		40

SMALL PLATES

SOUR DOUGH Salted Cultured Butter, Sea Salt (dfo, gfo)		10
SOUTHERN ROCK LOBSTER ROLL Baby Cos, Caviar, Toasted Brioche (2)		25
WILD OLIVES - CAPER BERRIES (gf, df)		10
FRIED WHITEBAIT Preserved Lemon Aioli (gf)		18
CHARCUTERIE Jamon Serrano (SPAIN), Pickled Peppers (gf, df)		16
ORTIZ SPANISH ANCHOVIES Charred Peppers, Caperberries, Olive soil, Sourdough (df, gfo)		19
FRIED MANCHEGO Marinara Sauce & Pickled Peppers		18
OCTOPUS SKEWER Chargrilled, Chive, Red Chimichurri, Lemon (df, gf)		18
HUMMUS Chilli, Chives, Toasted Fennel, House Lavosh (dfo, gfo)		16
BURRATA Smoked Peppers, Blistered Cherry Tomatoes, Aged Balsamic & House Lavosh (gfo)		18
SPAGETTI VONGOLE House made Saffron Pasta, Goolwa Pippi, Tomato Concass & Bottarga.		18

PASTAS

KING PRAWN FETTUCCINE Port Lincoln King Prawns, Saffron, Chilli, Cream, Spinach & Capers. (dfo)		37
VEGETARIAN PAPPARDELLE Cherry Tomato, Basil, Whipped Ricotta, Toasted Hazelnuts (dfo)		33

MAINS

NT BARRAMUNDI Goolwa Pippi Bisque (gf)		37
WHOLE FLOUNDER Cafe De Paris Butter, Green leaves, Lemon & Capers (gf, dfo) (contains bones)		38
SZECHUAN BABY CALAMARI Fennel Salad, Lemon, Parsley & Chilli Dressing, Fried Capers, (gf, df)		34
BLACK ANGUS STRIPLOIN 350g Grass fed, Creamy Mash, Cafe de Paris Butter, Jus (dfo)		45
CHARGRILLED SCOTCH FILLET 300g Garlic SA Prawns, Grilled Chorizo, kipfler Potatos (gf)		45
CHARGRILLED LOBSTER Fries & Green Salad (gf, df)		70
CHILLI MUSSELS Chilli Broth, Lemon, Toasted Sourdough (gfo, df)		36
BOUILLABAISSE King Prawns, Scallops, Mussels, Cockles, Squid, Fish, Sour dough, Lemon, Saffron & Tomato Broth (gfo)		40
ROASTED BUTTERNUT PUMPKIN 1/4 Butternut Pumpkin, Toasted Pine nuts, Rocket Salad, Lemon Garlic Yogurt, Egyptian Dukkah (gf, vegan option)		30
POTATO SCALE COORONG MULLET Tempura Broccolini & Chimichurri		34
ROAST BUTTERFLIED SA GARFISH Heirloom tomatoes, Pickled Red Onion, Fries & Lemon aioli		34

SIDES & SALADS

ROASTED BUTTERNUT, BURNT BUTTER, CHIVES, ALMONDS, FETA 13 | CORAL SALAD, FENNEL, APPLE, WALNUTS 14
SHOESTRING FRIES 10 | GREEK SALAD 14 | BROCCOLINI, PARMESAN & FRIED CAPERS 13

COAST

DESSERT

HOUSE MADE BURNT PAVLOVA - STRAWBERRIES AND CREAM

CHOCOLATE MARQUISE

all desserts 16 each

CHEESE

TRIPLE CREAM BRIE - COWS MILK - ADELAIDE HILLS - AUSTRALIA
HARD - MANCHEGO 12 MONTHS - SHEEP MILK - ALBENIZ - SPAIN
BLUE - GORGONZOLA PICCANTE - COWS MILK - VIVALDI - ITALY

served with Maggie Beer Quince Paste & *Handmade Lavosh*

all cheese 13 per 70g

WINE

DE BORTOLI NOBLE ONE - BOTRYTIS SEMILLON

DE BORTOLI SHOW LIQUEUR - MUSCAT

DE BORTOLI FINE TAWNY - PORT

all \$10 glass or \$60 bottle