

WAVES

ON THE BEACH

SHARING/ENTREE

GARLIC BREAD | 9.8

Oven-baked cob loaf with garlic & parsley butter (v)

ARANCINI (3) | 9.8

Panko-parmesan crumbed risotto balls filled with mozzarella, mushroom & pumpkin – served on a red capsicum coulis (v)

RICE PAPER ROLLS (2) | 9.8

Calamari & Asian-style slaw with mint & spring onions - served chilled with a peanut dipping sauce (gf) (until sold out)

SPICY SALT CALAMARI | 9.8

Fried cauliflower served with a lime chilli aioli (gf) (v+)

BRUSCHETTA (3) | 12.8

Sour dough topped with roasted pumpkin, sunflower seed & basil pesto, feta cheese & a toasted nut seed sprinkle (v) (v+) served with vegan feta

LAMB CIGARS (2) | 12.8

Slow-roasted lamb shoulder with feta & middle eastern spices, wrapped in a crispy pastry – served with tzatziki

SPICY SALT CALAMARI | 14.8 small/24.8 large

Calamari served with a lime chilli aioli (mildly spiced) (gf)

SPANISH PRAWNS | 16.8

King prawns cooked with chorizo, garlic, smoked paprika & chilli oil (moderately spiced)

SHARING/ENTREE

MUSSELS | 16.8

Half-shell green lipped New Zealand mussels simmered in garlic, chilli & tomato – served with sour dough (gf) served with gluten-free garlic bread

ANTIPASTO PLATTER | 32.8

Pan-fried pork chorizo, prosciutto, pork salami, deep-fried brie, feta, spicy salt calamari, olives, roasted red capsicum, roasted pumpkin – served with pesto, tzatziki, lavosh crackers & sour dough

MAINS

CHICKEN PARMIGIANA | 22.8

Panko-crumbed chicken breast with ham, napoli & three cheeses (mozzarella, tasty & parmesan - served with chips & garden salad

GREEN PEA & PARMESAN LINGUINE | 19.8

With spinach, beans, rocket & lemon zest - tossed in a chilli olive oil (v)

VEGAN BURRITOS | 22.8

Oven-baked white corn tortillas filled with jackfruit, blackbeans & rice - topped with vegan cheese & served with charred corn & jalapeno aioli (gf) (v+)

FISH & CHIPS | 26.8

Mornington pale ale battered flathead fillets served with chips, tartare & garden salad

CHICKEN SCALLOPINE | 26.8

Thinly sliced chicken breast, cooked in a creamy sauce with mushrooms, sun-dried tomatoes & baby spinach - served with chat potatoes & greens (gf)

ATLANTIC SALMON | 32.8

With mediterranean chickpea salad, wilted baby spinach & a root vegetable puree (gf)

GARLIC PRAWNS | 34.8

King prawns in a creamy chardonnay garlic sauce - served with jasmine rice (gf)

MAINS

SEAFOOD LAKSA | 34.8

King prawns, scallops, calamari & mussels served in a Penang-style coconut broth with sweet potato glass noodles & shredded cabbage (gf)

SEAFOOD LINGUINE | 34.8

Linguine tossed with king prawns, scallops, calamari, mussels, cherry tomatoes, garlic, chilli & olive oil (moderately spiced)

BARRAMUNDI | 34.8

Pan-seared barramundi fillet topped with a trio of scallops & a macadamia lemon caper butter - served with chat potatoes & green beans (gf)

EYE FILLET | 38.8

Gippsland grass-fed beef tenderloin (250g), served with mash, roasted pumpkin, beans & red wine jus (gf)

SIDES

THAI SALAD | 9.8

Thai-style slaw, cherry tomatoes, peanuts, fried shallots, coriander & mint - served with a zesty thai dressing (gf) (v+)

GARDEN SALAD | 9.8

Salad leaves, cucumber & tomatoes with a vinaigrette dressing (gf) (v+)

SEASONAL VEGETABLES | 9.8

Tossed in garlic butter (gf) (v)

ROSEMARY CHAT POTATOES | 9.8 (gf) (v)

(gf) = gluten free, (v) = vegetarian, (v+) = vegan

While we have worked hard to make our menu and kitchen accommodating for customers who have food allergies or intolerances, we cannot guarantee complete removal of trace elements and as such, completely allergy-free meals.

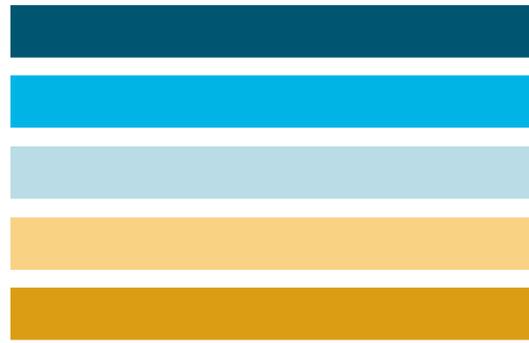
Minimum Spend: \$15pp for lunch, and \$20pp for dinner



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