

menu 12noon-late

Why not start with a mezze plate which has a selection of dips and slices of local crusted bread?

Then choose from the Tapas, Pizza or Cook your own bbq menu, if the bbq is for you then choose which style of bbq and remember only turn once for the perfect steak.

To finish, nibble on a cheese plate, pick something from our display cabinet, a Movenpick sorbet or gelato.

Most of all enjoy the atmosphere...

cook your own bbq

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|--------------------------------|---------|
| 300 gram Rump | \$23.00 |
| 250 gram New York Cut Sirloin | \$24.50 |
| 200 gram Grain-fed Beef Fillet | \$26.50 |
| Marinated Chicken Thighs (2) | \$21.50 |
| Gourmet Sausages (3) | \$21.50 |

Includes a selection of 3 salads of the day

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| Grain fed beef burger | \$19.50 |
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**Foccaccia , lettuce, Spanish onion ,
tomato and swiss cheese with beer
battered fries**

extras

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|------------------------------|--------|
| Marinated Chicken Thigh | \$4.50 |
| Gourmet Sausage | \$3.50 |
| Salad – single serve portion | \$3.00 |

Mezze Plate

Baba ghanoush, hummus and tzatziki with local kalamatta olives, sun dried tomato and toasted ciabatta

Egyptian Egg and Mint Salad

with za'atad dressing, crisp bread and Australian white bait

Trio of Grain Fed Ground Beef Fillet

individually topped with baba ghanoush, pickled tomato Dijon cream and roasted capsicum relish

Succulent Pork Tenderloins

Wood fired pork tenderloins wrapped in prosciutto , filled with prunes, apricots and figs with a port glaze

Coffin Bay Oysters

Coffin bay oysters natural with sweet and sour and lemon wedges

Sticky BBQ Ribs

Slow roasted ribs in a smokey bbq and shiraz glaze infused with garlic and fresh herbs

Sardines

Citrus and herb grilled sardines on garlic toasted bruschetta and a light tomato pickle

Chicken Terrine

of kipfler potatoes, pesto, sage, garlic; wrapped in prosciutto with a green tomato relish, mustard cream and petite raddish salad

Black Mussel Fettuccini

Steamed black mussels in tomato fume with chilli and roasted garlic fettuccini, fresh cherry tomatoes and garden fresh basil

Three Mushroom Ravioli

Porcini, roma and field mushroom with wilted baby spinach, chive and black truffle butter with shavings of parmesan

Fritters

Zesty prawn and white bait fritters with basil and sweet red onion puree

Spring Rolls

King prawn and blue swimmer crab spring rolls infused with kapfir lime, chilli

Cheese Board

Local and imported cheeses with muscatels and quince jelly with slices of crisp ciabatta and estate made lavosh

Please inform waitstaff if you have any allergies or special eating requirements

10% Surcharge Sundays - 15% Surcharge Public Holidays

wood fired pizzas (8 slices)

Crisp Prosciutto

with Binnorie marinated feta, sprigs of thyme, Spanish onion with aged balsamic

\$23.50

Roast Chicken and Haloumi

with black truffle egg, green shallots finished with tomato salsa

\$21.50

Chilli Prawn

Mild chilli prawn with Spanish onion, wakame seaweed and flying fish roe

\$21.50

Margherita

Cherry tomatoes, baby bocconcini and garden fresh basil

\$19.00

Mediterranean vegetables

Charred red pepper, eggplant, artichoke, Spanish onion, ribbons of zucchini topped with Binnorie fetta cheese and local olives

\$20.00

tapas

\$15.50

\$15.50

\$19.50

\$17.50

\$15.00

\$18.00

\$17.00

\$15.50

\$15.00

\$18.00

\$17.50

\$18.00

\$19.50

blokkbar