

Breads

Garlic Flat Bread 7.9

Hummus, Pistachio Nut Dukkah, Basil Oil

Galleons Bruschetta 9.9

Roast Cherry Tomatoes, Onion Jam, Feta cheese

Oysters

3 – 11.2 6 – 22.4 9 – 33.6

Natural w/ Cracked Black Pepper, Lemon Infused Olive Oil **GF**

Kilpatrick w/ Bacon Pieces, Galleons Kilpatrick Sauce

Entrée

Soup of the Day 10.5

Served with Toasted Garlic Vienna Bread

Prosciutto Wrapped Haloumi 17.9 GF

Pepperonata, Salsa Verde, Balsamic Reduction, Watercress

Braised Pork Belly 18.9 GF

Pumpkin Puree, Roasted Fennel, Pear Chutney, Crackle

Panko and Sesame Prawns 19.9

Wasabi Avocado, Lime Ponzu, Pickled Radish

Seared Scallops 19.9 GF

Sweet Corn Salsa, Puffed Wild Rice, Romesco Sauce



15% Surcharge on Public Holidays

Mains

Ricotta & Herb Gnocchi 27.9 V

Pumpkin Puree, Grilled Zucchini, Feta Cheese, Pinenuts, Basil Oil

Prawn and Chorizo Pappardelle 30.9

Cherry Tomato, Baby Spinach, Red Pesto Cream, Parmesan Cheese

Miso Roast Chicken Breast 30.9

Sushi Rice, Bok Choy, Japanese Golden Curry Sauce, Pickled Daikon

Skin on Barramundi 35.9

Saffron & Pistachio Nut Cous Cous, Broccolini, Sumac Hollandaise

Lamb Rack 37.9 GF

Minted Pea Puree, Baby Carrots, Beetroot Relish, Port Wine Jus

Eye Fillet of Beef 250gm 39.9 GF

Kale Colcannon, Confit Cherry Tomatoes, Green Beans

Served with your choice of

Mushroom Sauce, Thyme Jus, Café de Paris butter GF

Sides 8.5

Mixed Leaf Salad Avocado, Cherry Tomato, Feta Cheese

Sautéed Button Mushrooms, Baby Spinach, Garlic Butter

Roast Baby Carrots, Chick Pea Puree, Dukkah

Seasonal Greens, Basil Oil, Toasted Pine Nuts

Thick Cut Chips, Wholegrain Mustard Aioli

Galleons Seafood Platter

For 1 72.9 For 2 144.9

24hrs Notice Required

Prawns, Moreton Bay Bug, Sand Crab, Salt & Pepper Squid,

Kilpatrick & Natural Oysters, Battered Flathead, Scallop Brochette, Thick Cut Chips, Salad,

Cocktail and Tartare Sauces, Lemon Wedges

Galleons
RESTAURANT

15% Surcharge on Public Holidays

Desserts

Flourless Chocolate Pudding *GF 13.9

Vanilla Bean Ice Cream, Pistachio Crumb, Raspberry Coulis

Rosewater Pannacotta 13.9

Strawberry Compote, Macadamia Nut Biscotti

“Banana Split” *GF 13.9

Grilled with Coconut Custard, Mango Sorbet, Peanut Praline

Meringues *GF 13.9

Passionfruit Curd, Honey Mascarpone, Seasonal Berries

House Affogato 13.9

Your choice of Liqueur, Vanilla Bean Ice Cream, Espresso Coffee

Cheese Plate 18.9

Selection of Three Cheeses, Quince Paste, Fresh and Dried Figs, Nuts, Water Crackers