

TAPAS / STARTERS

SAUSAGE AND BREAD BOARD *DF, GFO \$38
farm house morrocan lamb sausage, grilled chorizo, olives, tomato relish, marinated zucchini and eggplant, charred sour dough

PORK DUMPLINGS *DF \$22
pork and cabbage steamed dumplings, tonkatsu sauce
choose: pickled cucumber **or** spicy house made kimchi

RANKIN COD DUMPLINGS *DF \$22
rankin cod and charred leek steamed dumplings, tonkatsu sauce
choose: pickled cucumber **or** spicy house made kimchi

FRIED HALLOUMI *V, GFO \$16.5
panko crumbed and fried halloumi, south west honey drizzle

ONION BHAJI *V, GF, VEGO \$16.5
indian spiced battered onion, tomato chilli relish, mint yoghurt

SQUID *DF, GFO \$19
lemon, salt and pepper fried squid rings, tartare

PRAWN AND SESAME SPRING ROLLS \$18.5
prawn and sesame hand made spring rolls, soy and sesame dipping sauce

DUCK PANCAKE PARCEL *DF \$23
shredded confit duck, chinese cabbage and hoisin in a crispy fried pancake, spicy house made kimchi

SALADS

THE EQUINOX CAESAR *VO, GFO, DFO \$24
smoked bacon, aged parmesan, baby coz leaves, herb croutons, caesar dressing

add: garlic and rosemary chicken tenderloins \$6
grilled prawns \$7

PRAWN AND PUMPKIN SALAD *GF, DF, VO \$27
butternut pumpkin, charred prawns, chickpeas, chickpea sprouts, fried shallots, cherry tomato, mixed leaves, house dressing

MAINS

CLASSIC FISH AND CHIPS *GFO \$28
beer battered shark fillet, chips, tartare, lemon, mixed leaf salad

ROYALE BURGER \$26.5
2 black angus beef patties, american cheddar, ketchup, mustard and house pickle, chips

MUSHROOM BURGER *V \$24.5
crumbed field mushrooms, swiss cheese, rocket, tomato relish and zesty aioli, chips

PULLED PORK BURGER \$26.5
smoked chilli slow braised pulled pork, turmeric pickle, aioli, american cheddar and coz leaf, chips

CHICKEN PARMI *DFO \$28
neapolitan sauce and melted mozzarella on crumbed chicken breast, chips, mixed leaf salad

PORTERHOUSE STEAK *GFO, DFO \$35
250g MSA grade steak, chips, feta mixed leaf salad
choose: truffle butter, veal bone jus or béarnaise
add: prawns in garlic sauce \$8

SCOTCH FILLET STEAK *GF, DFO \$40
300g dardanup pitch black angus steak, south west asparagus, charred brussels sprouts, sautéed baby spinach, truffle and potato puree
choose: truffle butter, veal bone jus or béarnaise
add: prawns in garlic sauce \$8

LAMB SHOULDER PASTA \$34
slow braised spring lamb in a porcini mushroom, mustard, caper and cream ragù, hand made pappardelle, aged parmesan

PRAWN AND MUSSEL PASTA \$32
prawns, mussel, shallots, chilli confit garlic in a cherry tomato and dill sugo, hand made tagliatelle

BAKED GNOCCHI *V \$32
roasted mushroom, truffle butter and shallots, hand made gnocchi, rocket, parmesan, goat feta

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*v - vegetarian *veg - vegan *gf - gluten free *df - dairy free *o - optional
please notify our waitstaff of any allergy or dietary requirements you may have and our kitchen staff will ensure to prepare your order to meet these requirements for your safety. all meals are prepared freshly from our kitchen which uses nuts, seeds, gluten, dairy and soy, as a result we cannot 100% guarantee the absence of these items, a 15% surcharge applies on all public holidays.
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PIZZAS

all pizzas are 12" with tomato sauce and mozzarella

ITALIAN STALLION \$25
mushroom, kalamata olives, fresh tomato, torn mozzarella, pepperoni, basil

SEA SIDE \$25
prawns, mussel meat, caper, chilli flakes, fresh rocket

BBQ MEAT MONSTER \$25
chorizo, smoked bacon, pepperoni, ground beef, bbq sauce swirl

THE GARDENER *V \$25
char grilled zucchini, sweet corn, artichoke, kalamata olives, torn mozzarella, oregano, rocket

GARLIC TEAR AND SHARE (small \$14 / large \$19)
confit garlic sauce, mozzarella, mixed dry herbs

SIDES

CHIPS *GFO \$10
with aioli and ketchup

WEDGES \$12
with sour cream and sweet chilli

SAUTEED GREENS *GF, DF, VEG \$9.5
with olive oil and seasoning

SIDE SALAD \$8.5
mesculin, feta, red onion, cherry tomatoes and house dressing

SPICY HOUSE MADE KIMCHI \$8

SOURDOUGH (2 SLICES) \$4.5

LUNCH + DINNER
DAILY FROM 11.30AM

equinOx

Enjoy a Bite at the Jetty