

Plonk!

Menu

10% surcharge applies on Sundays and 15% surcharge applies on public holidays.

GF: gluten free, please inform our staff so they can ensure extra care is taken in avoiding gluten

V: vegetarian, please ask our friendly staff for vegan options if required

Appetisers

Trio house dips (GF / V)	\$20
House made dips with toasted bread	
Marinated olives (GF / V)	\$14
Green olives marinated in fresh herbs, preserved lemon, mixed spices and olive oil	
Duo bruschetta (V) (2pcs)	\$15
Served with fresh tomatoes, fresh basil, baby onion, garlic confit and olive oil	
Fresh oysters (GF) (6pcs / 12pcs)	\$32 / \$60
Served with fresh lemon and house made dressing	

Entrees

Grilled scallops (GF) (4pcs)	\$28
Served with corn salsa and mild langostino oil	
Gambas al ajillo (GF) (5pcs)	\$30
Pan sauteed prawns in olive oil, garlic, fresh herbs, smoked paprika and wine butter sauce	
Champignons al ajillo (GF / V)	\$25
Pan sauteed mushrooms in olive oil, garlic, fresh herbs and wine butter sauce	
Grilled octopus tentacles (GF)	\$30
Served with baby lettuce, cherry tomato, capsicum, red onion, smoked tomato and coriander lemon dressing	
Calamari Fritos (GF)	\$27
Deep fried baby squid with lemon pepper seasoning and saffron lemon aioli	
B'stilla chicken fingers (2pcs)	\$20
Crispy rolled filo pastry filled with almond and chicken infused with orange blossom and cinnamon, served with a delicate orange saffron sauce	
Moroccan Meatballs (GF) (5pcs)	\$28
Ground beef meat marinated with moroccan spices, served with aromatic tomato and chermoula	
Honey mustard halloumi (GF / V) (4pcs)	\$24
Grilled halloumi cheese, semi dried tomato, aromatic mixed berries puree and roasted pine nuts	

Burgers

Grilled chicken burger (lunch time only)	\$32
Moroccan-spiced, marinated chicken fillet with lettuce, tomato and thai chilli sauce, served with side of chips	
Mediterranean beef burger (lunch time only)	\$32
Grilled beef patty with lettuce, tomato, beetroot, pickles, smoked cheese and prego sauce, served with side of chips	

Mains

Chef's Gourmet Eye Fillet (GF) \$56

250g of angus eye fillet served with baby chat potatoes, grilled asparagus and red wine jus

Chef's Signature Seafood Bouillabaisse (GF) \$54

Pan fried blue swimmer crab, prawns, baby octopus, baby squid, mussels, fish and baby clams in olive oil, garlic, chilli, fresh herbs and seafood tomato broth with crusty bread

Grilled today's fresh catch (GF) \$5p

Refer to daily specials

Prawn Linguine \$42

Linguini pasta tossed with prawns in olive oil, garlic confit, fresh tomato, shallots and basil sauce with reggiano

Fish and chips \$40

Deep fried beer battered fish fillets served with side of chips, salad and tartare sauce

Spiced Lentil and Potato Cakes (V) \$38

Green lentil and potato mixed with Moroccan warm spices, served with pumpkin puree, chipotle mayo and romesco sauce

Salads

Green papaya and chilli prawn salad (GF) \$34

Lemongrass chilli prawns with vermicelli rice noodles, green papaya, mango, fresh herbs, and creamy tahini dressing

Beetroot salad (GF / V) \$28

Baby beetroot with dutch carrot, kale, semi dried tomatoes, roasted walnuts, mint, goat's curd, and orange dressing

Sides

Salt and pepper chips (V) \$15

Green salad (GF / V) \$18

Mixed leaves, tomato, red onion and cucumber served with house made dressing

Steamed greens (GF / V) \$20

Asparagus, broccolini, sugar snap, pistachio, preserved lemon, labneh, sumac and goddess dressing

Moroccan harissa (GF / V) \$6

Blended red birdeye chilli with preserved lemon, garlic, ras el hanout and fresh herbs

Khobz bread (V) \$5

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