



THE
Galley
KITCHEN

LUNCH

AVAILABLE 12PM-2.30PM

2 COURSE MIDWEEK LUNCH

50pp*

with a glass of wine, beer or sparkling

TO START

Garlic and parmesan flatbread , whipped goats cheese, dukkha spice (V)	14
Mezze platter , marinated olives, Turkish bread, truffled salami, baba ganoush	22
Charred pear , radish, blue cheese dressing, walnuts, sourdough croutons (V)	22
Bruschetta , heirloom tomato, green olive, buffalo mozzarella, white anchovy	18
Six Port Stephens rock oysters	
Natural - fennel vinaigrette, salmon pearls (GF/DF)	24
Steamed - with sesame, ginger and shallot (DF)	26

LUNCH

Sticky pork burger , coleslaw, nam jim dressing, mint, sweet potato wedges	25
Scotch fillet on rye , cheddar, tomato, house mustard, pickles, thick cut chips	27
Chicken salad , bok choy, hokkien noodles, sesame, chilli	E18/M28
Battered fish of the day , tartare sauce, malt vinegar, lemon, chips	E16/M24
Soft shell crab , eggplant curry, cucumber, yoghurt, mint	E26/M38
BBQ lamb belly , black-eyed pea salsa, charred corn (GF/DF)	E25/M39
Chicken galantine , fermented dutch carrots, nasturtiums, grapes (GF)	39
250g beef sirloin , charred onion, beetroot, chive, crème fraiche, cabernet jus (GF)	44
Warrigal greens gnocchi , baby vegetables, macadamias, mascarpone (V)	E22/M38
Snapper fillet , parma ham, sauté artichokes, peas, watercress, vincotto	41

PIZZA

Quattro formagi A blend of four Italian cheeses, parsley, shallots, cracked black pepper (V)	25
Margherita Tomato, mozzarella, oregano (V)	24
Rustica Italian sausage, rosemary, roast potato, smoked provolone cheese, mozzarella	26
Gamberetti Prawns, cherry tomato, mozzarella, tomato, rocket, pesto	28
Capricciosa Leg ham, artichoke, mushrooms, olives, tomato, mozzarella	27
Calabrese Spicy Italian salami, basil, parmesan, mozzarella	24

Gluten free bases are available with a \$5 surcharge

SIDES

Broccolini , sesame, ginger and soy dressing (GF/DF)	8
Kipfler potatoes , rosemary, butter (GF)	8
Mixed cress , rye croutons, walnuts, parmesan	8

DESSERTS

Almond milk and honey panna cotta , poached pear, ginger almond crumble (GF/DF)	16
White chocolate and passionfruit tart , coconut sorbet, passionfruit crèmeux	16
Lavender and orange brûlée , berries, meringue (GF)	16
Popcorn ice cream , caramelised white chocolate, candied date truffles (GF)	16
Three cheese plate , quince, muscatels, lavosh, apple, pecans (GF crackers available)	28



