

TO SHARE

Woodfired Garlic & Herb Flatbread (vg) Add cheese +5	14
Warm House Marinated Olives Lemon, garlic, herbs (vg, gf).....	10
King Ora Salmon Carpaccio Japanese radish and cucumber salad, spiced yuzu dressing.....	28
Buffalo Wings House made buffalo sauce, ranch dressing.....	20
Salt & Pepper Squid Crispy chilli, shallots, spring onion, garlic and lemon aioli	26
Prawn Rolls (2) Toasted milk bun, shallots, celery, tobiko row, Japanese mayo.....	30

SALADS

Vietnamese Chicken Salad	29
Poached chicken, Asian slaw, cucumber, crispy shallots, chilli, coriander, cashew nuts, Asian herbs, Vietnamese dressing (gf)	
Moroccan Salad	26
Roasted cauliflower, spinach, rocket, chickpea falafel, tzatziki, mint, pickled radish, pomegranate, eshallots, coriander, dukkah lemon dressing (v)	
Chicken Poke Bowl	29
Miso marinated chicken, brown rice, avocado, Japanese pickled vegetables, ramen egg, sesame dressing (gf)	

FROM THE OCEAN

Deluxe Seafood Platter • 198

Serves 2-4 People

Whole lobster mornay, Balmain bugs, Port Stephens oysters,
Australian prawns, kingfish ceviche, cured kingfish, chilled marinated mussels,
beer battered fish, salt and pepper squid, chips, garden salad



Seafood Basket for 2

Beer battered fish, salt and pepper
squid, panko crumbed prawns,
chips, garden salad, lemon cheeks,
garlic and lemon aioli, tartare

72

Chilled Seafood Platter

Balmain bugs, Port Stephens
oysters, Australian prawns, kingfish
ceviche, cured kingfish, chilled
marinated mussels, lavosh

129

Port Stephens Oysters House-made mignonette (half/doz) (gf).....	32/58
400g Bucket of Fresh Australian Prawns Traditional cocktail sauce (gf).....	42
Beer Battered Fish & Chips Tartare sauce, lemon cheeks.....	30
Blue Swimmer Crab Spaghetti	
Crab bisque, confit cherry tomatoes, garlic, chilli, pangrattato	38
Prawn Linguine Tomato, garlic, capers, parsley, rocket	36
Crispy Skin Barramundi Fillet Lemon and garlic mash potato, confit tomatoes, capers, roasted fennel, crispy kale (gf)	39



WOODFIRED PIZZA



NAPOLI STYLE

Margherita • 24

Napoli sauce, fior di latte, basil,
extra virgin olive oil (v)

Pepperoni • 28

Napoli sauce, fior di latte,
pepperoni, olives, basil,
extra virgin olive oil

Truffle Mushroom • 29

Garlic, fior di latte, mushrooms,
truffle oil, ricotta, rocket (v)

Spinach & Ricotta • 28

Kale and basil pesto, fior di latte,
ricotta, spinach, oregano, chilli,
extra virgin olive oil, lemon (v)

Prawn & Pancetta • 30

Napoli sauce, fior di latte,
garlic prawns, pancetta, rocket,
chilli, extra virgin olive oil

AUSSIE FAVOURITES

Supreme • 29

Napoli sauce, mozzarella, double
smoked ham, pancetta, mushrooms,
capsicum, olives, red onion

Meat Lovers • 29

BBQ sauce, mozzarella, pepperoni,
double smoked ham, Italian pork
sausage, pancetta

Ham & Pineapple • 26

Napoli sauce, mozzarella,
double smoked ham, pineapple

Peri Peri Chicken • 29

Napoli sauce, mozzarella, marinated
chicken, red onion, capsicum,
shallots, peri peri sauce

Spiced Lamb • 29

Napoli sauce, mozzarella,
spinach, sweet and sour onions,
pine nuts, tzatziki

Gluten free base +6

Our pizzeria is separate to our main kitchen.

Your pizza may be ready separately to other meals ordered.

THE GRILL

**Served with chips, garden salad and choice of gravy,
pepper, mushroom or diane sauce**

Wagyu Rump (300g) Darling Downs, MB5+ 40

Scotch Fillet (300g) Riverine, 100 day grain fed46

Sauces +3

Gravy (gf), Pepper (gf),
Mushroom (gf), Garlic & Lemon Aioli,
Diane, Tartare, Cocktail (gf)

(v) vegetarian (vg) vegan (gf) gluten free

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten.

Whilst all reasonable efforts are taken to accommodate guest dietary requirements, we cannot guarantee that our food will be allergen free. 1% surcharge on all credit cards, AMEX incurs a 1.6% charge.

10% surcharge on Sundays, 15% surcharge on public holidays.

MAINS

Smoky BBQ Pork Ribs (half/full)	46/60
Basted in smoky barbecue glaze, chips, slaw	
Chicken Schnitzel	29
300g panko crumbed schnitzel, chips, slaw, gravy	
Roasted Moroccan Spiced Lamb Rump	39
Sweet potato and chickpea ragout, tzatziki, herb salad	
Roasted Chicken Breast	36
Roasted cauliflower, charred spring onion and basil salad, romesco sauce	
Chicken Parmigiana	32
300g panko crumbed schnitzel, napoletana sauce and mozzarella, chips, slaw	
SBCC Beef Burger	28
American cheese, bacon, tomato, lettuce, pickles, onion, American sauce, chips	
Miso Glazed Eggplant	30
nashi pear, cucumber, tofu salad, yuzu dressing, sesame seeds, toasted sesame sauce (vg, gf)	

SIDES

Chips (vg) • 12
Crispy Baby Potatoes • 14 Feta oregano puree (v)
Steamed Asian Greens • 15 Mushroom soy and sesame dressing, toasted sesame seeds (v)
Garden Salad • 10 House-made vinaigrette (vg, gf)



KIDS

Chicken Nuggets & Chips	14
Fish & Chips	14
Spaghetti Napoletana Sauce & Parmesan Cheese	14

DESSERT

White Chocolate & Raspberry Panna Cotta • 15 Pavlova, chantilly cream, fresh raspberries, raspberry coulis
Soft Centered Chocolate Pudding • 15 Mascarpone

