

WAVES

ON THE BEACH

small plate

GARLIC BREAD (v) | 9

Oven-baked cob loaf with garlic & parsley butter

SPICY SALT CAULIFLOWER (gf) (v+) | 12

Fried cauliflower dusted in our signature five spice salt. Served with a lime chilli aioli (mildly-spiced)

ARANCINI (3) (v) | 12

Panko-parmesan crumbed risotto balls filled with mushroom & mozzarella. Served with lemon aioli

GREEN LENTILS (gf) (v) | 12

With toasted almonds, olives, cranberries & spring onion. Tossed with a light vinaigrette (v+) vegan feta

PROSCIUTTO SALAD | 14

With fresh mozzarella, basil, cherry tomatoes & balsamic glaze

COS LEAVES | 12

Tossed with caesar dressing, bacon, parmesan & crouton crumbs

SPICY SALT CALAMARI (gf) | 16 small / 28 large

Dusted in our signature five spice salt & served with a lime chilli aioli (mildly-spiced)

CRAB BAO BUNS (3) | 18

Soft shell crab, coriander, carrot & a sweet chilli mayo in steamed buns

PRAWN COCKTAIL (4) (gf) | 26

Chilled King prawns in shell, served with Thai dipping & cocktail sauces (until sold out)

SPANISH PRAWNS | 18

King prawns & chorizo cooked in a smoked paprika chilli oil - served with sourdough (moderately-spiced) (gf) - served with gluten free garlic bread

SATAY CHICKEN SKEWERS (6) (gf) | 14

Chicken breast tenderloins with a Malaysian peanut sauce, jasmine rice & cucumber (moderately-spiced)

LAMB CIGARS (2) | 14

Slow-roasted lamb shoulder & feta wrapped in crispy pastry & served with tzaziki

on the side

GREENS (v+) | 9

Broccoli & green beans topped with miso granola

BABY CARROTS (gf) (v+) | 9

Sautéed in Middle Eastern spices with a butter bean tahini puree

CHAT POTATOES (gf) (v+) | 9

Roasted with curry leaves, cumin & mustard seeds

CHIPS (gf) (v+) | 9

STEAMED RICE (gf) (v+) | 4

(gf) gluten free (v+) vegan/dairy free (v) vegetarian

large plate

FISH & CHIPS | 24

Beer battered flathead fillets served with chips, tartare & garden salad

PAN-SEARED BARRAMUNDI (gf) | 34

Topped with scallops & our toasted nut seed mix. Served with chat potatoes, green beans & a lemon caper butter sauce

GINGER SALMON & PRAWNS (gf) | 34

Grilled salmon fillet & king prawns simmered in a miso ginger broth. Served with grilled eggplant, bok choy & shitake mushrooms

SEAFOOD LINGUINE | 34

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

SEAFOOD JAMB-AELLA (gf) | 34

Our jambalaya & paella fusion of turmeric & smoked paprika spiked arborio rice with chorizo, prawns, scallops, mussels, calamari, roasted red capsicum, green beans & peas (moderately-spiced)

CHICKEN BREAST (gf) | 29

Prosciutto-wrapped breast filled with pumpkin, hazelnut, sage, feta, ricotta & spinach. Served with chats, green beans & a pesto parmesan cream

CHICKEN PARMIGIANA | 24

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

LAMB CUTLETS (3) (gf) | 34

Seared with cumin & mustard seeds - topped with mint chutney. Served with char-grilled potatoes & a basil cherry tomato salad

EYE FILLET (gf) | 38

Gippsland grass-fed beef tenderloin (250g), served with scalloped potatoes, baby carrots, broccolini & garlic butter (please allow up to 45 minutes for well-done steak)

plant based

AUTUMN LINGUINE (v+) | 24

Sautéed mushrooms, broccolini, green beans & peas tossed in our creamy artichoke & lemon sauce. Topped with garlicky bread crumbs

MISO BROTH (gf) (v+) | 24

Eggplant, bok choy, shitake mushrooms & tofu puffs simmered in a ginger miso broth,

VEGGIE JAMB-AELLA (gf) (v+) | 24

Our jambalaya & paella fusion of turmeric & smoked paprika spiked arborio rice with roasted red capsicum, green beans, broccolini, eggplant & peas (moderately-spiced)

*We cannot guarantee complete removal of trace elements and as such, completely allergy-free meals. If you have a severe food allergy we recommend bringing in a meal.
15% surcharge on public holidays.
Minimum spend \$15 lunch \$20 dinner*