



FOOD MENU

Something Small

Local Oysters with Fresh Lemon

Natural with finger lime mignonette and fresh lemon

3 for \$12 | 6 for \$22 | 12 for \$42

Kilpatrick with fresh lemon

3 for \$14 | 6 for \$24 | 12 for \$45

House-made Potato Scallops \$9

with Signature Seafood Sauce

Boozy Olives \$15

mixed olives in vermouth with Persian fetta & wood fired flat bread

Prawn and Lobster Rolls \$24

citrus mayo, chopped chives & iceberg

Cured Kingfish \$25

shaved fennel, pomelo, vanilla honey dressing

Sashimi Bento Box \$36

salmon, kingfish and tuna with soy, wasabi, pickle ginger and wakame

Burgers

Flame Grilled Beef Burger \$25

with the lot - beetroot, grilled pineapple, lettuce, tomato, gherkin, Spanish onions, cheese, toasted potato bun with shoestring fries, onion rings

Portuguese Chicken Burger \$25

coriander slaw, sriracha aioli, toasted potato bun, shoestring fries and onion rings

Chickpea and Lentil Burger \$25

beetroot and gin relish, baby spinach raita, toasted potato bun with shoestring fries, onion rings

Something More

Tacos \$18

soft tortilla, coriander and lime slaw, guacamole, black bean, cholula hot sauce

add chilli lime chicken +\$6 | pulled pork \$7

pulled beef \$6 | grilled prawn \$8

Vegan Buddha Bowl \$18

quinoa, soba noodle, roast pumpkin, cauliflower, spiced chicken peas, smashed avocado, black bean, pickle veg, roast corn and coconut yogurt

add chicken +\$6 | smoked salmon \$7 | smashed avocado \$6

Grilled Prawn Poke Bowl \$29

brown rice, smashed avocado, smoked egg, pickled vegetables, torched nori, roasted sesame aioli and grilled prawns

Beer Battered Fish \$32

with Coal Coast Common Ale beer batter, hand cut chips, fresh lemon, house seafood sauce

XL Queensland Tiger Prawns \$45

lemon and house seafood sauce on crushed ice

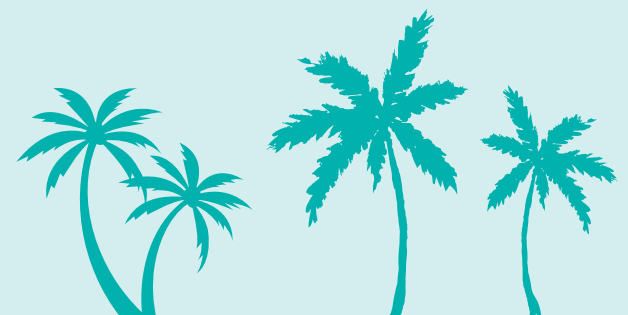
Something Sweet

Seasonal Fruit Skewers with Mango Coulis \$10

Large Chilled Watermelon Wedges \$12

Adrift Mess \$16

smashed meringue with mixed berries, lightly whipped cream and passionfruit syrup



Salumi & Formaggio

1 CHOICE \$19 | 2 CHOICES \$30 | 3 CHOICES \$40 | 4 CHOICES \$49

SALUMI

all cured meats served with beetroot and gin relish and house-made salt and vinegar crisps

- Fennel Cacciatore
- N'Duja Salamini
- Capocollo - cured 4 months
- Pino's Signature Mortadella
- Speck - cured 18 months

FORMAGGIO

all cheese served with muscatels and lavosh

The Pines Dairy Kiama

- Brie Dream - a soft, surface ripened cheese, aged 6-8 weeks
- Pearl - semi hard cheese, based loosely on French alpine style and aged approximately 6-8 months

Coolamon Cheeses

- The Rock Blue Vein - semi hard blue veined cheese with natural rind
- Belle Isle Soft Blue Vein - soft, creamy blue veined cheese

Prom Country Cheese - South Gippsland Victoria

- Tully's Gold - soft smear-ripened cow's milk cheese with complex flavours



DRINKS MENU

Cocktails

Carmen Miranda's Tingle	\$17
Adrift Spritz	\$17
Passionate Mojito	\$18
Daiquiri de Jour	\$18
Lychee Margz	\$18
So Cool by the Pool	\$20

Wine

Cool Woods Sparkling	\$10/GLS
Pucino Prosecco	\$10/ CAN \$12/GLS
Dalz Otto Rosato	\$12/GLS
Dalz Otto Pinot Grigio	\$13/GLS
AIX Rosé	\$16/GLS
Dalz Otto Sangiovese	\$20/GLS

Beer

Great Northern	\$7.5/MID \$9/SCH
Carlton Draught	\$8/MID \$9.5/SCH
Kosciuszko Pale Ale	\$9/MID \$11/SCH
Somersby Cider	\$9/MID \$11/SCH
White Rabbit Dark	\$9.5/MID \$12.5/SCH
Asahi Super Dry	\$11/MID \$14/SCH