

Headlands Dining

STARTERS

Sydney rock oysters - natural (gf)	21 (½ doz)	36 (doz)
Sydney rock oysters w/ rice vinegar, mirin & salmon roe (gf)	23 (½ doz)	38 (doz)
Tiger prawns w/ lemon & aioli (gf)		32
Salt & pepper squid w/ garlic aioli		18
Bruschetta bowl - Mittagong sourdough, cherry tomato, parmesan, smoked salmon & lemon herb dressing (v)		18
Trio of dips – sundried tomato feta, garlic yoghurt & olive tapenade w/ warm flatbread (v)		15
Popcorn chicken w/ Sriracha, Kewpie mayo & blue cheese crumb		17
Four cheese arancini w/ basil pesto, rocket salad & aioli (v)		17
Roast pumpkin, caramelised onion & brie tartlet w/ balsamic reduction, dressed rocket (v)		16

SALADS

Poké - black sesame seared tuna, yuzu seasoned brown rice, seaweed, kale, corn, avocado, pickled onion, ginger & garlic w/ goma dressing (vegan o)		26
Buddha bowl - roast cauliflower, zucchini & pumpkin, spiced kale chickpeas, avocado, raw slaw w/ garlic yoghurt (v)(gf)		21
Add grilled chicken, haloumi chips or marinated tofu		5
Watermelon, toasted almond, spanish onion & leaf w/ dijon, red wine dressing (vegan)(gf)		18
Add grilled chicken, haloumi chips or marinated tofu		5

MAINS

King fish w/ sautéed kale, asparagus, broccoli, samphire & herb lime butter (gf)		33
Market battered fish & chips w/ side salad & roast garlic aioli		28
Chargrilled chicken breast w/ chimichurri, caramelised onion chats & broccolini (gf)		28
Black Angus eye fillet w/ truffle butter, asparagus & caramelised onion chats (gf)		37
Panko crumbed chicken schnitzel w/ chips, slaw & sauce of choice		25
Chicken parmigiana, tomato sugo, mozzarella w/ side salad & chips		26
Rump steak, marbled 9 w/ chips, side salad & sauce of choice		31
Sauces - mushroom, green pepper, gravy, Dianne, truffle butter (gf), béarnaise, chimichurri (gf)		2

A 10% surcharge applies on all public holidays



Headlands Dining

BURGERS w/ fries

Beef & bacon w/ cherry tomato, rocket salad, aioli, cheese & smokey BBQ onion jam (gfo*)	25
Haloumi burger w/ rocket salad, garlic yoghurt, avocado & tomato chilli jam (v)(gfo*)	22
Popcorn chicken po boy, lettuce, pickles, chipotle aioli on soft garlic bread roll	24
Grilled chicken, avocado, sun dried tomato, rocket salad, aioli & bacon (gfo*)	26
Cheeseburger, angus beef, American cheese, ketchup, mustard, pickle, onion (gfo*)	21

FEASTING (2-4 people)

Whole baby barramundi in smoked paprika & cumin w/ baby spinach, spanish onion, tomato (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 (v) (gf)	12
Broccolini w/ herb butter & toasted almonds (v) (gf)	8
Baby spinach, tomato salsa salad with smoky cumin dressing (gf) (vegan)	8
Sautéed kale, broccolini, asparagus & samphire (vegan) (gf)	9
Caramelised onion chats (vegan) (gf)	8
Garlic bread (v)	7

DESSERTS

Caramel baked cheesecake w/ ice cream & salted caramel	12
Ginger lime brûlée w/ vanilla bean shortbread (gfo)	12
Dark chocolate brownie w/ toffee ice cream	13
Toasted waffles w/ Nutella, strawberry, banana & vanilla ice cream	14
Tarago river triple cream brie & Milawa blue w/ cashews, dark chocolate, fig relish, grapes & crackers	18
Assorted gelato - available at front counter	5 (1 scp) 8 (2 scp)

LITTLE NIPPERS (includes ice cream)

Cheeseburger slider w/ chips	12
Nippers fish & chips	12
Grilled chicken (gf) w/ chips	12
Chicken popcorn w/ chips	12
Mac & cheese (v)	12

A 10% surcharge applies on all public holidays

