



HAINAULT

@CARMEL

MENU

• OYSTERS •

chilled

Six \$24 | Twelve \$44

Chefs Mixed Six \$29 | Twelve \$49

Natural

Served chilled with your choice of
cocktail sauce, wasabi mayo
or balsamic glaze (GF, DF)

Oliver

Natural oysters served with
fresh shallot mignonette

Jalapeño

Natural oysters dressed with lime, mint
& honey over jalapeño heat (GF, DF)

grilled

Six \$24 | Twelve \$44

Chefs Mixed Six \$29 | Twelve \$49

Kilpatrick

Grilled oysters withbacon,
Worcestershire & tomato (GF)

Smokey Salmon

Grilled oysters topped withSmoked
salmon, capers, feta & dill(GF)



• TO START OR SHARE •

Whipped Ricotta & Olive Board – \$25
House-whipped ricotta with
marinated olives, warm bread,
cultured butter & extra virgin olive oil
(V)

Fries – \$15
Crispy fries finished with Pecorino
Romano, served with garlic aioli
(V, GFO)

Garlic Bread \$12
Toasted garlic bread with herb butter
(V)

Cheesy Garlic Bread \$14
Toasted garlic bread with mozzarella
cheese (V)

Persian Whipped Feta – \$25
Grilled Flatbread with walnuts, radish,
cucumber, tomato, herbs, , honey &
balsamic (V)

Tacos – \$12 each
choice of tempura fish, chorizo or
haloumi with Asian slaw,
lime pepper & chipotle mayo

Soup of the Day \$18
Chef's homemade soup, served with
garlic bread

Duck Spring Rolls \$22
Crispy duck spring rolls
served with a plum & hoisin
glaze

Pork Bites – \$22
Crispy pork tossed in a sticky
Asian glaze, finished with
coriander & lime

Scallops Shark Bay – \$8 each
Grilled Shark Bay scallops with
garlic, ginger & soy oil (DF, GF)

Squid Salt & Pepper – \$22
Crispy squid served with aioli
& lemon (DFO)

Mediterranean Salad – \$19
Rocket, spinach, fennel, carrot, onion,
pumpkin seeds, raisins, truffle vinegar
(DF,GF,V,VE)



SIGNATURE PLATES

Garden Stack on Sourdough - \$33
Vegan cheese, spinach, mushroom,
beetroot, coriander & vegan mayo served
with chips (DF)

Pan-Seared Barramundi - \$42
Crispy-skinned barramundi served with
couscous-style salad & seasonal greens
& garlic butter sauce

Prawn Linguine - \$38
Linguine with prawns, garlic, chilli &
parsley in a rich prawn bisque sauce

Seafood Plate - \$45
Battered Barramundi, creamy garlic
prawns & scallops, served with chips &
house condiments

Striploin Steak - \$48
Flame-grilled striploin served with
creamy mash, seasonal vegetables & red
wine jus
Add on: Surf & Turf - \$10

Crispy Pork Belly - \$38
Slow-cooked pork belly with crackling
served with creamy mash, seasonal
vegetables & apple sauce

PIZZA

Margherita - \$23
Tomato sauce, fresh basil, mozzarella
& olive oil (V, VO)

Prawn & Chorizo - \$32
Neapolitan sauce, mozzarella,
prawns & chorizo (GFO)

Pepperoni Pizza - \$26
Neapolitan sauce, mozzarella &
pepperoni (GFO)

Meat Lover - \$30
Neapolitan sauce, mozzarella bacon,
pepperoni & beef (GFO)



• SIGNATURE BURGERS •

Wag Burger - \$35

Juicy wagyu beef patty with crispy fried onions, house made pickles, lettuce, cheese & signature burger sauce on a toasted brioche bun, served with fries (GFO)

Smokey Lamb Burger - \$28

Slow-cooked lamb with house slaw & signature mayo on a toasted brioche bun, served with fries (GFO)

Grilled Chicken Burger - \$28

Marinated grilled chicken breast with, lettuce, cheese, tomato & garlic aioli on a toasted brioche bun, served with fries (GFO)

Veggie Halloumi Burger - \$25

Grilled halloumi with mesclun, house pickles & chipotle mayo on a toasted brioche bun, served with fries (GFO)

• LARGE SHARES •

The Seafood Platter - \$155

A generous selection of oysters, garlic prawns, garden salad, battered Barramundi, grilled Shark Bay scallops, salt & pepper squid, chips & house condiments

Churrasco Striploin - \$48

Flame-cooked striploin, served on open flatbread with whipped feta, beetroot & chimichurri

DESSERTS

Gelato Selection- \$8

Chocolate, Strawberry, Vanilla,
Hazelnut

Passionfruit Sorbet (V & GF) - \$10

Refreshing dairy-free sorbet with bright tropical flavour

Dubai Chocolate Ice Cream - \$12

Chocolate ice-cream in a cone with nuts,
hazelnut chocolate & strawberry drizzle

Desert of the Day - \$14

Please see the wait staff for today's dessert
selections

Cheese Board

For Two - 300 g total cheese - \$32 For Four - 600 g total
cheese - \$60

includes: a selection of 3 cheeses served with sourdough,
crackers, seasonal fruit, nuts, preserves & housemade jam



KIDS MEALS - \$18

Step 1 - choose your meal

Chicken Nuggets

Golden chicken bites for tiny explorers

Cheeseburger

Juicy beef patty with cheese and tomato sauce on a soft bun

Fish & Chips

Crispy fish bites from the deep blue

Veggie Roll

Flaky pastry filled with veggies put a spring in your life

Step 2 - Choose your side

Chips OR Garden salad

Step 3 - Choose your Ice Cream

Ascoop of Vanilla or Chocolate

to finish with a smile

