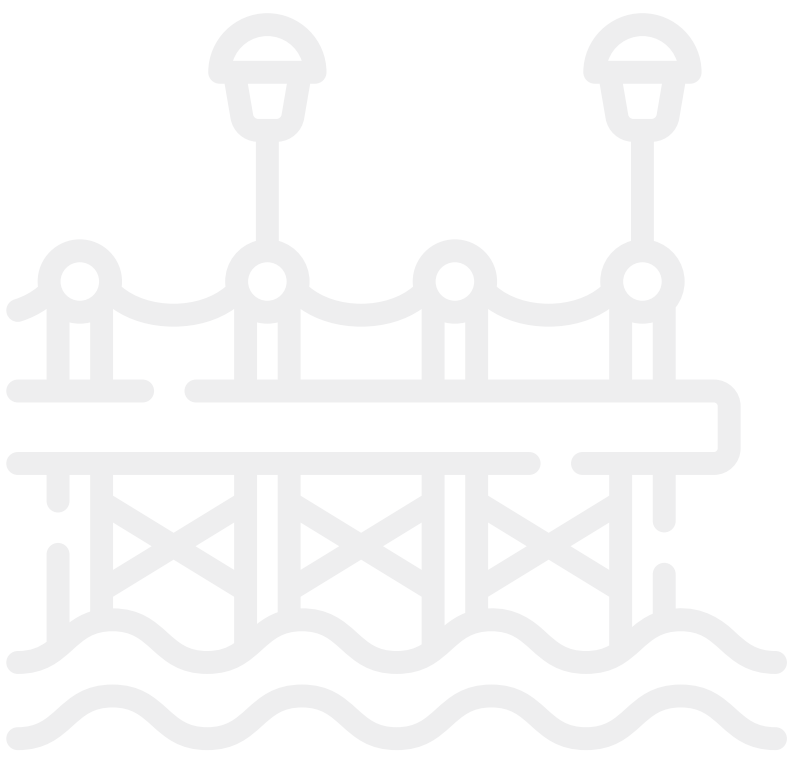


Plonk!

Menu



Appetites

Oyster natural. homemade dressing (GF)	\$5.90
Tomato bruschetta cherry tomato, basil pesto, garlic, olive oil	\$5.90
Lemon zest spanner crab meat, mignonette, soused leek, caviar, harissa oil	\$9
Marinated mixed olives. olive oil, fresh herbs, preserved lemon, mix spices (GF)	\$14
Shrimp fritters with lime mayonnaise	\$11

Entrée

Grilled Octopus Tentacles(GF)	\$28
Baby cos, cherry tomato, capsicum, red onion, coriander seeds, oregano lemon dressing	
Gambas Al Ajillo (GF)	\$27
Sauteed prawns, olive oil, garlic, fresh herbs, smoked paprika, white wine sauce (5pcs)	
Champignons Al Ajillo (GF)	\$25
Pan fried mushrooms olive oil, garlic, mixed herbs in white wine sauce	
Grilled Scallops (GF)	\$28
Corn salsa and light chilli prawns' oil (4 pcs)	
Calamari Fritos	\$26
Deep fried baby squid with lemon aioli	
B'stilla Chicken Fingers	\$20
Crispy rolled filo pastry, filled with almond chicken infused with orange blossom, cinnamon, delicate orange saffron sauce (2 pcs)	
Honey Mustard Halloumi (GF)	\$26
Grilled halloumi cheese, semi dried tomato, aromatic mixed berries puree and roasted pine nuts (5pcs)	

Mains

Beef Fillet (GF)	\$48
250g angus eye beef fillet, baby spinach, red wine jus, gratin dauphinois	
Seafood Bouillabaisse (GF)	\$46
Pan fried blue swimmer crab, prawns, scallops, calamari, fish, mussels, baby claims, olive oil, garlic, chilli fresh herbs, seafood tomato broth & crusty bread	
Fish and Chips	\$38
Deep fried beer battered flathead fillets, chips, Moroccan salsa, tartare sauce	
Truffle Corn Feed Chicken (GF)	\$42
Roast chicken supreme, truffle mushroom paste, seeded mustard, porcini, garlic white wine sauce and steamed broccolini.	

Mains

- Prawn Linguine** \$36
Linguine pasta tossed with green prawns, garlic confit, fresh tomato basil.
- Crab Meat Risotto (GF)** \$38
Spanner crab meat, olive oil, garlic, chilli, asparagus, napolitana sauce, topped with Reggiano cheese & blue swimmer crab.
- Mediterranean Beef Burger** \$28
Grilled beef Pattie, lettuce, tomato, pickle, smoked scamorza, onion confit + Prego sauce & chips
- Crispy Chicken Burger** \$28
Buttermilk fried chicken fillet, lettuce, tomato, carrots, mixed cabbage + Thai chilli & chips

Salads

- Green Papaya and Chilli Prawn Salad (GF)** \$24
Lemongrass chilli prawns, rice vermicelli noodles, green papaya, mango, fresh herbs, citrus dressing
- Roast Beetroot Salad (GF)** \$22.90
Roast baby beetroot, Dutch carrots, kale, semi dried tomatoes, roast walnuts, goat curd, fresh mint and orange dressing
- Caprese Salad (GF)** \$22.90
Burrata cheese, olive oil basil pesto, cherry tomato, and balsamic glaze

Sides

- Smoked paprika chips with tomato sauce.** \$12
- Steamed Greens (GF)** \$17.90
Asparagus, broccolini, sugar snap, pistachio, preserved lemon labneh, sumac, goddess dressing
- Cauliflower** \$17.90
Deep fried cauliflower dusted with Ras El hanout, romesco, dukkha, lemon tahini.
- Moroccan Harissa (GF)** \$5.90
Blended red hot chilli with garlic, spices, and fresh herbs

Soft Drinks

- Coke, Diet Coke, Coke Zero, Lift, Lemonade** \$5.50
- Ginger Beer** \$6.50
- Juices** \$7.00
Orange, Apple, Cranberry, Pine Apple, Guava.
- Milkshakes** \$9.00
Chocolate, Caramel, Vanilla.
- Mocktails** \$11.00
- Smoothies** \$9.90

10% surcharge applies on sundays and 15% surcharge on public holidays

Plonk!

Meals and
Memories are
Made Here.