

TAPAS / STARTERS

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

PORK DUMPLINGS *DF \$22
pork and cabbage steamed dumplings, mixed leaves, pickled ginger, tonkatsu sauce

CHICKEN DUMPLINGS *DF \$22
chicken and coriander steamed dumplings, mixed leaves, pickled ginger, tonkatsu sauce

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

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

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

SALADS

THE EQUINOX CAESAR *VO, GFO, DFO \$24
bacon, shaved parmesan, coz leaves, soft boiled egg, herb croutons, caesar dressing
add: garlic and rosemary chicken tenderloins \$6
grilled prawns \$7

PUMPKIN SALAD *V, GF, DF \$24
roasted pumpkin, mixed leaves, chickpeas, tomato, onion, marinated cucumber, house dressing
add: grilled prawns \$7

MAINS

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

ROYALE BURGER \$26.5
black angus beef pattie, lettuce, tomato, cheese, pickle, caramelized balsamic onion, mayo and bbq sauce, chips

MUSHROOM BURGER *V \$24.5
crumbed field mushrooms, lettuce, tomato, cheese, pickle, caramelized balsamic onion, mayo and bbq sauce, chips

PULLED PORK BURGER \$26.5
smoked chilli slow braised pulled pork, lettuce, tomato, cheese, pickle, caramelized balsamic onion, mayo and bbq sauce, chips

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

SCOTCH FILLET STEAK *GF, DFO \$40
300g M.S.A angus steak
sides: chips and salad or mash and veg
sauce: veal pepper sauce or mushroom sauce
add: prawns in garlic sauce \$8

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

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

BAKED GNOCCHI *V \$32
roasted mushroom, truffle butter and shallots, pappardelle, rocket, parmesan, goat feta, fresh cream

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

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

SOURDOUGH (2 SLICES) \$4.5

brekky: 8am - 11.00am lunch: 11.30am - 3pm
afternoon: 3pm - 5.30pm dinner: from 5.30pm

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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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LUNCH + DINNER

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Enjoy a Bite at the Jetty