

SHARES

Coffin Bay Pacific Oysters	
Natural (GF,DF) (A)	38 74
Finger Lime Mignonette	
Kilpatrick (DF) (A)	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 (A)	24
Marie Rose, Baby Gem, Guacamole, Aleppo Pepper	
Loligo Calamari Fritto (DF,GF) (I)	25
Garlic Aioli, Chilli Salt, Lime	
Prawn Bucket (GF,DF) (A)	42
Unpeeled Tiger Prawns, Cocktail Sauce, Lemon	

OPENING HOURS

Buffet Breakfast
7am-10am Every Day!

Beach House
12pm-Late Every Day!

Kitchen
12pm-9pm Mon-Sun

Weekday Lunch Menu
12pm-5pm Mon-Thurs

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 (V)	29
Chilli Egg Fried Rice, Pineapple, Greens, Bean Sprouts, Spring Onion Cracker, Fried Egg	

CRISPY PORK BELLY 10 | GRILLED PRAWNS 12

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

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

HALLOUMI 6 | 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

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, Milk Bun</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) (A)	25
	<i>'King Tide' Beer Battered Fish, Guacamole, Pickled Fennel, Chipotle Mayo, Coriander, Lime</i>	

LUNCH SPECIALS

All served with Draught Beer Schooner or Small House Wine

Winter Bowl	25
<i>Maple Roasted Pumpkin, Moroccan Chickpeas, Beetroot Relish, Rocket, Pepita Seeds, Feta</i>	
Classic Cheeseburger	25
<i>Angus Beef Patty, Jack Cheese, McClures Pickles, White Onion, American Mustard, Tomato Relish, Chips, Milk Bun</i>	
Aanuka Nasi Goreng (V)	25
<i>Chilli Egg Fried Rice, Carrot, Greens, Bean Sprouts, Spring Onion Cracker, Fried Egg</i>	
Beer Battered Fish & Chips	25
<i>'King Tide' Beer Battered Blue Grenadier, Mixed Leaves, Chips, Tartare Sauce, Lemon</i>	

DESSERTS

Hot Chocolate Skillet Brownie (V)	22
<i>Fresh Blueberries, Hazelnut Ice Cream</i>	
Apple & Blackberry Crumble	23
<i>Vanilla Ice Cream</i>	

GF - Gluten Free | V - Vegetarian | DF - Dairy Free | VG - Vegan | CN - Contains Nuts CF - Celiac Friendly

A - Australian Seafood | I - Imported Seafood

Patrons concerned with food allergies are asked to advise our staff.