

Headlands Dining

STARTERS

Sydney rock oysters - natural (gf)	21 (½ doz)	36 (doz)
Sydney rock oysters w/ Thai fish sauce, lime, chilli, spring onion & fried shallot (gf)	22 (½ doz)	37 (doz)
Bucket of tiger prawns w/ lemon & aioli (gf)		32
Salt & Szechuan pepper squid w/ chilli plum dipping sauce		20
Bruschetta bowl – toasted sourdough, roast cherry tomatoes, prosciutto, parmesan, red wine & maple vinaigrette		18
Trio of dips – roast cumin riata, kale pesto & beetroot hummus w/ warm flatbread (v)		15
Buffalo wings w/ buttermilk, blue cheese ranch (gf)		16
Mushroom & pea arancini w/ salsa verde, leaf salad & aioli (v)		17
Golden mozzarella sticks w/ garlic & basil sugo (v)		16

SALADS

Poké bowl – salmon, yuzu seasoned brown rice, seaweed salad, cucumber, edamame, avocado, pickled onion, ginger & garlic		26
Charred Brussel sprouts, avocado, sugar snap peas, snow pea sprouts, shallots & kale pesto (vegan) (gf)		21
Spinach, walnuts, beetroot, carrot ribbons, goats' curd & blood orange dressing (v) (gf)		18
Mixed leaf salad w/ cranberries, pistachios & balsamic (vegan) (gf)		12
<i>Add grilled chicken, haloumi chips or marinated tofu</i>		5

MAINS

Char-grilled swordfish w/ roast cauliflower, pickled grapes, cherry tomato, baby spinach & chimichurri rosso (gf)		31
Battered market fish & chips w/ side salad & roast garlic aioli		28
Chargrilled chicken breast w/ mustard chats, roast cherry tomatoes, spinach & sauce béarnaise (gf)		26
Fish Taco – three flour tortillas, battered flathead, mango cucumber salsa, iceberg lettuce, lime aioli & siracha		24
Chicken parmigiana, tomato sugo, mozzarella w/ side salad & chips		27
Mushroom & baby spinach risotto w/ feta & parmesan crumble (v) (gf)		26
Fettuccine w/ prawn, chorizo, tomato sugo, cream, dill & parmesan		28
Black Angus eye fillet w/ mustard chats, roast cherry tomatoes, green beans & red wine jus (gf)		38
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, red wine jus, gravy, Dianne, pepper, béarnaise, chimichurri rosso (gf)		

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*)	24
Slow roast pressed pork belly, pickles, slaw, cheese & smoky barbeque (gfo*)	24
Bubble & squeak fritter w/ baby spinach, avocado & tomato relish (gfo*)(vegan)	23
Grilled chicken or schnitzel w/ iceberg lettuce, tomato, swiss cheese & honey mustard mayo	25
Add bacon	2
* \$2 extra for gluten free bun	

FEASTING (2-4 people)

Whole Snapper - sweet potato wedges, green beans, salsa verde & almonds (gf)	40
Slow cooked lamb shoulder w/ chimichurri rosso, roast cumin riata & mustard chats (gf)	72
Seafood feast - tiger prawns, oysters, Balmain bugs, smoked salmon, battered fish, fried squid, salad, chips & aioli	85

SIDES

Chips w/ roast garlic aioli & lemon (v) (gf)	8
Sweet potato wedges w/ roast garlic aioli (v) (gf)	12
Green beans, salsa verde & almonds (vegan) (gf)	8
Mustard chats (vegan) (gf)	8
Garlic bread (v)	7

DESSERTS

Lemon meringue pie w/ raspberry sorbet (v)	13
Baked New York cheesecake w/ coconut gelato & pineapple compote (v)	13
Dark chocolate & almond meal brownie w/ vanilla ice cream (v) (gf)	13
Toasted waffle w/ strawberry, banana, melted milk chocolate & ice cream (v)	16
Baked brie skillet w/ honey, walnuts, rosemary & toasted sourdough (v)	18
Assorted gelato - available at gelato bar (v)	5 (1 scp) 8 (2 scp)

LITTLE NIPPERS (Includes ice cream)

Cheeseburger slider w/ chips	12
Nippers fish & chips	12
Grilled chicken w/ chips (gf)	12
Chicken nuggets w/ chips	12
Fettuccine w/ tomato sugo (v)	12

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