

BREAKFAST

WAKE ME UP

our spelt maple almond oven roasted crunch + citrus yoghurt + shaved pear + honey \$11.90

CHILDHOOD MEMORY

house special pancake stack with ricotta + fresh fruits + orange infused maple syrup \$13.90

LOVE FROM THE KITCHEN

omelette with premium leg ham + asparagus + shallot + cheese + tomato.

Served with toast \$15.90

BEST FOR THE HANGOVER

field mushroom with corn + hash brown, fried/scrambled eggs, roast thyme tomato + chorizo sausage. Served with toast \$16.90

EAT ME (SOMETHING VEGETARIAN)

early burger - with grilled haloumi, field mushroom, over easy fried eggs + beetroot relish on a burger bun \$14.90

SOMETHING BORING

your choice of eggs on toast + grilled bacon \$9.90

MY BENNI

soft poached eggs with citrus hollandaise on turkish slice with either leg ham or field mushroom + corn \$13.90

SCRAMBLE WITH A DIFFERENCE

scrambled eggs topped with chorizo sausage finished with tomato bruschetta + wild rocket \$13.90

GOING BANANAS

toasted banana bread with cinnamon + honey \$4.90

MIX N MATCH

your choice of bread with your choice of spread
(White, Wholemeal, Turkish or Sourdough)
+ \$4.50
(peanut butter, vegemite, honey, strawberry jam)

ADD ME PLEASE

grilled bacon, hashbrown, thyme scented roast tomato, chorizo sausage
hollandaise sauce or field mushroom each \$3.00



ON THE GRILL

PORTUGUESE CHICKEN BURGER

grilled succulent chicken breast marinated in Portuguese spices, served with avocado, tasty cheese, lettuce, caramelized onion, tomato and seeded mustard mayonnaise \$17.95

NAVIGATOR BEEF BURGER

house special grilled beef rissole, served with bacon, tasty cheese, lettuce, caramelized onion and tomato chutney \$17.95

STEAK SANDWICH

grilled veal minute steak, served with tomato, lettuce, caramelized onion, finished with barbeque sauce served on a toasted turkish bun \$18.95

SKEWERED CHOOK

skewered and grilled chicken wrapped with prosciutto served with homemade potato wedges + our famous creamy garlic sauce \$24.95

SALMON FILLET WITH CAVIAR

grilled salmon fillet served with Mediterranean cous cous, caviar + dill cream cheese \$26.95

TASTE OF NAVIGATOR SEAFOOD

grilled barramundi fillet, tiger prawn, king prawn, baby octopus, calamari + scallops served with side salad, lemon wedges and lime aioli \$28.95

SUCCULENT GRAIN FED RIB-EYE (350GM)

served on homemade potato wedges, topped with choice of sauce (mushroom, diane pepper) + grilled king prawns assorted with seasonal vegetables \$28.95

LAMB KEBAB

Moroccan spiced lamb back strap skewered in a skewer served on a bed of Mediterranean cous cous with raita sauce \$25.95

SCALOPPINI ALLA FUNGI

pan seared veal with white wine infused mushroom sauce + shallot served on a bed of chips along with side garden salad \$24.95

A FEW MORE

CHICKEN SCHNITZEL

home made chicken schnitzel with a flavour of parmesan and herbs served with chips + side salad and your choice of mushroom, diane or pepper sauce

\$20.95

FISH + CHIPS

beer battered flat head fish fillet fried until golden brown and served on a bed of chips + side salad assorted with lemon wedges and lime aioli

\$22.95

SCALOPPINI ALLA CALABRIA

lightly crumbed veal with asparagus served with seasonal vegetables + king prawns, napped with citrus hollandaise sauce

\$25.95

SALADS

GRILLED HALOUMI SALAD

with chickpeas, rocket leaves, beetroot + roasted pumpkin finished with a mint-coriander dressing + balsamic vinaigrette

\$19.95

LAMB SALAD

grilled marinated lamb with roasted pumpkin, beetroot, cous cous, baby spinach with a mint-coriander dressing

\$21.95

CLASSIC CEASAR

with crispy bacon, crouton, hard boiled eggs, shaved parmesan

\$17.95

CHICKEN CEASAR

classic ceasar with grilled chicken tenderloin

\$18.95

PRAWN CEASAR

classic ceasar with grilled tiger prawns + avocado

\$19.95

THAI BEEF SALAD

thinly sliced beef, lightly grilled and served over a mixture of spanish onion, cucumber, cos lettuce, rocket, roasted cashew nut + cherry tomatoes drizzled with thai beef dressing

\$19.95

BBQ OCTOPUS SALAD

grilled baby octopus marinated in Italian herbs served on a tossed salad of tomatos, olives, cucumber, giardiniera mix and spanish onions finished with a sweet saffron dressing

\$19.95

MELTS + SANDWICHES

Sauteed mixed vegetable & swiss cheese	\$12.95
Ham, pineapple & tasty cheese	\$12.95
Chicken, avocado & tasty cheese	\$12.95
Smoked salmon, onion, capers & tasty cheese	\$12.95
CHICKEN TURKISH WITH SIDE SALAD	
chicken, avocado, sun-dried tomato + swiss cheese	\$14.95
SALMON TURKISH WITH SIDE SALAD	
smoked salmon, capers, tomato, lime aioli + swiss cheese	\$14.95
BLT TURKISH WITH SIDE SALAD	
bacon, lettuce, tomato & homemade mayonnaise	\$14.95
CLUB SANDWICH	
chicken, bacon, lettuce, tomato, seeded mustard mayonnaise + tomato sauce	\$14.95

ENTREE

TRIO OF DIPS	
woodfire pizza crust with parmesan cheese served with a selection of the chefs dips	\$13.95
SALT + PEPPER SQUID	
rested on rocket leaves, sundried tomatoes, shaved almond + lime aioli	\$14.95
GRILLED KING PRAWNS (GF)	
served with apple salsa + avocado, capsicum, cucumber + sweet safron dressing	\$16.95
TOMATO & FETTA BRUSCHETTA	
baby roma tomatoes, fetta cheese, spanish onion, basil + garlic finished with balsamic glaze	\$11.95
MEXICAN BEEF NACHOS	
baked corn chips with spicy ground beef, beans + mozzarella served with sour cream and homemade guacamole	\$15.95
SOUP OF THE DAY	
house special soup with toasted sourdough bread	\$10.95
NIBBLES	
garlic or herb bread \$5.50 - bowl of chips + aioli \$8.90 - bowl of wedges \$9.90	

OFF THE GRILL

STIR FRIED GINGER BEEF (GF)

with shallots, onion, snowpeas, tomato + chilli soy sauce served with jasmine rice \$21.90

STIR FRIED PRAWNS (GF)

with shallots, onion, snowpeas, tomato + chilli soy sauce served with jasmine rice \$22.90

LAMB + CHAMPAGNE RISOTTO (GF)

spit roasted lamb with enoki mushrooms, pumpkin, preserved lemon, fetta + a touch of cream in a champagne infused sauce \$23.95

RISOTTO ETNA (GF)

sauteed tiger prawns, diced chicken, onion, snowpeas and capsicum tossed in a pink sauce hinted with a touch of chilli \$23.95

VEGETARIAN RISOTTO (GF)

oven roasted pumpkin, capsicum, onion, shallots, pine nut + baby spinach simmered in a home made vegetable broth \$19.95

SPAGHETTI BOLOGNESE

specially prepared red wine infused napolitana sauce tossed with slow-cooked beef mince, basil and spaghetti \$18.95

FETTUCCINE CARBONARA

bacon, onions, shallots and garlic tossed with a creamy egg yolk sauce hinted with white wine \$19.95

PENNE CAMPAGNIA

a generous medley of marinated eggplant, onions + mushrooms tossed with penne pasta + a special pink sauce with nutmeg, garlic, pesto + chilli \$19.95

SPAGHETTI MARINARA

a mixture of calamari, mussels, tiger prawns, king prawn, baby octopus cooked in napolitana sauce with a hint of white wine, chilli + sprinkle of fresh herb \$24.95

WOODFIRE PIZZA

MARGHERITA

roma tomatoes, buffalo mozzarella, shaved parmesan + basil infused tomato sauce \$18.95

TROPICAL

leg ham from the bone, caramelised pineapple + roma tomatoes \$19.95

VEGGIE DELIGHT

roasted pumpkin, sundried tomato, capsicum, kalamata olives, onion, mushroom + rocket tossed with lemon vinaigrette \$19.95

SUPREME

leg ham, pepperoni, capsicum, bbq onion, kalamata olives, mozzarella + fresh oregano \$22.95

INDIANA

tandoori chicken, shallots, onions, capsicum topped with cucumber yoghurt \$22.95

LAMB

spit roasted lamb, bbq onion, honey pumpkin, fetta + rocket tossed with lemon vinaigrette \$24.95

CHILLI CHICKEN

marinated chicken, tomato, buffalo mozzarella, watercress + chilli bbq style sauce \$24.95

NACHOS

seasoned beef mince, chickpeas, capsicum, sour cream, guacamole + corn chips \$22.95

SALMON + CAVIAR

with cream cheese, tomatoes, radish, asparagus + rocket tossed with lemon vinaigrette \$25.95

PROSCIUTTO + ROCKET

with slow cooked pear, olive oil, shaved parmesan + rocket salad with lemon vinaigrette + balsamic reduction \$24.95

WAGYU PIZZA

wagu beef, tomato chutney, baby beetroot, asparagus, buffalo mozzarella, horseradish + rocket tossed with lemon vinaigrette \$25.95

PRAWN + BABY FENNEL

chilli prawns, shaved fennel, roma tomato, shredded coconut, watercress + chilli bbq style sauce \$24.95

HAMS

leg ham from the bone, ricotta, mushrooms, roma tomatoes, radish + watercress finished with balsamic reduction \$23.95