

starters/grazing

olives, mixed wa olives, marinated with lemon & rosemary gf veg	10
pumpkin hummus, caramelised onion, dukkah, sourdough gfo v veg	18
masala nuts, macadamia, cashew, almonds, peanuts gf df v	12
natural oysters, lemon, cucumber lime dressing (each) gf df	5.5
bucket of whole prawns, harissa yoghurt, lemon, sourdough gfo dfo	35
crispy squid, spicy marinara aioli, crispy capers, rocket gf df	22
char grilled chorizo, broccolini, romesco, tomato, green olive gf df	26
mozzarella & peach salad, radicchio, rocket, tomato, pomegranate dressing gf dfo v veo	22
crispy spiced cauliflower tacos, onion jam, chipotle, avocado, goats' cheese, peanuts (2 pieces) v	22
teriyaki wings, spring onions, sesame gf df	20

mains

fish & chips, soda battered, slaw salad w lemon dressing, tartare sauce df	28
beef burger, potato bun, cheese, aioli, lettuce, red onion, tomato slice, tomato relish, pickles, chips	26
mussels, cider, shallots, cream, sourdough gfo	34
spaghetti, clams, zucchini, chilli, garlic, bottarga	36
roasted barramundi, seaweed crushed potato, fennel, red wine sauce gf df	36
char grilled chicken breast, smoked potato, grilled spring onions, wild mushroom sauce gf	34
sirloin steak 250g, chips, watercress, chimichurri gf df	42
pumpkin gnocchi, kale pesto, crispy black cabbage, mushrooms gfo df veg	32

sides

garden salad, cherry tomatoes, cucumber, mesculin lettuce, lemon dressing gf df v veg	10
side veg, asparagus, zucchini, kale with lemon & caper dressing gf df v	12
sourdough bread +butter (3 slices)	6
chips, aioli df v	12
sweet potato chips, sour cream gf dfo v	14

bathers boards

seafood board, oysters, fried squid, soda battered fish, roasted barramundi, cider mussels, smoked salmon, whole prawns, chips, sourdough	99
grazing board, prosciutto, soppressa, felino, grissini, hummus, cheddar, brie, quince, mixed olives, pickles, sourdough, lavosh	59

desserts

bathers pavlova, strawberry sorbet, marinated strawberry, white chocolate gf	16
cheesecake, lime, coconut, mango	16
chocolate mousse tart, salted caramel, coffee candied walnuts, whipped cream gf	16
sorbet, ask server for today's flavour gf df veg	14

please advise our staff if you have any allergies, we will do our best to cater for any requirements
 (v) vegetarian (vo) veg option (veg) vegan (veo) vegan option (gf) gluten free (gfo) gluten free option (df) dairy free
 (dfo) dairy free option

+ 15% public holiday surcharge

nippers kids 12 & under - each meal includes icy-pole

char grilled chicken tacos, aioli, avocado, lettuce df	14
beef burger, cheese, chips, tomato sauce	14
fish & chips, tomato sauce df	14
pasta, napolitana sauce, parmesan cheese v	14

soft drinks

	midi	pint
pepsi, pepsi max, lemonade, ginger ale, lemon squash, tonic, sunkist	3.5	6
lemon lime & bitters/soda lime & bitters	3.5	6
juices - orange, apple, cranberry, pineapple	3.5	6
kids drinks (choose from above)	2.5	
capi still 750ml	10	
capi sparkling 750ml	10	
bundaberg - ginger beer (can) 200ml	5	
coke, coke no sugar (can) 250ml	5	

coffee & tea

	cup	mug
english breakfast, earl grey, peppermint, gunpowder green, chamomile, lemongrass & ginger	5	
espresso double espresso	4/4.5	
short long macchiato	5	5.5
latte, flat white, cappuccino, mocha, long black	5	5.5
hot chocolate, chai latte	5	5.5
iced coffee, iced mocha, ice chocolate, iced chai (with ice cream)		7.5
iced latte, iced long black (no ice cream)		6.5
affogato (vanilla ice cream, espresso coffee)	6	
liquor affogato amaretto, baileys, frangelico, peanut whisky	17	
liquor coffee irish, amaretto, baileys, frangelico, kahlua, sambuca	16	

extras - soy milk, almond milk, oat milk, take away, extra shot, decaf 0.5

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