



Breads

Oven Baked Turkish Bread (V)	8.9
Whipped Persian fetta and hummus	
Toasted Garlic Bread (V)	8.9
Confit garlic & extra virgin olive oil	

Oysters (GF)

Freshly Shucked Premium Selected Oysters	(6) 18.0	(12) 36.0
• Natural <u>w</u> citrus ponzu dipping sauce		
• Kilpatrick of prosciutto and spiced tomato salsa		

Entrees

Bruschetta of Tomato (V)	13.9
Thick baguette <u>w</u> vine ripened heritage tomatoes Buffalo mozzarella & 10 yr old balsamic splash	
Peking Duck Spring Rolls	13.9
Hoisin dipping sauce & petite coriander bean sprout salad	
Seared Calamari	14.9
<u>w</u> char-grilled purple onion and warm basil vinaigrette	
Rare Peppered Salmon (GF) ✓	17.9
Polenta crisp, avocado & opal basil aioli	
Oven roasted Pork Belly	13.9
House-made barbecue sauce, steamed Bok choy <u>w</u> pickled onion coulis	

Salads

Roasted Pumpkin Salad (GF) (V)	14.9
Rocket, goat's cheese, pepitas & white balsamic	
San Marco Chop Salad (GF) ✓	21.9
Iceberg Lettuce, fresh mozzarella, turkey breast, salami, beans avocado, chick peas, bean sprouts <u>w</u> mustard vinaigrette	
Traditional Caesar Salad	16.9
Cos lettuce, crisp prosciutto, shaved parmesan, crostini, <u>w</u> coddled egg anchovy dressing	



Chef's Recommendation

(GF)

Gluten Free

(V)

Vegetarian



Mains

San Marco Aglio e Olio (V) (Can be made gluten free)	16.9
Spaghetti, garlic, chilli, parsley, baby spinach	
Chicken Saltimbocca (GF)	21.9
Chicken tenderloins, sage, prosciutto Pan seared <u>w</u> Jerusalem artichoke, rocket & micro herb salad	
Tasmanian Salmon Fillet (GF)	32.9
Fresh baby beetroot & lentil salad, Kalamata olive tapenade	
Fettuccine Marinara (✓) (Can be made gluten free)	32.9
Atlantic salmon, reef-fish, King prawns, scallops & calamari tossed in a rocket cream sauce	
Greenham Tasmanian Eye Fillet Steak (MSA 150 Day Grain-Fed) (GF)	36.9
Creamy mashed potato, smashed green peas caramelised golden shallots <u>w</u> red wine jus	
Tasmanian Rump Steak (MSA Grass-Fed) (✓)	29.9
Kipler potatoes, rocket parmesan salad <u>w</u> mushroom sauce	
Moreton Bay Bugs (GF)	38.9
Char-grilled with lashings of garlic butter served with your choice of salad	
Matriciana (Can be made gluten free)	21.9
Spaghetti tossed through chorizo sausage, prosciutto chilli, roast capsicum, baby spinach & olive oil	
King Prawn Curry (✓)	34.9
Local King Prawns poached in a mild green curry sauce <u>w</u> coconut infused jasmine rice, Asian greens & crisp pappadums	
Fish of the day	34.9
Please ask our wait staff for today's catch	

Sides

Rocket & parmesan salad <u>w</u> Nashi Pear & roasted pine nuts (GF) (V)	9.9
Salad vert <u>w</u> basil vinaigrette (GF) (V)	8.9
Steamed seasonal greens (GF) (V)	7.9
Smashed chats potatoes <u>w</u> garlic, chilli, parsley & sea salt (GF) (V)	9.9
Golden chips <u>w</u> Japanese mayo (GF) (V)	8.9
Heritage tomatoes <u>w</u> sea salt & freshly ground peppercorns (GF) (V)	7.9

- (✓) *Chef's Recommendation*
- (GF) *Gluten Free*
- (V) *Vegetarian*



Desserts

Ask our wait staff for today's Dessert Special

Or

Choose from our large selection of cakes and slices at the bar.

Sundaes

Banana Split	8.9
Rocky road & vanilla scoops, chocolate sauce, cream & nuts	
Macadamia Dream	8.9
Macadamia & vanilla scoops, caramel sauce, cream & nuts	
Rocky Road	8.9
Vanilla & rocky road scoops, chocolate sauce & cream	
Strawberry Fields	8.9
Vanilla scoops, fresh strawberries, strawberry topping, & cream	
Traditional Sundae	8.9
Vanilla Scoops with your choice of topping	

Coffee

Espresso	3.8	Piccolo	3.8
Macchiato	3.8	Latte	3.8
Long Black	3.8	Cappuccino	3.8
Flat White	3.8	Mocha	3.8
Hot Chocolate	4.0	Chai Latte	4.0
Soy / Decaf / Double shot / Mug / Flavouring			0.5

LIQUEUR COFFEES

Irish - Jameson	Jamaican - Tia Maria	French - Cointreau	12.0
Mexican - Kahlua	Caribbean - Malibu	Napoleon - Brandy	
Roman - Galliano	Italian - Frangelico	Baileys - Baileys	

Tea

BAG TEA

English Breakfast	3.8	Earl Grey	3.8
Green Tea w Jasmine	3.8	Peppermint	3.8
Chamomile	3.8	Apple Manor	3.8
Darjeeling	3.8	Lemon Lane	3.8
Decaffeinated	3.8		

LEAF TEA

English Breakfast	4.5	Earl Grey	4.5
Chamomile	4.5	Lemon Drift	4.5
Chai	4.5	Heavenly Blend (Echinacea & spearmint)	4.5

