



Breads

- DINNER ROLL / \$1
- GARLIC COB LOAF / \$7
- CHEESE & BACON COB LOAF / \$7.50
- BRUSCHETTA / \$9
with feta & balsamic
Add smoked salmon / \$7

Oysters

Premium grade Sydney Rock Oysters, locally sourced from Holberts Oyster Farm

- NATURAL (GF) 1/2 DOZ \$20.50 / DOZ \$30.50
- KILPATRICK 1/2 DOZ \$22 / DOZ \$32.50
- THAI STYLE (GF) 1/2 DOZ \$22 / DOZ \$32.50
with cucumber & chilli lime dressing
- MIXED DOZEN / \$33.50

Entrees

- ARANCINI BALLS (3) / \$15
pumpkin, mushroom & parmesan arancini with aioli
- GRILLED HALOUMI / \$16
with mixed leaves, cherry tomatoes, olives, lemon & honey dressing
- SOFT FISH TACOS / \$16
crispy beer battered fish in soft tacos (2) with roasted corn, tomato & avocado salsa

Sides

- GARDEN SALAD / \$4
- BOWL OF CHIPS SML \$5 / LGE \$8
- VEGETABLE PLATE SML \$4 / LGE \$8
- SWEET POTATO FRIES / \$10
with sour cream & sweet chilli sauce

Classics

- CHICKEN SCHNITZEL / \$20 *Add Parmigiana topper / \$6*
with chips & salad or chefs selection of vegetables
- NOLANS RUMP STEAK (300G) / \$25
with chips & salad or chefs selection of vegetables
- CRUMBED LAMB CUTLETS (2) / \$24 *Extra cutlet / \$8*
with chips & salad or chefs selection of vegetables
- SMOKEY BBQ PORK RIBS / \$28
with coleslaw & chips

Burgers

- CAJUN CHICKEN BURGER / \$15
cajun chicken breast, bacon, avocado, lettuce, tomato & sour cream on a milk bun. Served with chips
- WAGYU BEEF BURGER / \$17
wagyu beef patty, swiss cheese, lettuce, tomato, beetroot, grilled onion, bbq sauce on a milk bun. Served with chips

Seafood

- SALT & PEPPER SQUID / \$22
with chips & salad & asian dressing
- 150 LASHES BEER BATTERED FLATHEAD FILLETS / \$23
with chips & salad
- SEAFOOD PLATTER FOR TWO / \$65
selection of hot & cold seafood served with chips, salad & seasonal fruit. oysters natural, king prawns, smoked salmon, chargrilled octopus, salt & pepper squid, crispy beer battered flathead, 1/2 shell scallops (some items may be subject to availability)

Sauces & Toppers

- gravy, mushroom, pepper, dianne, aioli (GF), chimichurri (GF) / \$2
- bacon topper (GF) / \$3 avocado topper (GF) / \$4
- salt & pepper squid topper / \$6 onion ring topper / \$6

House Specials

GRILLED ATLANTIC SALMON / \$26

with roasted chats, wilted spinach, tomato & chervil hollandaise

CORN FRITTERS (VEG) / \$19

with grilled field mushrooms, rocket, cherry tomatoes & smoked pepper aioli

LAMB RUMP / \$29

macadamia crusted lamb rump with polenta cake, wilted spinach, seasonal greens & red currant jus

FISH OF THE DAY / \$ MARKET PRICE

with chips & salad

please ask our friendly staff for today's special

Salads

Add prawns or smoked salmon / \$7 Add chicken / \$5 Add avocado / \$4

CAESAR SALAD / \$18

cos lettuce, crispy bacon, croutons, parmesan, boiled egg & housemade dressing

ROAST VEGETABLE SALAD (GF) (VEG) / \$19

roasted sweet potato, parsnip, roasted beetroot, candied walnuts, feta, baby spinach with a vinaigrette dressing

OCTOPUS & CHORIZO SALAD (GF) / \$24

chargrilled octopus & chorizo, cherry tomatoes, cucumber, roasted capsicum, onion, mixed leaves, chimichurri sauce

Pasta

CHILLI PRAWN LINGUINI / \$24

prawns, bacon, tomatoes, onion, garlic, basil, olive oil & chilli flakes

VEGETARIAN RAVIOLI / \$21

Locally supplied by Pasta Di Porto

sweet potato, goats cheese & thyme ravioli in a cream shallot & white wine sauce, served with toasted sourdough

Pizza

Gluten Free base available add \$3.50

WHITE SANDS SUPREME / \$18

salami, chorizo, ham, tomato, olives, onion

HAWAIIAN / \$16

ham, cheese, pineapple

BBQ CHICKEN / \$17

chicken, bacon, mushrooms, onion

VEGETARIAN / \$17

roasted sweet potato, spinach, creamy pesto, feta, pine nuts

PMB / \$19

prawns, mango, bacon, roasted capsicum, chilli flakes, tomato

Mini Meals

\$10

Includes tomato sauce & paddle pop

CHICKEN NUGGETS & CHIPS

FISH & CHIPS

SPAGHETTI BOLOGNESE

Add vegetables on the side / \$1.50

Daily Specials

see display boards for daily specials

