

lunch

from 11am - 5pm

starters

antipasto platter to share selection of marinated vegetables, olives, meat, cheeses, dips & bread	25
house bread with garlic butter	10
cheesy garlic bread grilled cheese with garlic on Turkish	10
bread and dips	8

sandwiches and light

the big brunch served open on Turkish, bacon, eggs, caramelized onion, tomato, jalapeño grilled cheese & house sauce	20
chicken on rye Tasmanian brie, avocado & pesto served with a side of salad	18
b.l.a.t with house mayo on toasted Turkish, served with house chips	20
steak sandwich rib fillet, caramelised onion, tomato chutney on sourdough, served with house chips & onion rings	22
russian reuben corned beef, sauerkraut, Jarlsberg, reuben dressing on rye, spiced wedges & a tiny green salad	22
wedges lightly spiced, sour cream & sweet chilli	7.5
house chips big cut style, rosemary salt & condiment of choice	6
seasonal vegetables side or garden salad side	6

salads

caesar salad cos lettuce, bacon, parmesan, croutons, poached egg, anchovies & Caesar dressing	16
add smoked salmon or crispy chicken	20
greek salad mixed lettuce, tomato, cucumber, Spanish onion, tomato, feta, mixed olives & balsamic dressing	18
persian lamb lightly spiced lamb & chickpeas, pan seared and served on salad, topped with tzatziki & sweet potato chards	23



Some breakfast items are available at lunch, just ask your waitstaff.

Food allergies? Please inform your waitperson when ordering.

Fully licensed | BYO wine only - \$3 per head corkage fee | All major credit cards accepted

seafood starts & meals

	market price
½ dozen pacific oysters natural, kilpatrick or seawater - prawn, mayo, avocado, smoked salmon capped, sweet soy drizzle	
salt n pepper calamari entrée for two people, served with a little lemony aioli	14
seafood chowder Grenny's famous chowder, served with toasty cheese bread	18
chilli salt calamari spicy pan seared, served on garden salad with an Asian dressing	22
tempura prawns (5) crispy battered served with garden salad and sweet chilli soy	24
classic fish n chips fish of the day, crumbed, battered or grilled, served with house chips and salad, lemon & tartare	25
fishermans basket seafood selection battered and crumbed served with house chips & tartare	27
cold seafood platter share for two people - Moreton Bay bugs, prawns, oysters natural, calamari, smoked mussels, marinated octopus and condiments to serve	65
tasman salmon pan seared, baby potato, steamed greens and served with a caper sauce	32
bug filo house specialty Moreton Bay bug folded with prawn, port salute, wrapped in filo, baked and capped with sauce meunière, avocado and smoked salmon	32
pasta marinara tossed fettuccine, sautéed garlic, chilli, prawn, bug, scallop, reef fish, mussels, calamari finished with tomato, cream and parmesan	30
laguna bay crepe 'old fashioned style' combination of seafood folded with creamed spinach, mozzarella cheese in a herb crêpe, mornay glazed and topped with prawn & smoked salmon	28
fish fillet caprice coconut crumb, pan fried with banana, capped with mango relish & sour cream	30

old time favourites

lambs fry pan seared, set on mash, seasonal veg, rich gravy and capped with a bacon rasher	24
lambs brains crumbed and deep fried, served with garden salad, lemon & sauce to side	25
sautéed kidneys port wine flamed with eschallot, garlic, mushroom, bacon and served with rice pilaf	28
rib fillet 300gm, gratinated with brown sugar & grain mustard, served with veg & mash or house chips & salad	28
surf and turf 300gm rib fillet topped with creamy garlic prawns, served with mash & veg or house chips & salad	35
chicken parmigiana crumbed, ham, tomato & cheese gratinated, served with house chips & salad	22
house pasta carbonara creamy garlic, onion, bacon and parmesan	20
vegetarian lasagne (GF) house made, roasted and layered with a three cheese gratinate	22.5
tagliatelle veneto sautéed cauliflower, onion, garlic, with crisp bacon, mushroom, julienne of veg, finished in tomato coulis & parmesan cheese (omit bacon for vegetarian option)	23