

S I G N A L B O X

Summer Menu

small

JOSPER GRILLED SOURDOUGH
beer honeycomb & ricotta (VG, GF option) \$15

LOCAL SYDNEY ROCK OYSTERS
natural or kilpatrick or local mulberry dressing (GF) half dozen \$24 dozen \$48

FRESH SEAFOOD ON ICE & CONDIMENTS
Marie Rose, rice wine & ginger dressing, soy & wasabi (GF) \$ Market price

TUNA SASHIMI
sesame dressing, smoked eel cream, cucumber, prawn crackers \$ 23

GRILLED HERVEY BAY SCALLOPS
roasted tomato, wakame, Café de Paris butter (GF option) half dozen \$24 dozen \$48

SUMMER TOMATO AND PEACH SALAD
heirloom tomato, chilli salt, pickled watermelon, peach, basil, toasted sourdough (V, GF option) \$21

FRIED BALMAIN BUGS
Singapore chilli sauce, typhoon shelter \$29

CRISPY BARBEQUE PUKARA ESTATE LAMB RIBS
green papaya, coriander, pickled watermelon, nahm jim dressing (GF) \$22

large

JOSPER ROASTED BASS STRAIT ANGUS SHORT RIB
potato galette, grilled asparagus, fermented white asparagus béarnaise, jus \$49

SLOW COOKED BERKSHIRE PORK NECK
spiced carrot puree, fennel jam, pickled carrots, white wine jus (GF) \$41

SPANNER CRAB LINGUINE
heirloom tomato ragu, Queensland tiger prawns, pangrattato & chives (GF option) \$ 44

JOSPER GRILLED PORT STEPHENS LOBSTER
garlic butter, sauce vierge, grilled lemon (GF) half / whole \$ Market price

FISH OF THE DAY
green almond pesto, artichoke, fresh fig, shaved fennel, Pukara Estate olives & mixed leaf salad (GF) \$ Market price

ROASTED ZUCCHINI FLOWER
Jerusalem artichoke, heirloom carrot, asparagus, macadamia tarator, romesco (GF, V) \$ 36

Sides

Chinese broccoli, oyster sauce (V) \$12

Mixed leaf garden salad (GF, V) \$10

Fat chips, chicken salt, aioli (V) \$10

VG – Vegetarian, V—Vegan, GF – Gluten free

Please be advised that our dishes may contain traces of shellfish, nuts, gluten. If you have any specific allergies please discuss with your server prior to ordering your meal.

S I G N A L B O X

easy eats

STONE & WOOD BATTERED SNAPPER

fat chips, baby gem, parmesan, lemon, cracked pepper, ranch dressing \$27

WAGYU BURGER

American cheese, streaky bacon, tomato, lettuce, pickles, burger sauce on a milk bun with fat chips (GF option available) \$23

CRISPY FRIED PORK BELLY SALAD or FRIED TOFU

mango, wombok Asian salad, coconut yoghurt, sriracha, cashew crumb, fried shallot (GF, V option) \$29
add 2 x garlic butter half shell scallops \$8

dessert

MANDARIN & LEMON CURD

macadamia crumble, kaffir lime meringue (GF) \$15

MANGO & WHITE CHOCOLATE TART

fresh raspberry, toasted coconut \$15

CHEESE PLATE FOR TWO

Hunter Ash Briebelle, Maffra cloth aged cheddar, Italian gorgonzola, dried fig & pear paste, oat biscuit, gluten free wafer & candied walnuts (GF option available) \$28

children

(12 years old and under)

Battered fish with fat chips and salad

Cheeseburger with fat chips

Linguine, tomato ragu with parmesan cheese (Vegetarian)

All \$12, includes popper

Children's Dessert \$6

2 scoops of vanilla ice cream with topping

VG – Vegetarian, V—Vegan, GF – Gluten free

Please be advised that our dishes may contain traces of shellfish, nuts, gluten. If you have any specific allergies please discuss with your server prior to ordering your meal.

Due to COVID restrictions, we are only able to cater to 30 guests at a time in our dining room.

For this reason we do ask that you adhere to a minimum of two courses after 5pm.