

Sugar at Chelsea Bay Nights



Marinated Chicken Burger – Jalapenos Aioli, Slaw,
Spiced Gherkins served with Fries \$28

Vegan Impossible Burger - Iceberg, Tomatoes,
Gherkins and Vegan Aioli with Fries \$28

Taco Double Up – Iceberg, Citrus Sriracha Mayo,
Pickled Red Peppers and Onions, Coriander, Toasted
Black Sesame Seeds – with Fish **or** Chilli Prawns \$25

Fish N Chips – Tempura Battered Market Fish,
Slaw, Zesty Tartare, Fries \$30

Seafood Platter
Fish bites, tempura battered oysters, salt and-
pepper squid, chilli herb prawns, soft shell crab
with house tartare (2+ people) \$65

Antipasto Platter
Smoked salmon, salami, prosciutto, olives, pickles,
artichoke halves, selection of cheeses, house made-
dips with bread and crackers (2+ people) \$55

Truffle Fries with Parmesan and Truffle Aioli \$15

Fries with Aioli \$9

Warmed Breads with house-made Hummus \$15

KIDS MENU (12 years and under)

- Cheese Toastie & Chips \$12

- Cheese Tomato Pasta \$12

- Fish n Chips (battered) \$12

DESSERT

Chocolate Tart Cherry Compote &
Tahitian Vanilla Mascarpone \$18

Mini Pavlova Whipped Mascarpone
served with Summer Fruit \$18

Sugar at Chelsea Bay Drinks



COLD DRINKS – Non-Alcoholic

Bottled Water (300ml)	\$3.00
San Pellegrino Sparkling (250ml)	\$6.00
Homegrown Apple or Orange Juice	\$6.00
Kombucha	\$8.00
Karma Ginger Ale	\$7.00
Karma Lemonade	\$7.00
Karma Cola	\$7.00
Karma Raspberry Lemonade	\$7.00
Coco Kiss Mocktail	\$10.00
Chelsea Cooler Mocktail	\$10.00

BEER| CIDER

Cider	\$9.00
Hallertau: #1 Kolsh (low carb) / #2 Pale Ale / #8 Rice Lager/ #9 Akl Beer	\$12.00
Peroni/Peroni Zero	\$12.00

COCKTAILS

Mimosa	\$12.00
Peach Bellini	\$15.00
Aperol Spritz	\$16.00

WINE | BUBBLES

	Glass	Bottle
Prosecco	\$12.00	\$70.00
Catalina Sounds Pinot Gris	\$14.00	\$70.00
Squealing Pig Chardonnay	\$13.00	\$65.00
Quarter Acre Chardonnay	\$16.00	\$80.00
Dog Point Sauvignon Blanc	\$15.00	\$75.00
Squealing Pig Sauvignon Blanc	\$13.00	\$65.00
Lake Hayes Pinot Noir	\$16.00	\$80.00
Mahi Rose	\$14.00	\$70.00