

Lunch Menu

	Sourdough		7.9
	Served with, Whipped butter, extra virgin olive oil and aged balsamic reduction.		
	Dukah		add 3.0
	Garlic Bread		7.5
	Marinated Olives		4.5
	Oysters		
GF	Natural	Freshly shucked with lemon.	3.4 ea
	Kilpatrick	Grilled with double smoked bacon with our own Kilpatrick sauce & lemon.	3.5 ea
GF	Garlic Bugs or Prawns		
	Local Bugs or Prawns gently simmered in a light garlic butter & white wine cream sauce, finished with dressed spinach & crusty bread.		
	Local Prawns		22.9
	Local Bugs		23.9
	Bug & Prawn Mix		25.9
GF	Carpaccio		18.9
	Chef's selection of thinly sliced fresh fish, with extra virgin olive oil, fresh herbs, chilli, garlic & crisp baby capers, finished with a citrus dressing.		
GF	Fresh Local Prawns		18.9
	Chilled Prawns served over ice with lemon & house-made cocktail sauce.		
V	Finz Caesar		16.9
	Classic Caesar salad with cos lettuce, bacon, croutons, shaved parmesan, traditional dressing & poached egg.		
	With Chicken		20.9
	With Prawns		21.9
	Salt and Pepper Calamari		20.9
	Crisp golden calamari dusted with our own special spice mix, served with fresh lime & chilli lime aioli.		
	Finz Crispy Beer Battered Fish & Chips		15.0
	Local "line-caught" Spanish Mackerel with a garden salad and tartare sauce.		
V	Cannelloni		19.9
	House-made spinach & ricotta cannelloni, baked with a rich pomodoro sauce, finished with shaved parmesan & spinach.		

	Beef Burger	21.9
	House-made beef pattie, with tomato, mesculine, caramelized onion & garlic aioli, served inside a soft sesame bun with crispy beer battered chips.	
GF	Bug & Prawn Curry (GF without pappadums)	25.9
	Local bugs & prawns simmered in an Indian style curry broth, served with steamed jasmine rice, house-made green mango chuttney & pappadums.	
	Vegetarian Option Available	21.9
	Linguini	31.9
	Fresh bugs, prawns, mussels, calamari & reef fish, pan seared with extra virgin olive oil, garlic, chilli, butter & white wine. Tossed with linguini, parsley, dill & cracked pepper.	
	Wild Barramudi, Chinook Salmon or Catch of the Day	
GF	Grilled with a saffron veloute	30.9
	or	
	Baked with a pistachio & pine nut crust,	31.9
	Served with herb roasted chat potatoes & seasonal vegetables.	
	Seafood Tier for 2	149.0
	A selection of chilled & grilled seafood. (see your waiter for details)	

Live from the Tank

GF	Mud Crabs	Market Price
	Cooked in your choice of a, Mediterranean style tomato & chilli sauce, or Thai style sweet & spicy sahn roff sauce.	
	Lobsters (subject to availability)	Market Price
	Your choice of Mornay, simply grilled or grilled with a garlic butter, Served with herb roasted chat potatoes & seasonal vegetables.	

On the Side

Beer Battered Chips	6.9
Garden Salad	7.9
Spinach, parmesan & pistachio salad	8.9
Steamed Jasmine Rice	3.9
Seasonal Vegetables tossed through garlic butter	7.9

V Vegetarian Option Available
GF Gluten Free Option Available

**Surcharge Applies on Public Holidays
 One Bill Per Table**

Not All Ingredients Listed. Please Inform Staff of Allergies