

	SMALLS		BIGS		
	freshly shucked sydney rock oysters + nam jim	4.5	our market fresh fish of the day : varies	3	
	house rolled herb + garlic yoghurt flatbread + seasonal dip	12		oumpkin, sage	
	marinated olives w kaffir lime, garlic, chilli, parsley, lemon	9	beurre noisette foam, grana padano		
	our famous fish taco w flathead, pico de gallo, cabbage lime aioli, cilantro	9			
	soup of the day + grilled sourdough	12	snapper pie w tarragon cream sauce, ca leek, mashed potato	aramelised baby	
	ham hock terrine w rhubarb + apple chutney, shaved kohlrabi, radish, garlic crostini	18	cheese, lettuce, tomato, secret sauce, s		
	our very best mac n cheese w garlic crumb	16	house seasoning	ta gnocchi w asparagus, pumpkin, sage e foam, grana padano nips w kosciuzsko pale ale battered west aus trong fries w house seasoning, tartare, lemon tarragon cream sauce, caramelised baby potato of burger: double beef pattie, bacon, american e, tomato, secret sauce, shoestring fries wing nattered flathead, lettuce, tomato, tartare is w house seasoning houlder crepinette w roasted sweet potato, stock, petit pois, red wine jus ine sirloin w dauphinoise potato, charred fede paris butter, red wine jus invour pasta or steak prawns chorizo  U  pur seven most popular signature dishes wed to share: whole table only: \$58 pp es w kaffir lime, garlic, chilli, parsley, lemon erb + garlic yoghurt flatbread + seasonal dip in taco w flathead, pico de gallo, cabbage, itro ta gnocchi w asparagus, pumpkin, sage e foam, grana padano w café de paris butter + red wine jus, sliced	
	falafel bowl w roasted beetroot, sweet potato, cucumber kale, pomegranate, carrot hummus, vegan lime aioli	19	fish burger w battered flathead, lettuce shoestring fries w house seasoning	, tomato, tartare	
	roasted butternut pumpkin, beetroot + quinoa salad w coconut ricotta, cavolo nero, maple vinaigrette	16	braised lamb shoulder crepinette w roa pancetta, ham stock, petit pois, red wir	•	
	salmon + prawn croquettes w asian slaw, chive mayo	22	300 gram riverine sirloin w dauphinoise potato,	•	
	oan fried baby squid + chorizo w cherry tomatoes, capers white wine, garlic, chilli + grilled sourdough	26	broccolini, café de paris butter, red wine jus		
			ADDITIONS		
	SIDES + SNACK		to compliment your pasta or steak	•	
	shoestring fries + house seasoning, garlic aioli	9			
	our loaded fries + house seasoning, secret sauce, fried onions, american cheese	12	TASTING MENU  a selection of our seven most popular signature dishes		
	sweet potato wedges w sweet chilli + sour cream	designed + served to share : whole table only : 12	e only : \$58 pp		
	garden greens : mix lettuce, cherry tomatoes, radish	10	marinated olives w kaffir lime, garlic, ch	r lime, garlic, chilli, parsley, lemon	
	beetroot + maple vinaigrette		house rolled herb + garlic yoghurt flatbread + seasonal of		
	grilled brocollini w roasted pumpkin + toasted nuts	11	our famous fish taco w flathead, pico d lime aioli, cilantro	e gallo, cabbage,	
	SHARE		pan fried ricotta gnocchi w asparagus, p beurre noisette foam, grana padano	oumpkin, sage	
	grazing platter: ham hock terrine, chorizo, salmon + prawn croquettes, falafel, carrot hummus, marinated olives, two fish tacos, grilled sourdough, house lavosh	42	riverine sirloin w café de paris butter + red wine jus, sliced		
			shoestring fries + house seasoning, vegan garlic aioli		
	artisan cheese selection : poached pear, quince paste,	12 each	garden greens : mix lettuce, cherry tom	atoes, radish, beetroot,	

30 three

local honeycomb, seasonal fruit, house lavosh + crackers

	chorizo	4
TASTING MENU		
a selection of our seven most pop designed + served to share : who		
marinated olives w kaffir lime, ga	rlic, chilli, parsley, lemon	
house rolled herb + garlic yoghur	t flatbread + seasonal dip	
our famous fish taco w flathead, lime aioli, cilantro	pico de gallo, cabbage,	
pan fried ricotta gnocchi w aspara beurre noisette foam, grana pada		
riverine sirloin w café de paris bu	itter + red wine jus, sliced	
shoestring fries + house seasonin	ıg, vegan garlic aioli	
garden greens : mix lettuce, cher maple vinaigrette	ry tomatoes, radish, beetro	ot,

## **SWEET TREATS**

32

24

28

30

26

24

36

38

9

chocolate fondant + cranberry coulis, berries, vanilla bean ice cream	14		
sticky date pudding + salted caramel sauce, vanilla bean ice cream	14		
cinnamon dusted donut holes with dipping sauces: butterscotch sauce + cranberry coulis			
all desserts are lovingly made in house by us for you			
LIQUID DELIGHTS			
aperol spritz	12		
watermelon spritz	12		
salted caramel espresso martini	18		
nutella mudslide	18		
pink gin pomegranate martini	18		
blackberry bramble	18		
peach + lychee martini	18		
negroni	18		

## WHAT'S ON @ OUR HOUSE

wednesday: \$15 schnitzels + \$2 rose: all day + night rustic chicken schnitzel w pickles + potato salad, house bernaise sauce

more seasonally curated wines + crafted cocktails on our drinks menu

thursday: love locals: \$20 meals including house beer/wine

fish tacos | vegetarian pasta | schnitzel burger | \$12 kids meal deal

friday: friyay cheese platter: \$25 including two glasses wine/bubbles

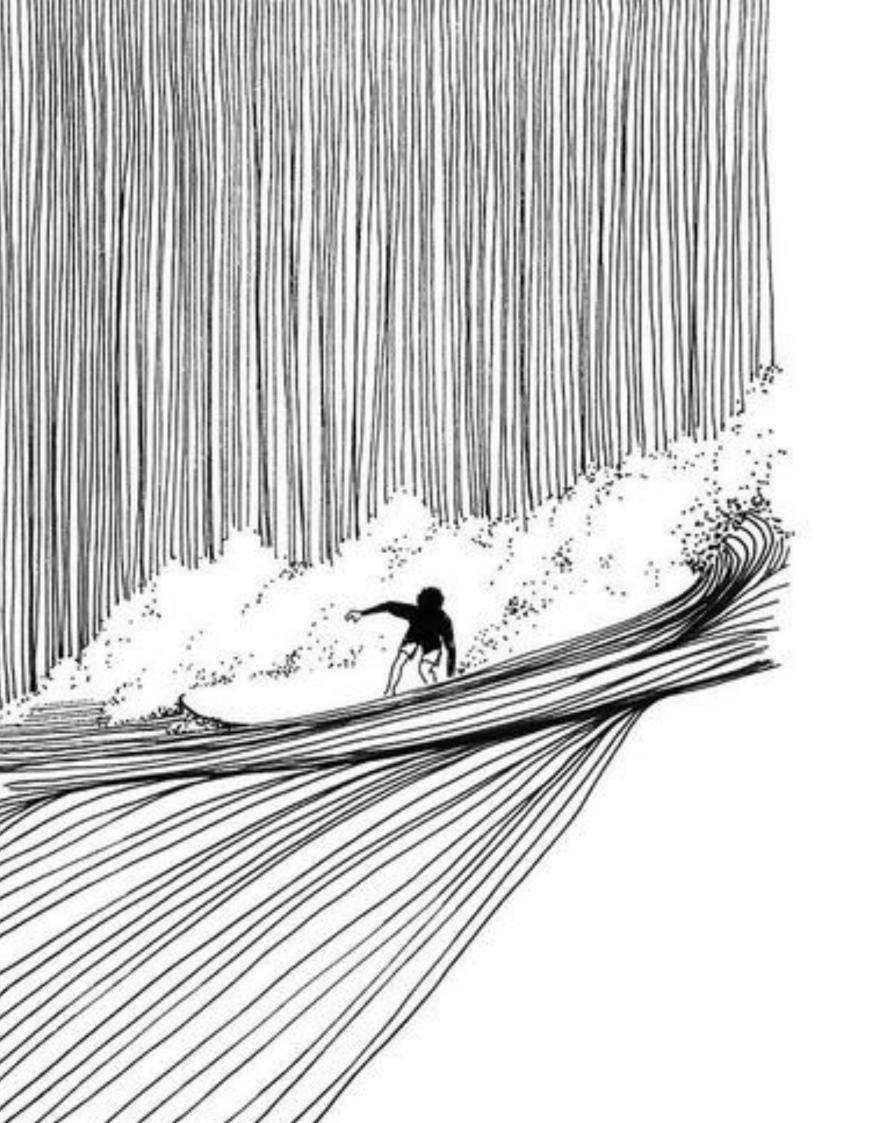
saturday: live local acoustic music

sunday: live local acoustic music

everyday: happy hour: 4-6pm: \$5 house beer + wine + bubbles workshops + wine dinners + cooking classes + kids club activities + vegan classes + bottomless brunches + talks + more at our house

opening for weekend breakfast + brunch in september

- 🔻 our house is your house 🔻 we proudly have a heart + conscience + community 🔻 we love to support local providores, people with disability, our environment, our local community 🔻 thank you for supporting our little local venture 💌
  - ▼ manager: courtney abood ♥ head chef: pravesh shrestha ♥ owner: emily caska ♥ the real boss: otis ♥ we love our team ♥ locally owned, locally staffed ♥
  - ♥ many of our dishes are gluten free, dairy free, vegetarian, vegan or can be made so ask your lovely server ♥ our aioli is vegan ♥ 10% surcharge on sundays ♥ 1% surcharge on visa.mastercard ♥ 1.5% surcharge on amex ♥



AVQCA SURF HQUSE