



Starters from the Captain's Galley

Seafarer's Bruschetta - \$15 (GF + \$5)

Toasted bread topped with fresh tomato, mixed herbs, and garlic

Ship's Bread & Oil - \$9 (GF + \$5)

A hearty helping o' warm bread served with golden olive oil & balsamic

Cuban Pork Cigars - \$15

A treasure chest o' crispy pork rolls, served with fiery chili mayo

Stuffed Shroom Loot - \$15

Mushrooms stuffed with a secret blend o' herbs, cheese, & a drizzle of aioli

Fish Dipper's Delight - \$12 (GF + \$5)

A creamy fish spread (cream cheese, herbs, mayo, capers) with crunchy
sea crackers



Mains Fit for a Pirate King

Sailor's Caesar Salad - \$22 (GF available)

Crisp greens, crunchy croutons & salty parmesan, bacon (Add a plunder of Chicken +\$6)

Prawn's Bounty Salad - \$28 (GF available)

Prawns tossed with fresh greens & a zesty dressing, Mango, cucumber, avocado, jalapenos, peanuts, sesame seeds, tomato

Pearl Diver's Feast - \$26 (V available)

Kale, beetroot hummus, carrots, chickpeas, & feta—a treasure trove of flavor! (Add a plunder of Chicken +\$6)

Grilled Sea Beast - \$32 (GF)

Local Fish o' the Day served with a mix of mashed potato & sweet potato, roasted veggies & chimichurri sauce.

Lost Treasure Fish Tacos w/ Chips - \$32 (GF +\$5)

Local Fish o' the Day, Cherry Tomato's, Cucumber, Mango, Pineapple, Mayonnaise, Coriander, Black Sesames.



Mains Fit for a Pirate King

Poached Neptune's Catch - \$34

Local Fish o' the Day with creamy spinach, pearl couscous, capsicum & fiery hot salami.

Vitello Tonnato, the Buccaneer's Cut - \$29 (GF)

Thin-sliced cold veal, parmigiano dressing, capers, pine nuts & pesto.
Served with fries or a side salad

Gnocchi o' the Forgotten Isles - \$28

Soft pillowy gnocchi with pumpkin, walnuts, pesto & goat cheese

Captain's Cut Steak - \$54 (GF available)

A mighty steak, cooked to yer liking! Comes with yer choice of shoe string chips or steak chips. (Add Surf & Turf with creamy prawns, fit for a sea legend! +\$8)

Marinara Fettuccine - \$32 (GF +\$5)

Chorizo, Prawns, Scallops, Mussels, Fresh Local Fish, Passata

Fish & Chips - \$28

Fresh Local Fish o' the Day / add a side o' crisp garden salad +\$4



Burgers from the Pirate's Grill

All burgers come with a hearty serving o' chips, matey!

Jolly Roger Chicken Burger - \$27

Crispy chicken, bacon & cheese, fresh lettuce & aioli

Gold-Hoarder's Cheeseburger - \$23 (GF + \$5)

Juicy beef patty with pirate sauce, greens, onion & pickles (Add bacon + \$4, Double the meat + \$6)

High Seas Gummy Shark Burger - \$25

Battered local caught gummy shark with crisp lettuce & tartare sauce

Blackbeard's Veggie Burger - \$25

(VEG, V w/ no cheese), GF + \$5)

Red bean patty, cheese, coleslaw & tartare sauce

Swashbuckler's Pulled Pork Burger - \$27 (GF + \$5)

Slow-cooked pork, crunchy coleslaw, fried shallots & yer choice o' chili mayo or aioli



Sides from the Galley

A Plank o' Chips (Shoestring or Steak) - \$8

Seasonal Garden Booty (Salad) - \$8

Steamed veggies - \$8

Little Buccaneers' Grub

Mini Fish & Chips - \$14

Spaghetti Bolognese o' the Tiny Pirates - \$14

Sweet Treasures for Dessert

Orange Almond Cake - \$13 (GF)

Drizzled in sweet orange syrup, fit for the Captain's table.

Chocolate Hazelnut Cake - \$13 (GF)

With a dollop o' Frangelico hazelnut cream.

Vanilla Panna Cotta - \$13

Served with raspberry coulis & a scoop o' vanilla bean ice cream.

Cheesecake o' the Week - \$13

Served with vanilla bean ice cream, changes with the tides.

Kids Ice Cream - \$8

Topped with chocolate or strawberry treasure.

Coconut Ice Cream - \$6 (V)

A scoop straight from the tropics!