

## TAPAS

<b>PORK DUMPLINGS *DF</b>	<b>\$22</b>
pork and cabbage steamed dumplings, mixed leaves, pickled ginger, tonkatsu sauce	
<b>SQUID MINT ZUCCHINI *GF, DF</b>	<b>\$19</b>
fried squid rings with fried zucchini slices, mint and rocket salad	
<b>PRAWN AND SESAME SPRING ROLLS</b>	<b>\$18.5</b>
with soy and sesame dipping sauce and salad	
<b>FRIED HALLOUMI *V</b>	<b>\$16.5</b>
with olives, sun-dried tomatoes and rocket	
<b>BRUSCHETTA *V</b>	<b>\$16.5</b>
avocado, cherry tomato concasse and red onion tossed with balsamic vinegar reduction on sour dough	

## SIDES

<b>CHIPS</b>	<b>\$10</b>
with aioli and ketchup	
<b>HAND-CUT SWEET POTATO CHIPS</b>	<b>\$12</b>
with aioli and ketchup	
<b>LOADED CHIPS</b>	<b>\$12</b>
with truffle oil and shaved parmesan	
<b>WEDGES</b>	<b>\$12</b>
with sour cream and sweet chilli	
<b>SEASONAL VEGIES *GF, VEG, DF</b>	<b>\$9.5</b>
<b>SIDE SALAD</b>	<b>\$8.5</b>
mesculin, feta, red onion, cherry tomatoes and house dressing	
<b>MASHED POTATO</b>	<b>\$8.5</b>

## MAINS

<b>CLASSIC FISH AND CHIPS</b>	<b>\$28</b>
beer battered shark fillet, chips, tartare, lemon, mixed leaf salad	
<b>CATCH ME IF YOU CAN</b>	<b>\$MP</b>
ask our staff about the catch of the day	
<b>STEAK SANDWICH</b>	<b>\$26.5</b>
scotch fillet, cheese, caramelized onion, sun-dried tomatoes, crunchy bacon, lettuce and mustard, chips	
<b>PULLED PORK BURGER</b>	<b>\$26.5</b>
slow cooked pulled pork with cheese, lettuce, tomatoes, pickles and caramelized onion, chips	
<b>CHICKEN PARMI</b>	<b>\$28</b>
neapolitan sauce and melted mozzarella on crumbed chicken breast, chips, mixed leaf salad	
<b>SCOTCH FILLET STEAK *GF</b>	<b>\$40</b>
300g M.S.A angus steak with chips and salad <b>sauce:</b> pepper sauce <u>or</u> mushroom sauce <b>add:</b> prawns in garlic sauce	
<b>LAMB RAGU PAPPARDELLE</b>	<b>\$34</b>
with porcini mushrooms, pecorino and truffle oil	
<b>SPAGHETTI DI ZUCCHINE *GF, VEG, DF</b>	<b>\$23.5</b>
olives, capers, mixed herbs, cherry tomatoes, grilled eggplant, pumpkin and crunchy kale	

## PIZZAS

all pizzas are 12" with tomato sauce and mozzarella

<b>MARGHERITA</b>	<b>\$21</b>
basil and fresh tomato	
<b>SICILIAN</b>	<b>\$25</b>
kalamata olives, capers, fresh tomato, pepperoni, roasted capsicum	
<b>MARINA</b>	<b>\$25</b>
prawns, char grilled zucchini, capers, fresh chilli, fresh rocket	
<b>MEAT LOVER</b>	<b>\$25</b>
bacon, pepperoni, chorizo, bbq sauce swirl	
<b>THE GARDENER</b>	<b>\$25</b>
char grilled zucchini, roasted capsicum, artichoke, kalamata olives, torn mozzarella, rocket	
<b>GARLIC TEAR AND SHARE</b>	<b>\$14/\$19</b>
confit garlic sauce, mozzarella, mixed dry herbs	

## SALADS

<b>EQUINOX CAESAR</b>	<b>\$24</b>
bacon, shaved parmesan, coz leaves, poached egg, herb croutons and caesar dressing	
<b>ASIAN SALAD *GF, DF</b>	<b>\$28</b>
asian style marinated grilled chicken with mixed leaves, rocket, sun-dried tomatoes, onion and soy dressing	
<b>PRAWN SALAD *GF, DF</b>	<b>\$27.5</b>
seared prawns with sesame, chickpeas, pumpkin, rocket, onion, cherry tomatoes and house dressing	

brekky: 8am - 11am      lunch: 11.30am - 3pm  
dinner: from 5.30pm

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\*v - vegetarian   \*veg - vegan   \*gf - gluten free   \*df - dairy free  
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 MENU

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*Enjoy a Bite at the Jetty*