

H E A D L A N D S

A U S T I N M E R B E A C H

# Headlands Dining

## STARTERS

Sydney rock oysters - natural or wasabi ponzu (gf)	22 (½ doz)	37 (doz)
Bucket of tiger prawns w/ lemon & roast garlic aioli (gf)		33
Salt & pepper squid w/ leaf salad, roast garlic aioli, & lemon		20
Trio of dips – garlic toum, oregano chimichurri & traditional hummus w/ warm flatbread (v) (gfo)		16
Buffalo wings w/ buttermilk & blue cheese ranch (gf)		16
Four cheese arancini w/ basil pesto aioli (v)		16

## SALADS

Thai beef salad w/ capsicum, cabbage, carrot, cucumber, onion, rocket, fried shallot, chilli jam dressing (gf)		26
Moroccan couscous, herbed ricotta, charred broccoli, mixed leaf, cranberry, pistachio & fresh peach w/ pomegranate molasses (v)		22
Roast pumpkin, feta, sundried tomato, croutons & mixed leaf salad w/ chimichurri yogurt dressing (v)		20
<i>Add grilled chicken, haloumi or marinated tofu</i>		5

## MAINS

House battered fish & chips w/ side salad & roast garlic aioli		28
Chargrilled chicken breast w/ roast pumpkin, charred broccoli & sauce béarnaise (gf)		26
Chicken parmigiana, tomato sugo, mozzarella w/ side salad & chips		27
Barramundi fillet w/ green pea & edamame smash & ginger, chilli, shallot oil (gf)		29
Fish taco flathead tails w/ pickled red cabbage, avocado, kewpie mayo & chips		24
Mushroom & baby spinach risotto w/ feta & parmesan crumble (v) (gf)		26
Fettuccine w/ prawn, chorizo, tomato sugo, cream, dill & parmesan		28
Rump steak, marble score 9 w/ chips, side salad & sauce of choice		33
Panko crumbed chicken schnitzel w/ chips, slaw & sauce of choice		25
Sauces - mushroom, gravy, Dianne, pepper, béarnaise (gf) or chimichurri (gf)		

(Additional sauces \$2)

\*A 10% surcharge applies on all public holidays

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## **BURGERS w/ fries** (All available as a burger bowl for less carbs & more salads!)

Beef & bacon, iceberg lettuce, tomato w/ tomato & mustard special sauce (gfo*)	25
Steak sandwich, caramelized onions, beetroot compote, tomato & mixed leaf on dark rye w/ chips	25
Grilled haloumi, hummus, avocado, lettuce, & tomato relish (gfo*)(v)	23
Grilled chicken w/ iceberg lettuce, tomato, swiss cheese & honey mustard mayo (gfo*)	25
Add bacon	2

\* \$2 extra for gluten free bun

## **SIDES**

Chips w/ roast garlic aioli & lemon (v) (gf)	8
Sweet potato wedges w/ chipotle ketchup (v)	10
Charred broccoli, chimichurri & almonds (vegan) (gf)	8
Garlic bread (v)	8

## **DESSERTS**

Banoffee pie, caramelized banana, caramel fudge & chocolate biscuit base (v)	13
Dark chocolate & almond meal brownie w/ vanilla ice cream (v) (gf)	13
Toasted waffle w/ strawberry, banana, Nutella & ice cream (v)	15
Baked brie skillet w/ honey, walnuts, rosemary & toasted sourdough (v) (gfo)	18
Assorted gelato - available at gelato bar (v) (gfo)	5 (1 scp) 8 (2 scp)
Assorted cakes & pastries on display	10

## **LITTLE NIPPERS** (Includes ice cream)

Cheeseburger w/ chips	15
Nippers fish & chips	13
Grilled chicken w/ chips (gf)	13
Chicken nuggets w/ chips	13
Fettuccine w/ tomato sugo (v)	13

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