

SMALL PLATES

DIP WITH GRILLED FLAT BREAD (V) 14

Green hummus, smoked labneh, crispy chickpeas, evoo

CHIPS & MAYO (V CBV) 10

S&P CALAMARI (CGF) 12

Crispy Salt and Pepper spiced with mayo & lemon

BUTTERMILK FRIED CHICKEN 16

Crispy buttermilk chicken tenders, Frank's Hot Sauce, mayo

HALLOUMI CHIPS (V,GF) 14

spiced yoghurt dip, pomegranate & mint

MUSSEL POT (CBG) 16

Local Mussels, tomato, paprika, parsley, chili, toasted sourdough

LITTLE CORN DOGS (VG,GF) 14

Chickpea sausage, corn battered & fried, curry spiked mayo

DUCK BAO BUNS (2) (DF) 15

Our shredded duck, cucumber, spring onion & hoisin sauce

PIZZA

GARLIC PIZZA (V) 14

garlic oil, mozzarella herbs, sea salt

MARGHERITA PIZZA (V) 14

Classic tomato, smoked mozzarella cheese ,fresh basil

THE BAY 24

Tomato, Aussie prawns, calamari, scallops, mussels, chili

CAULIFLOWER & CHEESE (V,CBV) 20

Very cheesy Cauliflower, blue cheese, rocket, herb oil

LAMB PIZZA 20

green harissa base, braised lamb, red onion, smoked labneh, mozzarella

CAPRICCIOSA 20

shaved ham, Napoli, mushrooms, olives, artichoke , mozzarella cheese

Gluten free pizza bases available +4 | Vegan cheese available +3

THE CLASSICS

CHICKEN PARMA Large 24/small 19

Chicken schnitzel, slow cooked tomato, ham, mozzarella, chips & salad

EGGPLANT PARMA (V, CVG) 22

Crispy crumbed eggplant steak , slow cook tomato, mozzarella,basil, chips & salad

FISH AND CHIPS 26

Larger battered baby Barramundi, smashed peas, tartare, chips, lemon

GG's CHICKEN CAESAR 26

Chicken schnitzel, gem lettuce, soft egg, bacon, Caesar dressing, loads of parmesan

CHEESE BURGER 20

Angus Beef, cheddar, lettuce, tomato, mustard mayo, pickles, chips

LARGE PLATES

MARKET FISH (GF) 35

House smoked mackerel, little peas grilled gem lettuce, butter emulsion

BEEF SHORT RIBS (GF) 27

slow braised Victorian beef rib, cheesy polenta, house pickles, braising liquor

PORTERHOUSE STEAK 32

250G Great Southern, grain fed, TAS (GF, DF)

Chips, salad & red wine jus

PORK RIBEYE (GF) 35

Local pork cutlet, pork crackle, Tuscan kale, Aperol poached pear, cider jus.

SIDES & SALADS

CHIPS (V) with aioli 10

WATERMELON SALAD (V,GF) 10/18

Mint, feta, vinegar dressing, cracked pepper

TOMATO & BASIL SALAD (V,GF) 10/18

Yara valley Tomato, basil, soft feta, rocket, pickled red onions, balsamic

RED RICE SALAD (VG,GF) 10/18

Sweet mandarin, bitter radicchio, cucumber, basil, Champagne vinaigrette.

HALF BAKED CAULIFLOWER (CVG,GF) 10

Blackened Cauliflower, Moroccan spices, smoked labneh, herbs, pomegranate

SWEET PLATES

CARROT CAKE (V)

Chef's deconstructed carrot cake, cream cheese, candy pepita seeds 12

BANOFFEE WAFFLE (V) 12

banana, caramel with vanilla ice cream

V - vegetarian GF - gluten free CGF - can be gluten free VG - Vegan CVG - can be vegan
10% surcharge will be applied on public holidays