



Restaurant

12B Riverside Drive Narooma
Phone (02)44763496

Drinks

Cold Drinks

Noahs Creative Juice 4.5

Green – Peach, apple, kiwi, mango, lime.

Orange - Apple, nectarine, coconut, pineapple.

Yellow - Apple, banana, lychee, mango.

Soft Drinks 4.0

Coca Cola	Sprite	Fanta	Peach Iced Tea
Coca Cola No Sugar	Ginger Beer	Lift	Lemon, Lime &
Traditional Lemonade	Soda Water	Mango Iced Tea	Bitters

Iced Coffee or Chocolate 5.9

Served with vanilla ice cream and whipped cream.

Milkshake 6.9

Banana, Chocolate, Vanilla, Caramel, Strawberry.

Hot Drinks

Coffee

Cup 4.5 or Mug 5.5

Moruya Coffee Company

Decaf	Espresso	Extra shot	.5
Long black	Flat White	Caramel syrup	.5
Latte	Cappuccino	Soy or Almond milk	.5
Hot Chocolate	Chai Latte		

Tea

10 % percent surcharge on Public Holidays

Cup 3.5 or Loose Leaf Pot 5.5

English breakfast
Peppermint

Earl Grey

Green Jasmine

Corkage 2.00/per person consuming

The Inlet is strictly B.Y.O. Alcohol.

Feel free to bring your alcoholic beverages and we will provide the necessary.

Starters

Breads

Bruschetta (4) 11.9 (V)

Toasted Turkish bread topped with tomato, onion, basil, parmesan with a balsamic glaze.

Herb and Garlic Bread (4) 8.9 (V)

Turkish bread brushed with garlic and herb butter and toasted until golden.

Oysters (G.F)

Natural	½ dozen 15.0	1 dozen 25.0
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Kilpatrick	½ dozen 17.0	1 dozen 27.0
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MBK-Natural	½ dozen 17.0	1 dozen 27.0
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(Umami Black infused Mystery bay Kelp)

Fresh Crystal Bay Prawns (G.F)

Served with fresh lemon and seafood sauce

½ kilo 22.0 1 kilo 38.0

Arancini (4) 15.0 (V)

With feta, asparagus and wild mushrooms with a pickled beetroot salad

Salt 'n' Pepper Squid (4) 13.9

Fresh calamari dusted and lightly fried served with aioli

Fresh sea scallops 16.0 (G.F)

pan seared served on lemongrass and coconut rice with bok choy and an Asian infused dressing

Options for Little Tum mies

All served with chips and a side salad

Fish and Chips - Fresh fish of the day	12.9
Cheeseburger - Beef patty on a bun, with cheese	12.9
Chicken Tenders - Chicken pieces deep fried	12.9
Kids mixed Basket – Crumbed calamari, chicken tender and fish piece	12.9

Sides

Greek Salad	8.5	Steamed Vegetables	7.5
Garden Salad	7.5	Bowl of Chips	6.5
Garlic polenta Mash	6.5	Handmade Potato Scallops	6.5

MAINS

Saganaki Prawns 28.9 (G.F)
Tiger Prawns (10) cooked with extra virgin olive oil fresh herb tomato garlic and local feta. Served with rice and garden salad.

Chilli Prawns with Squid Ink Pasta 28.9
Handmade squid ink pasta tossed in roasted chilli and tomato sauce with prawns.

Fish of the day market price
See waiter for today's fresh catch.

Veal Neptune 29.9
Pan seared veal fillets cooked in a white wine and avocado sauce topped with tiger prawns.

Seafood Plate 33.9
Fresh prawns and natural oysters, salt and pepper squid, hand crumbed prawn cutlets, crab claw, crumbed fish served with chips and garden salad.

Chicken Roulade 28.9
Corn feed Maryland stuffed with pistachio nuts, asparagus, halloumi and red peppers wrapped in prosciutto.
Served with a pea puree, dutch carrots and broccolini.

Sweet Chilli Squid 25.9
Tender pieces of squid (7) coated with a salt and pepper mix and shallow fried, finished with a sweet chilli sauce served with salad.

BBQ Banana prawn skewers 27.9
Australian Banana Prawn skewers marinated in Cajun spices cooked on the BBQ served on rice with a pawpaw salsa. Served with salad.

Pelican Salad 24.9
Fresh green salad with heirloom tomatoes, marinated eggplants, grilled asparagus, corn kernels and haloumi. Topped with a balsamic vinaigrette.