

SHARES

Fresh Nambucca Oysters Natural (GF, DF) 38 74	1/2 doz	doz
Finger Lime Mignonette		
Kilpatrick (DF) 42 80		
Guacamole (VG, GF) 20		
Totopos, Pico de Gallo, Lime, Coriander		
Field Mushroom Arancini 6pc (V) 25		
Truffle Mayo, Parmesan		
Roast Pork 'Yuk Sung' (DF, GF, CN) 25		
Roast Pork Belly, Aromatic Leaf, Nam Jim, Peanut Praline, Baby Gem Lettuce		
Fried Buttermilk Buffalo Wings (GF) 24		
Hot Sauce, Blue Cheese Ranch, Celery		
Aanuka Prawn Rolls 2pc 24		
Marie Rose, Baby Gem, Guacamole, Aleppo Pepper		
Loligo Calamari Fritto (DF, GF) 25		
Garlic Aioli, Chilli Salt, Lime		
Prawn Bucket (GF, DF) 42		
Unpeeled Tiger Prawns, Cocktail Sauce, Lemon		

OPENING HOURS

Buffet Breakfast
7am-10am Every Day!

Beach House
12pm-Late Every Day!

Kitchen
12pm-3pm & 5pm-9pm Mon-Thurs
12pm-9pm Fri-Sun

REDUCED MENU DURING WEEKDAY LUNCH

SIDES

Fries (V) 12	
Roasted Garlic Aioli	
Aspen Fries (V) 15	
Truffle Aioli, Parmesan	
Mixed Leaf Salad (GF, V) 14	
Pecorino, Pepitas, Sherry Vinaigrette	

MAINS

Herb Crusted Chicken Schnitzel 29	
Fries, Mixed Leaves, Lemon Add a sauce:	

CREAMY FIELD MUSHROOM 3 | GREEN PEPPERCORN SAUCE 3 | CHIMMI CHURRI 3 | GRAVY 3

Aanuka Nasi Goreng (VG) 29	
Chilli Fried Rice, Pineapple, Greens, Bean Sprouts, Spring Onion Cracker, Fried Egg	

CRISPY PORK BELLY 10 | KING PRAWN 12

Beer Battered Fish & Chips (DF) 30	
'King Tide' Beer Battered Barramundi, Mixed Leaves, Fries, Tartare, Lemon	

Sushi Bowl (V, GF, DF) 24	
Wakame, Sushi Rice, Avocado, Edamame, Pickled Ginger, Japanese Mayo, Furikake, Daikon, Pickled Cucumber	

LOCAL FISH SASHIMI 9 | SILKEN TOFU 6 | GRILLED CHICKEN 7

Steak Frites 36	
300g Oakey Black Grain Fed Rump, Cafe de Paris, Chips	

CREAMY FIELD MUSHROOM 3 | GREEN PEPPERCORN SAUCE 3 | CHIMMI CHURRI 3 | GRAVY 3

TWO HANDS

All served with Chips and a milk bun

Chicken B.L.A.T	26
<i>Grilled Chicken Breast, Bacon, Tomato, Guacamole, Lettuce, Garlic Aioli, Turkish Roll</i>	
Diggers Burger	27
<i>Flame-Grilled Medium Black Angus Patty, Bacon, Lettuce, Onion, Tomato, McClures Pickles, Swiss Cheese, Special Sauce</i>	
Steak Sub	28
<i>Medium Rump, Pickled Onions, Semi-Dried Tomato, Cheddar, Rocket, Tomato Chutney, Mustard Mayo, Turkish Roll</i>	

+ GLUTEN FREE BUN 4

T A C O S	Halloumi 3pc (V)	25
	<i>Halloumi, Refried Beans, Pico de Gallo, Baby Gem Lettuce, Chipotle Aioli</i>	
	Chicken Barbacoa 3pc (DF,CN)	25
	<i>BBQ Chicken, Aji Verde, Pico De Gallo, Baby Gem, Chilli, Coriander, Lime</i>	
Baja Fish 3pc (DF)	25	
<i>'King Tide' Beer Battered Fish, Guacamole, Pickled Fennel, Chipotle Mayo, Coriander, Lime</i>		

LUNCH SPECIALS

All served Draught Beer Schooner or Small House Wine

Chicken Cobb	25
<i>Grilled Chicken, Baby Gem, Tomato, Avocado, Boiled Egg, Crispy Bacon, Garlic Crouton, Blue Cheese Dressing</i>	
Classic Cheeseburger	25
<i>Angus Beef Patty, Jack Cheese, McClures Pickles, White Onion, American Mustard, Tomato Relish</i>	
Aanuka Nasi Goreng	25
<i>Chilli Fried Rice, Carrot, Greens, Bean Sprouts, Spring Onion Cracker, Fried Egg</i>	
Beer Battered Fish & Chips	25
<i>'King Tide' Beer Battered Barramundi, Mixed Leaves, Chips, Tartare Sauce, Lemon</i>	

DESSERTS

Hot Chocolate Skillet Brownie (V)	22
<i>Fresh Blueberries, Hazelnut Ice Cream</i>	
Bananamisu (V)	23
<i>Coffs Harbour Bananas, Kalua, Savoirdi Biscuit, Dolce de Leche, Mascarpone Cream, Wattle Seed Cocoa</i>	

GF - Gluten Free | V - Vegetarian | DF - Dairy Free | VG - Vegan | CN - Contains Nuts CF - Celiac Friendly
Patrons concerned with food allergies are asked to advise our staff.