

# Headlands Dining

## STARTERS

Sydney rock oysters - natural (gf)	21 (½ doz)	36 (doz)
Sydney rock oysters w/ tomato, chilli & Worcestershire dressing (gf)	22 (½ doz)	37 (doz)
Bucket of tiger prawns w/ lemon & aioli (gf)		32
Salt & pepper squid w/ garlic aioli		20
Bruschetta bowl – toasted sourdough, cherry tomatoes, smoked bocconcini, mulled balsamic & olive oil (v)		18
Trio of dips – Tahini hummus, garlic yoghurt & green olive tapenade w/ warm flatbread (v)		15
Sticky hoisin chicken wings w/ wasabi ranch		16
Four cheese arancini w/ basil pesto, rocket salad & aioli (v)		17
Baked brie w/ caramelised onions, cranberry & sourdough(v)		18

## SALADS

Poké bowl – ginger seared beef, yuzu seasoned brown rice, seaweed salad, kale, corn, avocado, pickled onion, ginger & garlic w/ chilli lime dressing		26
Chilled buddha bowl - roast cauliflower, zucchini, pumpkin, spiced kale, chickpeas, avocado, raw slaw w/ garlic yoghurt (vegan o) (v) (gf)		21
Add grilled chicken, haloumi chips or marinated tofu		5
Roast sweet potato, baby spinach, Spanish onion, Greek feta & toasted pine nuts w/ pesto (gf) (v)		18
Add grilled chicken, haloumi chips or marinated tofu		5

## MAINS

Crispy skin salmon w/ roast chats, green beans, semi-dried tomato, & lemon myrtle butter (gf)		31
Market battered fish & chips w/ side salad & roast garlic aioli		28
Grill finished chicken supreme w/ creamed polenta & orange thyme butter (gf)		29
Chicken parmigiana, tomato sugo, mozzarella w/ side salad & chips		27
Beetroot & charred asparagus risotto w/ balsamic glazed rocket leaves (vegan) (gf)		22
Spaghetti w/ slow braised beef cheek & winter vegetable ragu		26
Black Angus eye fillet w/ truffle butter, asparagus & caramelised onion chats (gf)		37
Rump steak, marble score 9 w/ chips, side salad & sauce of choice		31
Panko crumbed chicken schnitzel w/ chips, slaw & sauce of choice		25
Sauces - mushroom, red wine jus, green pepper, gravy, Dianne, truffle butter (gf), béarnaise, chimichurri (gf)		2

A 10% surcharge applies on all public holidays



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## BURGERS w/ fries

Aussie classic - beef, lettuce, tomato, beetroot, caramelised onions & BBQ sauce (gfo*)	23
Haloumi burger w/ rocket salad, garlic yoghurt, avocado & tomato chilli jam (v)(gfo*)	23
Southern fried chicken w/ slaw, chipotle ketchup & cheese (gfo*)	23
Grilled chicken, avocado, sun dried tomato, rocket salad, & aioli (gfo*)	24
Cheeseburger - Angus beef, American cheese, ketchup, mustard, pickle (gfo*)	21
Add bacon	2
* \$2 extra for gluten free bun	

## FEASTING (2-4 people)

Whole baby barramundi - Thai red curry & stir-fried greens w/ chilli, shallot & coriander (gf)	48
12-hour lamb shoulder slow cooked w/ chimichurri, garlic yoghurt & crushed chats (gf)	70
Seafood feast - tiger prawns, oysters, Balmain bugs, smoked salmon, battered market fish, fried squid, salad & chips	85

## SIDES

Chips w/ roast garlic aioli (v) (gf)	8
Sweet potato wedges w/ roast garlic aioli (v) (gf)	12
Rocket, parmesan & pear salad w/ mulled balsamic dressing (v) (gf)	8
Garlic stir-fried greens w/ chilli, shallot & coriander (vegan) (gf)	9
Caramelised onion chats (vegan) (gf)	8
Garlic bread (v)	7

## DESSERTS

Banana pudding w/ toffee ice cream & warm butterscotch (v)	12
Baked New York cheesecake w/ passionfruit yoghurt gelato (v)	12
Dark chocolate brownie w/ toffee ice cream	13
Toasted waffle w/ peanut butter fudge gelato, candied peanuts, warm chocolate fudge (v)	16
Tarago river triple cream brie & Milawa blue w/ cashews, dark chocolate, fig relish, grapes & crackers	18
Assorted gelato - available at gelato bar	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
Spaghetti w/ tomato sugo (v)	12

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