

## BOWLS & SALAD

**SALMON POKE BOWL** (GF, DF, VO) 24  
*marinated raw salmon, pickled cucumber, edamame, wild rice, avocado, furikake & sriracha*

**BURRITO BOWL** (GF, VO) 22  
*chipotle chicken, guacamole, black beans, brown rice, sour cream, iceberg, grilled corn, picco de gallo, coriander & jalepeno*

**WARM SEAFOOD SALAD** (GFO, DF) 24  
*soft shelled crab, hot smoked salmon, kipfler potatoes, asian slaw, kewpie mayo & citrus dressing*

## PUB CLASSICS

**CHICKEN SCHNITTY & GRAVY** (DFO) 22  
*panko crumbed schnitzel, parmesan slaw & fries or mash [add truffle oil \$1]*

**CHICKEN PARMIGIANA** (DFO) 25  
*panko crumbed schnitzel, tomato sugo, double smoked leg ham, melted mozzarella, parmesan slaw & fries or mash [add truffle oil \$1]*

**CONE BAY BARRAMUNDI** (GFO, DF) 27  
*pencil leek, zucchini noodles, spring onion, fresh herbs, beurre noisette*

**BLUE SWIMMER CRAB PASTA** 24  
*angel hair pasta, tomato, chilli, garlic, nasturtium oil*

## DESSERT & CHEESE

**BANOFFEE WAFFLES** 14  
*waffles, banana, salted caramel, Braulio Amaro cream, pistachio*

**CHEESE BOARD** 25  
*daily selection of cheeses served with crackers, crisp bread, guava paste & chutney*

## \$15 LUNCH

**VILLAGE BURGER**  
*angus beef patty, provolone, pickles, bbq relish, onion, iceberg, mayo on a seeded bun & fries*

**FRIED CHICKEN BURGER**  
*guacamole, sriracha slaw, swiss cheese on a soft milk bun & fries*

**CHEESEBURGER**  
*angus patty, american cheese, pickles, onion, ketchup, american mustard on a soft milk bun & fries*

**CRUMBED HALOUMI BURGER** (V) 22  
*panko crumb, houmous, pickled fennel & red cabbage, baby spinach, chimmi churri, milk bun & fries*

**BUDDAH BOWL** (VE, GF, DF) 24  
*fried chick peas, sweet potato, ginger brown rice, pepitas, spiced cashews, cavolo nero, pickled veg, houmous & basil*

**KOREAN BIBIMBAP BOWL** (V, VEO, DF) 24  
*red rice, pickled carrot, enoki mushrooms, cucumber, braised spinach, red cabbage, kimchi, fried egg & gochujang sauce*

**ASIAN CHICKEN SALAD** (DF) 24  
*grilled chicken, mint, coriander, pea shoots, cucumber, carrot, peanut, sesame seeds, honey soy vinaigrette*

**HOT SMOKED SALMON OPEN SANDWICH**  
*creme friache, pickled cucumber & fennel, dill, chervil, choice of fries or side salad*

**200G CAPE GRIM RUMP STEAK** (GFO, DF) 24  
*pub side salad, fries, gravy*

V - Vegetarian VO - Vegetarian Option GF - Gluten Free GFO - Gluten Free Option  
DF - Dairy Free DFO - Dairy Free Option VE - Vegan VEO - Vegan Option

**PAYMENT SURCHARGES** Visa Dr / Cr 1.4% M/Card Dr / Cr 1.3% AMEX 2.6%

## SMALL PLATES

### FRESHLY SHUCKED OYSTERS EA 4 DOZ 40

- Merimbula oysters with the choice of dressings
- Henricks gin cucumber granita & pickled ginger <sup>(DF)</sup> OR
- natural with mignonette dressing <sup>(GF, DF)</sup>

### CITRUS CEVICHE <sup>(DF)</sup> 16

lemon, lime, grapefruit, blood orange, naval orange, kumquat, dill, chervil, green chilli

### ROAST VEGETABLE DIP OF THE DAY <sup>(VE, GFO)</sup> 13

with grilled greek flat bread

### PORK TACOS [2] <sup>(DFO)</sup> 14

Pinchos Morunos pork, slaw, picco de gallo, lime yogurt, coriander, jalapeño on a soft wheat tortilla

### BLUE SWIMMER CRAB TOAST <sup>(DF)</sup> 16

apple remoulade, truffle, water cress, dill on grilled Sonoma Miche

### SALT & SZECHAUN CALAMARI <sup>(DF)</sup> 16

coriander, chilli & ketchup manis mayo, sesame seeds

### GRILLED HALOUMI <sup>(V, GF)</sup> 14

honey, lemon & thyme leaves

### E.V.S. FRIED CHICKEN <sup>(DF)</sup> 16

boneless pieces of chicken thigh in e.v.s. special coating with sriracha mayo

### MARINATED LAMB RUMP 17

med rare slices of lamb rump, cranberry & pommegranate gravy, whipped tahini yogurt & parsnip chips



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## SIDEZ

### SHOE STRING FRIES <sup>(V, GF)</sup> 9

parmesan, chilli & oregano

### MASHED POTATOES <sup>(V)</sup> 9

with gravy

### SWEET POTATO FRIES <sup>(V, GF, DF)</sup> 10

chimmi churri & dukkah

### CORN ON THE COB <sup>(V, GF)</sup> 8

butter & salt

### SRIRACHA SLAW <sup>(V, GF)</sup> 8

carrot, cabbage, sriracha mayo

### BROCOLINI & ROAST CARROTS <sup>(V, GF)</sup> 10

charred & tossed in olive oil

## DESSERT & CHEESE

### BANOFFEE WAFFLES 14

waffles, banana, salted caramel, Braulio Amaro cream, pistachio

### CHEESE BOARD 25

daily selection of cheeses served with crackers, crisp bread, guavapaste & chutney

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