

TO SHARE

SOUTH AUSTRALIAN COFFIN BAY OYSTERS (GFO, DFO)	\$6 EACH
Natural	
Gin & lime granita	\$6.50 EACH
Mature cheddar mornay	\$6.50 EACH
SCALLOPS - 2 EACH (GF, DF)	\$14
QLD scallops, ponzu, dashi jelly, crispy shallots	
LOCAL OLIVES (GF, VGN)	\$9
Served warm, marinated in fresh herbs & lemon olive oil	

BITE

FLYNNS FISH SANDWICH	\$16
Light toasted white inch thick bread, fresh snapper fillet goujons crumbed with herbs & parmesan, homemade tartar sauce, red onion pickle, fresh dill, lettuce & dill pickle	
LAMB KOFFTA - 2 EACH (GF)	\$12
Tzatziki, sumac onion & mint oil	
MORETON BAY BUG ROLL	\$17
Japanese milk bun, Moreton Bay bug, flying fish roe, lettuce & lemon wedge	
DUCK RICE PAPER ROLL (GF, DF)	\$9 EACH
Roasted Asian style duck breast, snow pea sprouts, carrot, shallots, garlic chive with nam jim sauce	
TACOS - 3 EACH (VGN)	\$18
Pico de gallo, avocado, grilled corn, chilli sin carne, vegan feta	

FAVOURITES

DOUBLE CHEESEBURGER (GFO)	\$26
Wagyu beef patty, Swiss cheese, dill pickle, house sauce & brioche bun served with chips	
APRON SIGNATURE STEAK SANDWICH (GFO)	\$30
Grass fed scotch fillet, Swiss cheese, onion relish, tomato, sliced beetroot, lettuce, toasted Turkish roll served with chips	
CLASSIC CLUB SANDWICH (GFO)	\$26
Sliced turkey, bacon, fried egg, tomato, avocado, lettuce, cheddar cheese, toasted bread	
FISH & CHIPS	\$30
Beer battered dory, tartar sauce, garden salad, lemon wedge	
CAESAR SALAD (GFO)	\$25
Baby cos leaves, parmesan, bacon, Caesar dressing, poached egg, croutons	
Add grilled chicken or smoked salmon	\$6
SALAD OF THE GODS (GF, DFO)	\$24
Cucumber, tomatoes, green capsicum, red onion, olives & feta cheese	

SIDES

Rustic fries with aioli	\$12
Sweet potato wedges served with crumbled feta	\$14

SWEET

CANNOLI	\$6.50 EACH
Chocolate, ricotta crème with pistachio nuts & snow sugar	
FRUIT PLATTER (GF, DF, VGN)	\$18
Seasonal fruits, coconut yoghurt	