



## LUNCH MENU

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### STARTERS

Garlic & Herb Bread	\$8.00
Bloody Mary Oyster Shots (GF)	\$4.00
Oysters – Natural, Mornay, Kilpatrick	½ DOZ \$17.00 1 DOZ \$28.00
Scallops Thermidor	\$18.00
Prawn Plate w' seafood sauce & lemon wedge (GF)	\$12.00
Beer Battered Chips	\$7.00

### KIDS MENU

Fish Cocktails & Chips	\$12.00
Chicken Nuggets & Chips	\$12.00
Cheese Fingers	\$8.00

### PIZZAS

<b>MARGARITA (V/GF)</b> Pizza sauce, provolone cheese, mozzarella cheese & fresh basil	\$22.00
<b>PRAWN &amp; CHORIZO</b> Pizza sauce, garlic, king prawns, chorizo, mushroom, capsicum, spanish onion & mozzarella cheese	\$26.00
<b>CHAR GRILL VEG (V/GF)</b> Char grilled capsicum, spanish onion, tomato, mushroom, eggplant, zucchini topped with mozzarella cheese	\$24.00



**PORTSIDE**  
CAFE

*Seafood*

**BAR & GRILL**

**LUNCH MENU CONT. . .**

**BURGERS**

<b>ALL AMERICAN CHEESE</b> w' ketchup, mustard, pickles, onion rings & chips	<b>\$16.00</b>
<b>MEMPHIS CHICKEN</b> w' coleslaw & marinated chicken house sauce & chips	<b>\$15.00</b>
<b>ANGEL BEEF</b> w' salad, cheese, chilli mayo, onion rings & chips	<b>\$17.00</b>
<b>PORTSIDE FISH BURGER</b> w' lettuce, tomato, & tartare sauce	<b>\$16.00</b>

**SALADS**

<b>GREEK SALAD</b> Mixed lettuce, pitted kalamata olives, tomato, spanish onion, cucumber & fetta dressed with lemon juice & olive oil	<b>\$12.00</b>
<b>HOUSE SALAD</b> w' mixed lettuce, spanish onion, capsicum, cucumber, carrot & tomato dressed with honey mustard dressing	<b>\$10.00</b>
<b>AVOCADO CAPRES'E SALAD</b> Cherry tomato, feta, served with fanned avocado & balsamic glaze	<b>\$12.00</b>

**MAINS**

<b>GRILLED BARRAMUNDI</b> w' sweet potato, chips & caramelised lime sauce (GF)	<b>\$24.00</b>
<b>BEER BATTERED FLATHEAD TAILS</b> w' salad, chips & tartare sauce	<b>\$18.00</b>
<b>PORTSIDE FISH &amp; CHIPS</b>	<b>\$20.00</b>
<b>HUSKY SALT &amp; PEPPER SQUID</b> w' salad, chips & tartare sauce	<b>\$18.00</b>



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**LUNCH MENU CONT...**

**MAINS CONT...**

<b>CRISPY SKIN SALMON</b> w' asparagus, salad, & hollandaise sauce	<b>\$27.00</b>
<b>SEAFOOD MARINARA</b> House made Napolitano sauce, mixed seafood & pasta	<b>\$25.00</b>
<b>CREAMY LINGUINI GARLIC PRAWNS</b> Linguini pasta, prawns and baby spinach in a rich creamy garlic sauce	<b>\$22.00</b>
<b>CHAR GRILLED VEGETABLE STACK (V/GF)</b> Side salad, haloumi & balsamic glaze	<b>\$20.00</b>

**SHARE PLATES (2 TO 4 PERSONS)**

<b>CHEESE PLATTER</b> A selection of quality cheeses, served with a mix of crackers, walnuts & honey	<b>\$35.00</b>
<b>PAELLA</b> A one pan wonder of mixed seafood and rice	<b>FOR 2 PP \$60 OR 4 PP \$110</b>
<b>HUSKY SEAFOOD PLATE</b> w' salt & pepper squid, mussels, fish cocktails, Sydney rock oysters 3 ways, Thermidor scallops, prawns, Thai fish cakes, crab croquettes, salad, chips, lemon wedges & sauces	<b>FOR 2 PP \$60 OR 4 PP \$110</b>
<b>FRUIT PLATE (V/GF)</b> A mix of fresh seasonal fruits	<b>\$25.00</b>