

CUDA BAR

RESTAURANT

TAPAS AND SHARE PLATES

Marinated mixed olives	7
Trio of dips with grilled pita bread	18
Mushroom croquettes <i>with aioli</i>	10
Charcuterie board <i>selection of local and imported cheeses & cured meats</i>	35
Marinated chicken wings <i>honey rum dressing</i>	10
Pulled Pork Tacos (2)	18

FROM THE SEA

Salt & Pepper prawns <i>served with aioli</i>	10
Salt & Pepper calamari <i>served with aioli</i>	10
Prawn Twisters <i>served with sweet chili sauce</i>	10
Prawn skewer <i>served with Asian mixed slaw</i>	15
Seared Scallops <i>wrapped in ham served on a bed of edamame puree</i>	18
Soft Shell Crab in tempura batter	10
Oysters Natural ½ doz	24
Fresh King Prawns (2)	15
Mussels Vinaigrette <i>Topped with onion, peppers and vinegar</i>	10

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MAINS

Spaghetti Gardenera	25
Locally sourced panfried Calamari <i>dusted in flour and served with Asian slaw</i>	32
Chargrilled Salmon <i>roasted potatoes with fennel and rocket salad</i>	32
Chargrilled chicken breast <i>salsa verde with bean shoot tendrils and mint salad</i>	29
Chicken and chorizo parmigiana <i>BBQ dressing served with chunky chips and side salad</i>	29
Porterhouse Steak 250gm Gippsland Victoria <i>house dry rub, chunky chips and side salad</i> <i>choice of sauce; peppercorn, mushroom or red wine jus</i>	36
Black Angus Scotch Fillet 350gm Gippsland Victoria <i>house dry rub, chunky chips and side salad</i> <i>choice of sauce; peppercorn, mushroom or red wine jus</i>	42
Seafood Platter <i>A selection of locally sourced seafood</i>	120

SIDES AND SALADS

Chunky chips <i>served with aioli</i>	10
Roasted pumpkin & quinoa salad <i>with honey Dijon vinaigrette and feta</i>	10
Asian slaw <i>tossed with coriander ginger & sesame dressing</i>	10

DESSERTS

Sorbet <i>ask for our daily selection</i>	10
Vanilla Pana Cotta <i>with berry consommé</i>	14