

LUNCH

MAIN COURSE

APPETISER

GARLIC BREAD (V)	7
MIXED OLIVES <i>Marinated with garlic, chilli & herbs with grissini on the side (V,DF)</i>	13
TOMATO BRUSCHETTA <i>Cherry tomato, Emmer sour dough, onion and basil with extra virgin olive oil (V,DF)</i>	12
CRAB BRUSCHETTA <i>Spanner crab meat, Emmer sour dough, prawn meat, mayonnaise and e.v.o.o</i>	16
HOME-MADE DIPS <i>Semi-dried tomato paste, black olive tapenade, beetroot and goat cheese, served with pizza bread (V)</i>	16
GARLIC PIZZA BREAD <i>Sea salt, rosemary, buffalo mozzarella and e.v.o.o (V)</i>	14

STARTERS

OYSTERS	
NATURAL OYSTERS <i>Natural Sydney Rock oysters served with lemon wedge</i>	4 ea
KILPATRICK <i>Served warm with bacon & Worcestershire sauce</i>	4.5 ea



GARLIC PRAWNS <i>QLD Tiger prawns grilled with garlic, chopped chilli, parsley and e.v.o.o</i>	26
WHITEBAIT FRITTI <i>Slightly floured, deep fried and served with lemon wedge, chilli flakes and tartar sauce</i>	21
CHEESE CROQUETTES <i>Served with pesto aioli and micro herbs (V)</i>	16
CALAMARI FRITTI <i>Fried fillets with salt and pepper, rocket leaves, fresh lemon and chilli mayonnaise</i>	19
ANTIPASTO <i>Prosciutto, ham, air dried beef, buffalo mozzarella, roasted red capsicum, grissini and pizza bread</i>	26

SALADS

GRILLED CHICKEN & AVOCADO <i>Grilled chicken tenderloin, green oak leaves, red bell pepper, avocado, red radish and lemon dressing (GF,DF)</i>	17
QUINOA <i>Wild rocket, quinoa, baby beetroot, cherry tomato, feta cheese and orange vinaigrette (GF)</i>	19
EXTRAS \$5 Avocado / Prosciutto / Chicken	
CAPRESE <i>Buffalo mozzarella, heirloom tomatoes, basil, e.v.o.o & vincotto (GF,V)</i>	23
SEARED TUNA <i>Yellowfin tuna (cooked rare) Kipfler potato, cherry tomato, black olives, soft boiled egg and green asparagus (GF,DF)</i>	25

FISH & SEAFOOD

FISH & CHIPS <i>Beer battered hake fillets, super crunchy chips & tartare sauce (DF)</i>	17
FISH OF THE DAY MARKET PRICE <i>Please see our specials board for today's catch</i>	
GRILLED BARRAMUNDI FILLET <i>Cauliflower puree, roast potato, green asparagus, semi-dried tomato and basil crust (GF)</i>	38
SEAFOOD POT-ZUPPA DI PESCE <i>Tiger prawns, clams, mussels and fish in rich tomato and red wine sauce with garlic bread</i>	42

MEAT & GAME

LAMB RACK <i>Pistachio crusted rack of lamb with roasted sweet potato and eggplant</i>	39
KANGAROO FILLET <i>On a bed of beetroot & chives risotto with micro herbs (medium rare is best) (GF)</i>	39

STEAK EYE FILLET SURF AND TURF <i>200gr Black angus eye fillet, 2 pieces of grilled Qld tiger prawns, baby spinach, roasted pumpkin and red wine jus</i>	42
--	-----------

VEAL SCALOPPINE <i>2 pieces of veal tenderloin slightly grilled and finished in wild mushroom sauce, served with silky desire potato mash</i>	39
---	-----------

CHICKEN LIMONE <i>Baked chicken supreme, root baby vegetables, green beans, sliced potato and lemon sauce</i>	34
---	-----------

CUT OF THE DAY MARKET PRICE

BURGERS

SERVED ON A WARM MILK BUN WITH SUPER CRUNCHY CHIPS ON THE SIDE

CHICKEN BURGER <i>Chicken tenderloins, Italian herbs mayonnaise, oakleaf lettuce, red cheddar & tomato</i>	17
WAGYU BEEF BURGER <i>Wagyu beef patty, tomato relish, oak leaf lettuce, onion, cheddar and pickled cucumber</i>	17

SIDES

SUPER CRUNCHY CHIPS (V)	9
ROCKET SALAD (GF)	10
GARDEN SALAD (GF,DF)	11
STEAMED BROCCOLINI WITH CRUSHED HAZELNUTS (GF,DF)	11
SWEET POTATO WEDGES	10
CREAMY MASH POTATO	9

PASTA & CO

GF OPTION AVAILABLE UPON REQUEST \$5 EXTRA

SIGNATURE PASTA	32.5
LINGUINE MARINARA AL CARTOCCIO <i>Prawns, mussels, squid & fish baked in a parchment bag with napolitana sauce, garlic & basil (DF)</i>	

SPAGHETTI BOLOGNESE <i>Rich minced beef ragout and basil</i>	17
FETTUCCINE AL POLLO <i>Chicken, basil, mushrooms & creamy white wine sauce</i>	22
GNOCCHI AL PESTO <i>Hand rolled gnocchi, creamy pesto, roasted pine nuts and buffalo mozzarella (V)</i>	24
LASAGNA DI MANZO <i>Home-made beef lasagne with tomato ragout</i>	25.5
RAVIOLI DELLA CASA <i>Oven baked ravioli with butternut pumpkin and goat cheese, sage and brown butter sauce (V)</i>	27
SEAFOOD RISOTTO <i>Qld prawns, black mussels, vongole, hake fillet, garlic and parmesan cheese</i>	29
SPAGHETTINI ALLA PESCATORA <i>Spaghettini pasta with QLD Spanner crab, prawns, semi-dried tomato, touch of pesto and chili</i>	32
RISOTTO DEL GIORNO MARKET PRICE <i>Please see our specials board for today's risotto</i>	



PIZZA

11 INCHES, TOMATO BASE WITH MOZZARELLA CHEESE, GF OPTION AVAILABLE UPON REQUEST \$5 EXTRA

MARGHERITA <i>Fior di latte cheese with fresh basil (V)</i>	17
VEGETARIANA <i>Mushrooms, eggplant, roasted pumpkin, ricotta and watercress leaves (V)</i>	26
PROSCIUTTO E RUCOLA <i>As the name indicates with shaved parmesan and drizzled e.v.o.o</i>	28
MISTO DI CARNE <i>Prosciutto, ham, chicken, bresaola, red onion and basil</i>	29
PEPPERONI <i>Salami, mushrooms, onion and basil</i>	27
GAMBERI <i>Marinated prawns, zucchini, cherry tomato and chilli</i>	29
POLLO <i>Marinated grilled chicken fillets, mushrooms, red capsicum, fior di latte and basil</i>	17

CATERING TO YOUR DIETARY REQUIREMENTS:

Vegetarian options available and are marked with (V)
Gluten free options available and are marked with (GF)
Dairy Free options available and are marked with (DF)

EVERYDAY AT EASTBANK

\$17 LUNCH

11 AM - 4 PM

CHICKEN & AVO SALAD
SPAGHETTI BOLOGNESE
MARGARITA PIZZA
POLLO PIZZA
CHICKEN BURGER
BEEF BURGER
FISH & CHIPS

KIDS MENU

— \$15 EACH —

12 YEARS OLD & UNDER ONLY

HAWAIIAN PIZZA
MARGARITA PIZZA
PENNE NAPOLITANA
SPAGHETTI BOLOGNESE
FISH AND CHIPS
KIDS BEEF BURGER
with cheese and chips



ALFRESCO DINING BEWARE OF SEAGULLS!

Please do not leave your meal unattended. Seagulls will take every opportunity to snatch food off your plate.

PLEASE DO NOT FEED THE SEAGULLS