



MENU

(v) - Vegetarian, (gf) - Gluten Free

BREADS

Garlic Bread (add cheese for an extra \$1)	(v)	\$ 8
Pesto Bread (add cheese for an extra \$1)	(v)	\$ 8
Pita bread with 2 dips (please see specials board for dips of the day)	(v)	\$12
Bruschetta – tomato, basil, & feta	(v)	\$14

LIGHTS & SHARES

Homemade Fish Cakes with a fresh salad & Vietnamese dressing	(gf)	\$16
Salt & Togarashi Calamari Salad with mango & lime dressing	(gf)	\$16
Beef Salad with Asian Greens & honey soy dressing		\$18
Marinated Chicken Skewers w/ Greek salad and taziki.	(gf)	\$16
Bucket of local Santiago Prawns with lemon and a homemade cocktail sauce	(gf)	\$18

MAINS

“The Yachty” Chicken Parmy with beer battered chips and fresh salad		\$22
Eggplant Parmy with beer battered chips and fresh salad	(v)	\$20
Local Crumbed Spanish Mackerel with chips, fresh salad and tartare sauce		\$25
300g Sirloin steak with garlic mash, steamed veggies & mushroom sauce	(gf)	\$30
Smoked BBQ Pork Ribs with coleslaw and hand cut wedges		\$26

check out our daily specials on the black board near our kitchen

For dinner only

DESSERTS

Chocolate Brownie w\ chocolate sauce & chocolate ice cream	(v)	\$9
North Queensland Pavlova w\tropical fruit salsa & whipped cream	(gf)	\$9
Sticky Date Pudding w\ Bundy rum caramel sauce & vanilla ice cream	(v)	\$9
Home made baked Mango Cheesecake with Coconut Sorbet	[v] (gf)	\$9
Small Kids Ice Cream (2 scoops)		\$4
Big Kids Ice Cream (4 scoops)		\$7

**Our chefs aren't the only nuts in our kitchen
So please inform us of any allergies**



