

Light Menu

Served from 12pm until late

Wagyu Beef & Cheese Burger	17
Layered w/lettuce, beetroot relish, tomato, sweet pickled cucumber & dijon aioli - served w/ fries	
Steak Sandwich	16
Scotch fillet steak on sour dough w/ tomato & onion relish, vine ripened tomato & tarragon mayo - served w/ fries	
Free Range Chicken Schnitzel 🍴	18
Lightly crumbed and served w/ fries, salad & lemon aioli	
Quesadillas 🍴	16
Filled with chicken, avocado & cheese served with a side of sour cream, guacamole & green salad	
Tandoori Chicken Wrap	16
Tortilla filled with iceberg lettuce, red onion, cucumber, coriander & minted yoghurt - served w/ a side of green salad	
Crispy Squid 🍴	16
Served on Asian green papaya salad & nam jim	
Pot Pie (Ask for today's filling)	16
Baked with pastry lid & served w/ potato puree on the side (20 min cooking time)	
Traditional Caesar salad [GF-No croutons] 🍴	14
Baby cos, garlic croutons, bacon lardons, parmesan dressing & poached egg	
w/ chicken 🍴	16
Crispy Potato Wedges 🍴	9
Served with sour cream & sweet chilli	

* we endeavour, at all times, to serve your meals as quickly as possible but delays may occur during peak service periods.

** if you are in a hurry, choose a dish marked 🍴
(please note all orders taken together will be served together)


Starters & Salads

- Cajun Chicken Salad** 16
 Cajun spiced chicken served on a salad of asparagus, rocket, sun-dried tomato, roasted red capsicum & spanish onion - drizzled w/ a basil & dill mayonnaise
- Rare Roast Beef Salad** 🌿 16
 Baby spinach, caramelized pumpkin, cherry tomatoes, spanish onion and toasted pine nuts, finished w/ a seeded mustard, honey & lime dressing
- Grilled Vegetable & Haloumi** [GF] [V] 🌿 16
 Stack of grilled & marinated vegies layered with haloumi & rocket aioli

From the Grill

- Free Range Chicken Breast 220gm** 23
 Wrapped in prosciutto & served on sautéed lyonnaise potato, roasted truss tomatoes & finished with a mushroom & white wine cream sauce
- Crispy Skin Pork Belly** [GF] 22
 Twice cooked in master stock served on steamed baby bok choy w/ jasmine rice & caramelised chilli sauce
- Slow Braised Beef Cheek** [GF] 20
 Braised slowly in red wine, tomato, citrus, garlic & thyme - served w/ butter beans & warm winter vegetables
- Sirloin Steak 250gm** - Black Angus 26
 Min of 100 days grain fed, served with thick cut fries & Glenfiddich jus on the side

Seafood

Crispy Skin Salmon <i>[GF]</i>	24
Served on pea & mint puree topped w/ crème fraiche	
Barramundi Fillet <i>[GF]</i>	24
Steamed in yellow Thai curry sauce, served on Asian greens & jasmine rice	
Tempura Fish & Chips 	19
Barramundi fillets in tempura batter w/ fries, salad & remoulade sauce	

Pasta & Risotto

Scallop Risotto <i>[GF]</i>	22
Pan seared scallops on lemon infused risotto w/ grated zucchini & fresh herbs	
Cloudy Bay Clam Linguini	22
300g of extra large clams direct from New Zealand, served in a light white wine & cream sauce w/ chilli, garlic, tomato & fresh herbs	
Ravioli <i>[V]</i>	22
Filled with butternut pumpkin tossed in a rustic tomato sauce w/ fresh basil & parsley then topped with fresh ricotta and sage	

Sides

Potato Puree <i>[GF]</i>	8
Garden Salad <i>[GF]</i>	8
French Beans in garlic butter <i>[GF]</i>	8
Thick Fries	8
Rocket & Fennel Salad w/ shaved parmesan <i>[GF]</i>	8
Garlic Bread	4

Grazing Plates

Available Mon to Fri from 3pm & Weekends & P/Hol from 12pm

[Min order of 2 plates]

House Roasted Spicy Nuts <i>[GF]</i>	5
Moroccan flavoured	
Mixed Olives <i>[GF]</i>	6
Sicilian green, ligurian & kalamata	
Hummus & Bread	6
With garlic oil	
Babaganoush & Bread	6
With garlic oil	
Olive Tapenade & Bread	6
With extra virgin olive oil	
Wagyu Meat Balls <i>[GF]</i>	7
With tomato & basil sauce	
3 Cheese Arancini	7
Served with fresh tomato sauce	
Lamb Kofters <i>[GF]</i>	8
With mint yoghurt	
Grilled Chorizo & Haloumi	8
With tomato & parsley jam	
Chicken Dumplings	8
With soy dipping sauce	
Skewers of Chicken <i>[GF]</i>	8
With satay sauce	
Tempura Prawns	10
With a sweet & spicy dipping sauce	
Seared Scallops <i>[GF]</i>	12
Served on creamy corn puree, w/ crispy prosciutto and shallots	

Kids Menu

Kids 12 and under will receive a free ice cream for dessert

Kids Steak	10
Served w/ fries & salad	
Kids Fish & chips	10
Served w/ salad & fries	
Kids Chicken Nuggets	10
Served w/ Salad & fries	
Kids Spaghetti Bolognaise	10
Served w/ grated parmesan	

Desserts

Warm Soft Centre Chocolate Pudding	9
With raspberry coulis & vanilla bean ice cream	
Homemade Apple Crumble	9
Served with vanilla bean ice cream	
Sticky Date Pudding	9
With vanilla bean ice cream & butterscotch sauce	

Coffee / Tea

Coffee	4
We choose to use Lavazza coffee	
Tea	4
We choose to use Twinings teas	
- English breakfast / earl grey / peppermint / green tea	

Commodore Cocktails

Shakey Shakey !!

Spiced Apple Martini	16
Smirnoff vodka, apple liquor, cloudy apple juice & spiced syrup	
Bubble Bath	16
Gordons Gin, peach puree, fresh mint, vanilla syrup topped With sparkling wine	
The Second Wind	16
Smirnoff Vodka, Patron xo café, espresso & a hint of almond Syrup	
Pancho Villa	16
Cuervo Tequila, Crème de Mure, lime juice, agave syrup & Fresh berries	
Bluey's Mule	16
Smirnoff Vodka, ginger liquor, cloudy apple juice, fresh mint. Topped off with ginger beer	
El Quixote (ki-ho-te...)	16
Mount Gay rum, Licor 43, vanilla syrup & fresh strawberries	
Lychee Martini	16
Gordons Gin, Paraiso lychee liquor, Lemon juice & Lychees	
Bon Temps Smash	16
Southern Comfort, vanilla syrup, fresh mint topped with soda water	
Pear Sour	16
Pear Liquor, fresh lemon juice, spiced syrup & aromatic bitters	
Passionfruit Martini	16
Gordons Gin, Lemoncello, passionfruit & pineapple juice	
Watermelon & Mint Martini	16
Smirnoff Vodka, watermelon, fresh mint, vanilla syrup & cranberry juice	

COMMODORE

HOTEL ESTABLISHED 1848

Classics

Mojito (light, dark or spiced) Rum, lime wedges, fresh mint, raw sugar topped w/ soda water	16
Cosmopolitan Smirnoff Vodka, cointreau, fresh lime & cranberry juice	16
Caipiroska Smirnoff Vodka, fresh lime & raw sugar	16
Caipirinha Sagatiba Cachaca, fresh lime & raw sugar	16
Margarita Cuervo tequila, cointreau & fresh lime juice	16
Long Island Ice Tea Gordons Gin, Bacardi, Cointreau, Cuervo tequila mixed with Fresh lemon juice & topped with coke	17
Bloody Mary Smirnoff Vodka, spicy mary mix, cherry tomatoes, coriander & tomato juice	16

Carafes

Sangria A mouth watering combination of Red Wine, Apricot Brandy, Pineapple juice, diced citrus fruits. Topped with lemonade	28
Missy's Seaside Picnic refreshing punch with Pimms, Gin, ruby red grapefruit, Passionfruit w/ diced cucumber & fresh mint. Topped w/ lemonade	28

Champagne & Sparkling

The Habitat Brut Cuvee NV South Eastern Australia	6.5	26
Hightide Dunes Sparkling NV South Australia	8	35
Leconfield Syn Sparkling NV Coonawarra, SA	9.5	43
Moet Chandon NV Piccollo (200ml) NV Reims, France		37
Veuve Clicquot NV Reims, France		120

White Wine

The Habitat Sem Sauv Blanc 2010 South Eastern Australia	6.5	26
St Hallett Classic Dry White 2008 South Australia	7.5	32
Dusky Sounds Sauv Blanc 2010 Marlborough, NZ	8.5	38
Montrose Chardonnay 2010 Mudgee, NSW	9	40
Yealands Way Pinot Gris 2010 Marlborough, NZ	8	35
Dunsborough Hills Verdelho 2010 Margaret River, WA	8.5	38
Brokenwood Semillon 2010 Hunter Valley, NSW	9	39
Forest Hill Riesling 2010 Great Southern, WA	9	39
Waipara Hills Sauv Blanc 2010 Marlborough, NZ		42
Vasse Felix Sauv Blanc Sem 2010 Margaret River, WA		45

Rose

Geoff Merrill Grenache Rose 2010 McLaren Vale, SA	8	34
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Red Wine

The Habitat Cabernet Merlot 2009 South Eastern Australia	6.5	26
Bouchard Ain & Fils Merlot 2008 Burgundy, France	9	38
Maxwell Little Demon Cab Merlot 2009 McLaren Vale, SA	9	38
Longview "Red Bucket" Shiraz Cab 2009 Adelaide Hills, SA	8.5	38
Geoff Merrill "Pimpala" Shiraz 2009 McLaren Vale, SA	8	36
Mr Frog Pinot Noir 2009 Yarra Valley, VIC	8.5	38
Nugan Estate Cab Sauv 2008 Coonawarra, SA	10	40
Matahiwi Estate Pinot Noir 2009 Wairarapa, NZ		42
Vasse Felix Cab Merlot 2009 Margaret River, WA		44

Dessert Wine

Cookoothama Botrytis Semillon 2007 Riverina, NSW		38
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