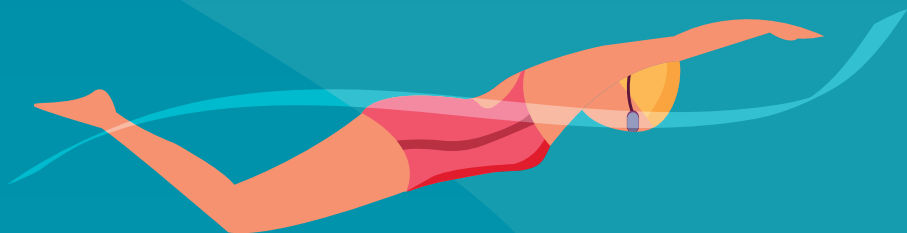
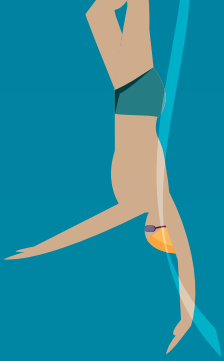




# MENU



# STARTERS



	V	M
GARLIC BREAD (V)	7	6
WARM LOCAL OLIVES (V) with grilled sourdough	10	8
SWEET POTATO FRIES (V) with aioli	12	10
CHIPS (V) with ketchup	10	8
FRIED CHICKEN WINGS (GF) with a side of Frank's chilli sauce or smokey BBQ	17	15
LOBSTER SPRING ROLLS (5) with preserved lemon aioli	20	18
SICHUAN PEPPER SQUID (GF) flash fried served with aioli and lemon	20	18
KING PRAWN TACO (2) (GFA) Asian slaw, mint, coriander, chilli lime dressing	22	20
PULLED FREE RANGE PORK TACO (2) (GFA) slaw, chipotle mayonnaise, fried onions	21	19
GARLIC KING PRAWNS (GFA) with grilled sourdough	26	24
LOCAL BURRATA (V) (GFA) roasted beetroot, basil, flat bread	17	15
ROCKET AND PARMESAN SALAD (V)	15	13

# OYSTERS

SYDNEY ROCK OYSTERS (GF) with shallot dressing and lemon	1 doz	46	44
	1/2 doz	26	24
SYDNEY ROCK OYSTER KILPATRICK GF) with bacon and Worcestershire	1 doz	48	46
	1/2 doz	31	28
TEMPURA BATTERED OYSTERS with wasabi mayonnaise and wakame	1 doz	48	46
	1/2 doz	31	28

# SEAFOOD PLATTER

BERGS SEAFOOD PLATTER selection of prawns, oysters, mussels, calamari, bug, battered flathead, chips, salad and sauces	105	99
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# BERGS BURGERS

(GF Buns available) all served with chips

V M

<b>ANGUS BEEF BURGER</b> bacon, beetroot, cheese, lettuce, mustard aioli	24	22
<b>MUSHROOM BURGER (V)</b> field mushroom, goats' cheese, tomato, pesto, rocket	23	21
<b>KOREAN CRISPY CHICKEN BURGER</b> lettuce, kimchi slaw, miso mayonnaise	24	22

## MAINS

<b>GRILLED WA BARRAMUNDI FILLET (GF)</b> mash, lemon butter sauce, broccolini	37	35
<b>BATTERED LOCAL FLATHEAD</b> chips, tartare sauce, mixed garden salad	34	32
<b>CHILLI PRAWN FETTUCCHINE (GFA)</b> Napoli sauce, spinach, parsley	34	32
<b>CRAB AND MASCARPONE RAVIOLI</b> lemon sauce, herbs, salmon caviar	34	32
<b>CHARRED JACKS CREEK SCOTCH FILLET (300GM) (GF)</b> chips, salad and sauce	46	44
<b>ROASTED CHICKEN SUPREME (GF)</b> charred cauliflower, chickpeas, herbs, harissa oil	30	28
<b>GRILLED MUSHROOM AND FRITES (V) (VEA)</b> chimichurri and lemon	26	24
<b>BOSTON BAY CHILLI &amp; GARLIC BLACK MUSSELS (GFA)</b> tomato, white wine, parsley, garlic crostini	28	26
<b>ROASTED VICTORIAN LAMB RUMP (GF)</b> beetroot, basil, goats curd	39	37
<b>CHICKEN SCHNITZEL</b> chips, salad, lemon, aioli	26	23
<b>CHICKEN PARMIGIANA</b> chips and salad	30	27



# SALADS

	V	M
<b>BERGS CAESAR SALAD (GFA)</b> cos, bacon, parmesan, poached egg, white anchovies add grilled chicken	21 6	19 4
<b>ROASTED BUTTERNUT PUMPKIN (GF) (V) (VEA)</b> goats curd, pomegranate, pepitas, herbs, quinoa add grilled chicken	23 6	21 4
<b>POKE BOWL</b> avocado, edamame, spinach, brown rice, wakame, pickles, sesame with tofu (V) (GF) with seared tuna (GF)	24 26	22 24
<b>FREE RANGE CRISPY PORK BELLY</b> rocket, figs, balsamic glaze, candied walnuts	26	24

# KIDS

Gluten free pasta available

<b>KIDS FISH N CHIPS AND SALAD</b>	14	12
<b>KIDS SCHNITZEL AND CHIPS</b>	14	12
<b>SPAGHETTI NAPOLI</b>	12	10
<b>SPAGHETTI BOLOGNAISE</b>	12	10



# DESSERTS

<b>WARM CHOCOLATE BROWNIE</b> dulce, double cream, berries	14	12
<b>STICKY DATE PUDDING</b> caramel sauce, cream, candied walnuts	14	12
<b>BAKED CHEESECAKE</b> coulis, rhubarb	14	12

# HOT & COLD DRINKS

FLAT WHITE CUP 4.2

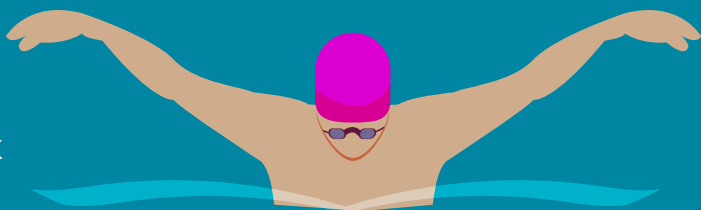
CAPPUCCINO MUG 5.2

LATTÉ

MACCHIATO

SHORT BLACK

LONG BLACK



BABYCCINO 3.5

CHAI LATTÉ 6

MOCHA 4.8

HOT CHOCOLATE 5.2

ICED CHOCOLATE 8

Chocolate, milk, cream and ice cream

ICED COFFEE 8

Coffee, milk, cream and ice cream

AFFOGATO 6

POT OF TEA 4

English breakfast, earl grey, peppermint, green, chamomile or Ceylon orange pekoe

Whole, skim or soy milk available

Soy .5

Caramel, vanilla or hazelnut syrup .5