

Shoreline Kitchen

LUNCH

11:30AM – 2:00PM

TO SHARE

WARM SOURDOUGH	8
Cultured butter, lemon myrtle, wild honey	
MARINATED OLIVES (VG, GF, DF)	10
Chilli, rosemary, lemon, olive oil	
SALT & PEPPER CALAMARI (M)	27
Crispy calamari, mountain pepper, lemon, herbs, aioli	
BURRATA	26
Heirloom tomato, seasonal fruit, tomato water, vincotto, basil, pepper berry, herb oil	

SALADS & BOWLS

CHICKEN SALAD (GF)	28
Shio koji roasted chicken, baby cos gem, avocado, green goddess, roasted macadamia, saltbush, dukkah, parmesan	
GREEN FALAFEL BOWL (VG, GF)	25
Green falafel, quinoa, roasted pumpkin, hummus, cucumber, tomato, pickled onion, herbs, pomegranate, saltbush dukkah, lemon dressing	
ROASTED EGGPLANT (VG, GF)	26
Blackened eggplant, whipped hummus, zhoug, matbucha, finger lime, onion, pistachio, guindillas, dukkah, saltbush	

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MAINS

WAGYU BEEF BURGER	29
Coppertree Farm Wagyu beef patty (150g), American cheese, pickles, lettuce, tomato, onion, burger sauce, potato bun, fries	
SHORELINE FISH BURGER (A)	32
Beer-battered Australian white fish, potato bun, finger lime, tartare, pickled cucumber, baby gem, fries	
GRILLED SALMON (A)	34
200g miso-glazed Tasmanian salmon, crisp corn fritters, smashed avocado, edamame, confit tomato & yuzu hollandaise	
BLUE SWIMMER CRAB MAFALDINE (A)	38
Blue swimmer crab, brown butter, chilli, lemon, rocket, dashi, pangrattato	
PUMPKIN GNOCCHI (V, GF)	29
Potato gnocchi, miso-roasted pumpkin purée, brown butter, sage, whipped feta, finger lime & macadamia	

SIDES

CHARRED BROCCOLINI (V, GF)	16
Harissa butter, toasted almonds, preserved lemon	
SHOESTRING FRIES (V, DF)	14
Smoked paprika salt, aioli	
SEASONAL GREEN SALAD (V, GF)	14
Yuzu kosho vinaigrette, cucumber, heirloom tomato	