



DINNER

Dinner Menu from 3pm Friday And Saturday's Only.

BREADS

Cheesy Garlic Bread

Turkish Bread with parmesan cheese and house made garlic butter. **\$9.00**

Dip Platter (V)

A duo of dips with Turkish toast. **\$13.00**

OYSTERS

Natural

serving of 6 **\$19.00**

serving of 12 **\$32.00**

Kilpatrick

serving of 6 **\$20.00**

serving of 12 **\$34.00**

WE OFFER A VARIETY OF ITEMS THAT ARE NATURALLY GLUTEN-FREE.

"Gluten-Free" designations are based on information provided by our ingredient suppliers. **Warning:** normal kitchen operations involve shared cooking and preparation areas. We are therefore unable to guarantee that any menu item is free from gluten or any other allergen and we assume no responsibility for guests with food allergies or sensitivities. **IF YOU ARE CELIAC PLEASE LET OUR WAIT STAFF KNOW!**

(V) vegetarian (GF) gluten free (DF) dairy free
10% surcharge on Sundays **15%** on Public Holidays



DINNER

TAPAS

Fresh Cooked Local King Prawns (GF) (DF)

With cocktail sauce and fresh lemon.

\$14.50

Duck Spring Rolls (DF)

Three duck spring rolls with plum sauce.

\$14.00

Salt and Pepper Squid Strips (GF)(DF)

With house made aioli.

\$14.00

(note: coated in rice flour (GF) squid is cooked in same deep fryer as other non GF items.)

Charcoal King Prawns

Plump King Prawns covered with bamboo charcoal powdered panko crumbs and a fresh mango and sweet chilli salsa.

\$16.50

Zucchini Fritters (V)(GF)(DF)

Served with Tahini whip, dukka and fresh lemon wedges

\$14.00

Jamaican Jerk Chicken Skewers (GF) (DF)

Marinated chicken skewers served with a fresh mango and sweet chilli salsa.

\$16.00



DINNER

MAINS

Seafood Platter (DF)

Fresh local king prawns, oysters, salt and pepper squid, battered fish seared scallops, chunky spiced chips and a small side garden salad. **\$39.90**

Fish and Chips Battered or Grilled (DF)

Barramundi cooked in a house made beer batter or grilled served with chunky chips, garden salad and a side of tartare sauce and a lemon wedge. **\$22.50**

Squid, Chips and Salad (DF)(GF)

Salt and pepper squid with chunky chips, green salad, a side of house made aioli and a wedge of fresh lemon. **\$22.50**

(note: coated in rice flour (GF) squid is cooked in same deep fryer as other non GF items.)

Angels Beach Burger

Rib Fillet Burger with cheese, bacon, tomato, onion relish, beetroot and lettuce with sweet potato chips. (Gluten Free Roll ex \$2.00) **\$22.50**

Duck Noodles

Shredded confit duck with chilli, roast capsicum, rocket, soba noodles and a splash of extra virgin olive oil. **\$26.00**

Chargrilled Vegetable Stack (V) (GF)

Eggplant, zucchini, roasted capsicum, bocconcini and served with tahini whip and pesto. **\$24.00**

Jamaican Jerk Chicken Salad (DF) (GF)

Tender Chicken marinated in Jamaican spicy flavours served with a fresh salad with mango salsa, cherry tomatoes, crisp mixed lettuce, red onion, cucumber and house dressing. **\$24.00**



DINNER

SIDES

Steamed Seasonal Vegetables **\$8.00**

Chunky Spiced Chips with garlic aioli and tomato sauce
Small \$5.00 **Large \$9.00**

Home Style Sweet Potato Chips *with aioli.*
Small \$8.00 **Large \$10.50**

Wedges with sweet chilli and sour cream
Small \$9.00 **Large \$14.00**

Side Salad (V) (GF) (DF)
Small \$6.00 **Large \$9.00**

CHILDRENS MENU

Fish & Chips w tomato sauce **\$12.00**

Cheeseburger and Chips w tomato sauce **\$12.00**

Chicken Nuggets and Chips w tomato sauce **\$10.00**

Salt n Pepper Squid and Chips w tomato sauce **\$12.00**

Kids Vanilla Ice-Cream with Flavouring & Sprinkles **\$4.50**

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