



LET'S CHAT

Garlic bread	6
Warm turkish bread w evo & balsamic reduction	6
House marinated olives	6
Potato croquettes w housemade kasundi	8
Wedges w condiments	9
Mezze board housemade dips, lavosh, house marinated olives & pickles	18
Mediterranean antipasto board chef selection of housemade delicacies	30
Seafood antipasto board chef selection of cold & hot seafood items	36

SMALLER THINGS

Wild mushroom arancini w truffle aioli & sticky balsamic	15
Crumbed calamari w tartare sauce, rocket, capers & red onion	18
Spring bay mussels in a sauce of chilli, garlic, saffron, tomato, spanish onion, white wine & fresh herbs	18
Meatballs in a rich sugo w housemade grissini	18
Hervey bay scallops in the half shell, cauliflower puree, salsa verde & macadamia dukkah crumble	20
Freshly shucked oysters natural or kilpatrick	1/2doz 20 doz 34

USUAL SUSPECTS

Wild mushroom burger field mushroom, haloumi cheese, squashed arancini w roquette, chilli jam, garlic aioli served in a beetroot bun	20
Chicken parmigiana w wedges & a green salad	22
Soft shell crab burger paprika tempura battered soft shell crab w Asian slaw, squid ink bun w paprika aioli	22
Chicken risotto roasted pumpkin, pine nuts, sage & baby kale	22
Fish n chips stone & wood battered fish fillets w homemade condiments	26
Lamb shanks braised in a rosemary tomato sugo w creamy garlic mash potato	26

Cautionary note: Please be aware that shanks contain a very fine cartilage bone released during the cooking process

FROM THE BBQ

Harissa spiced chicken crushed potatoes, aioli, beetroot, carrot & pomegranate	28
Glazed pork chop w rosemary garlic potatoes, grilled asparagus, caramelized onion & apple jam	28
BBQ kangaroo fillet marinated in apple cider w baby potatoes & rich jus	29
Atlantic salmon fillet seasonal veggies, creamed cauliflower & herbed aioli	32
Eye fillet steak grass fed, black angus w garlic mash potato, snowpeas & red wine jus	36
Queensland king prawns nicoise salad, tarragon & pernod vinaigrette	36

ON THE SIDE

romesco sautéed vegetables / chips / broccolini & grain salad / nicoise salad	8
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LOW CARB

Supercharged salad smoked salmon, freekeh, seeds, pomegranate, broccolini, avocado, almond, fetta, crispy kale, poached egg in a honey & miso dressing	20
Chicken caesar salad cos lettuce, glazed bacon, croutons, parmesan, white anchovies & egg in a creamy dressing	20
Asian beef salad green leaf, carrots, cucumber, bean shoots, capsicum & cashews in an asian inspired dressing	20
Salt & pepper squid salad rocket, radish, peppered spices, aioli in a miso & honey dressing	20

HI CARB

Veggie gnocchi capsicum, eggplant, zucchini in a romesco sauce	20
Chorizo & mussel risotto w baby peas, tomato, caramelised leek, saffron & fresh herbs	22
Gnocchi ragu in a rich beef sauce w red wine & fresh thyme	24
Pappardelle duck ragu wild mushrooms, herbs in a tomato sugo	26
Linguine marinara prawns, calamari, mussels, fish pieces, tomatoes, garlic, chilli, fresh herbs & olive oil	26
Swimmer crab risotto green peas, spring onion, coriander, a hint of chilli & coconut cream	28



IF I MUST

Lemon tart strawberries, mascarpone & fior di latte ice cream	14
Yoghurt panna cotta raspberries, strawberry gel, biscuit & citrus sauce	14
White chocolate brulee milk cream & a tuille garden	14
Sticky date pudding warm butterscotch sauce & vanilla bean ice cream rolled in popcorn praline	14
Chocolate honey pot layers of cocoa crumble, honey cream & honeycomb ice cream	14
Berth's dessert board an assortment of our housemade desserts	28

LIQUID DESSERTS

Espresso Martini a freshly brewed espresso shaken with Russian standard platinum label vodka, kahlua and frangelico	16
Toblerone baileys, kahlua, frangelico, dark chocolate liqueur all blended with fresh cream & honey	18

DESSERT WINES 90ml serve

Xanadu 'Cane Cut' Viognier (375 ml) <i>Margaret River, WA</i>	10 / 40
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SHERRY + FORTIFIED WINES 60ml serve

Valdespino 'Candado' Pedro Ximenex	14
Penfolds Grandfather Tawny Port	18
Campbells Isabella Rare Topaque	35
Campbells Merchant Rare Muscat	35

DIGESTIFS 30ml serve

Sullivan's Cove American Cask Tasmanian Whisky	22
Fernet Branca	10
Grand Marnier	9
J.Dupont V.S.O.P Art Noveau Grande Champagne Cognac	11.5
Tesseron lot 76 X.O Cognac	18
1985 Delord Bas-Armagnac	12.5
Rodger Groult Calvados Pays D'Auge 8yr old Apple Brandy	12
Sauza 'Hornitos' Reposado Tequila	9
Herradura Plata Tequila	12
Tromba Añejo Tequila	16
James E Pepper 1776 Rye Bourbon	12
Glendalough Single Malt 13yr old Irish whiskey	14
Hakushu Single Malt 12yr old Japanese Whiskey	18
Yamazaki Single Malt 12yr old Japanese Whiskey	18
Laphroaig Islay Single Malt 10yr old Scotch Whiskey	12
Bowmore Islay Single Malt 18yr old Scotch Whiskey	18

COFFEE / TEA

Long black	4	+ Soy milk	.50
Short black	4	+ Almond milk	.50
Latte	4	+ Large	1
Cappucino	4	English breakfast	4
Flat white	4	Earl grey	4
Macchiato	4	Green	4
Mocha	4	Peppermint	4
Prana chai	5	Chamomile	4
Iced latte/ long black	4	Hot chocolate w marshmallows	4
Iced coffee/ chocolate (w ice cream)	5	Affogato	5
		Liqueur affogato	12

KIDS MENU

MAINS

Crumbed chicken & chips	12
Crumbed calamari & chips	12
Battered fish & chips	12
Linguine meatballs	12

DESSERT

Vanilla ice cream 2 scoops w or without chocolate topping	4
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Allergy alert while stringent precautions are taken, one should assume that contact with peanuts, tree nuts, seeds, wheat, eggs, milk, soy, shellfish and other allergens is possible