

Bar/Lunch*(Available 12pm – 3pm, 6pm – 8.30pm)*

Sweet potato & chickpea fritters w/ beetroot hummus, Meredith goats cheese, rocket & dill yoghurt*	15
Nasi Goreng w/ chicken, cabbage, vegetables, egg & sweet soy	17
Flash fried calamari w/ black garlic & lime aioli, Sichuan pepper, green leaf and julienne vegetable salad*	17.5
Smashed avocado on Zeally Bay sourdough, Meredith goats cheese, spiced pepitas, sunflower seeds, balsamic glaze & two poached eggs*	14.5
Grilled chicken wrap w/ bacon, lettuce, tomato & parmesan aioli	18
Cape Grim sirloin steak sandwich w/ bacon, caramelised onion, cheese, parmesan aioli & relish*	21
Beer battered barramundi w/ chips, garden salad, tartare sauce & lemon	22.5
Crispy pork belly bao w/ pickled cucumber, carrot, chilli jam & coriander	13.5
Handmade gnocchi tossed w/ roasted pumpkin, prosciutto, semi dried tomatoes & spinach	23

Pizza*(Available from 12pm)*

Margherita: tomato, fior di latte, basil, sea salt*	18
Pumpkin: tomato, fior di latte, roasted pumpkin, semi dried tomato, spinach, pine nuts, feta*	20
Prosciutto: tomato, fior di latte, prosciutto, olives, mushroom, rocket, truffle oil*	22
The Sands: tomato, fior di latte, smoked speck, caramelised onion, mushroom*	22
Prawn: tomato, fior di latte, prawns, chilli, onion, spinach, feta*	23
Calabrese: tomato, fior di latte, hot salami, mushroom, olives, oregano, onion*	21
Chicken: basil pesto, fior di latte, poached chicken, semi dried tomato, onion, pine nuts, rocket, feta*	20
Garlic: garlic oil, fior di latte, herbs*	13

Dinner*(Available 6pm – 8:30pm)***Entree**

Crispy pork belly bao buns (3) w/ pickled cucumber, carrot, chilli & coriander	13.5
Scallop cervise w/ blood orange & citrus vinaigrette*	18.5
Sesame crusted yellow fin tuna tataki w/ ginger, soy & lime dressing*	17.5
Compressed watermelon w/ Meredith goats feta, mint, chilli & shiso*	12
Shitake mushroom & goats cheese ravioli w/ sautéed spinach, toasted pine nuts & porcini parmesan cream	14
Flash fried calamari, black garlic & lime aioli, Sichuan pepper, julienne vegetable & green leaf salad*	17.5

Main

Hand made gnocchi w/ roasted pumpkin, prosciutto, semi dried tomatoes & spinach	23
Slow braised beef cheek ragu w/ pappardelle pasta & shaved parmesan	26.5
Fig & pistachio stuffed chicken breast w/ chestnut puree, roasted baby fennel, sautéed spinach & shitake mushroom sauce	28.5
Seared barramundi fillet w/ roasted fennel puree, blistered tomatoes, pan fried gnocchi, asparagus & salsa verde*	32
Char grilled pork cutlet w/ duck fat potatoes, roasted heirloom carrots, sautéed spinach & red wine jus*	29.5
Thyme & honey glazed spatchcock, braised brussels sprouts, pancetta, celeriac puree & rosemary potatoes*	35
Confit heirloom carrots w/ roasted cauliflower, carrot puree, toasted almonds & salsa verde*	24.5
300g char grilled Cape Grim sirloin w/ butter glazed kipflers, semi dried roma, broccolini & red wine jus*	42

Dessert

White chocolate parfait w/ soft chocolate ganache, candied hazelnuts & salted caramel sauce*	14
Mandarin crème caramel w/ orange sorbet & pistachio ginger soil	14
Chocolate fondant w/ chantilly cream, raspberry sorbet & sumac strawberries	14
Espresso panna cotta w/ baileys anglaise, caramel popcorn & shaved chocolate*	14

gluten free option available*Please be advised, we do not split bills*****Surcharge of 15% applies on Public Holidays***