



- BhUBBS 10
- TFNBSF 1
- SMJDCVSOUVCVUFS 15
- OGJUSMJD.PSFMMB 1
- MMJ.PSFMMB 1
- BTTJDVTDFUUBtomato, o io , basil 1



- FTIM/DLFE/DF/DLO/UFST 24

GSFLJMQBUSJDLPSNPSOB

- MUBOE1FQQFSMBSFODFWFSMBNBSJTFNPMJOB 717
- EVTUFEIFSCTMFNPOBJPMJ ? %\$

- 1BOBSFE/FFOTMBOE/HFS1SB/TDPOGJUHBSMJD &20
- DSFBNDIJWFT/TNJOFSDJDF/PEGJSFEQJUBCSFBE M 28

- JMMFE/PSJ/BOE0DUPQVTCFBOTBMTBDSFBN 17
- IPNNVT

- .JOJ/VWMBLJMJIUM/BUUFSFEGJTITBMTBU/BUJGFUB 15
- QJUB

- OM/OFFMBNC meatballs, Moroccan spices, sugo di 15
- pomodoro, turkish fingers

- Stuffed Zucchini Flowers ricotta, romesco bread 19
- sauce, shaved parmesan V

- Dips of the Day toasted pita bread V 15

- Halloumi Fries minted yoghurt V

- Soup of the Day toasted Turkish fingers

BURGERS

ALL SERVED WITH FRIES

- Great Aussie half pound angus patty, double 25
- jack cheese, bacon, pineapple, egg, beetroot, onion, leaves, bbq, on brioche

- Beef Brisket house smoked beef, honey 22
- mustard, coleslaw, provolone, on brioche

- Grilled Chicken Breast double jack cheese, 22
- avocado, tomato, cos, chilli mayo, on brioche

+Bacon 3

- Cornfritter & Halloumi parmesan aioli, 22
- beetroot relish, marinated feta, baby cos, tomato, on sourdough V

- The Vegan grilled field mushroom, vegan 23
- halloumi, beetroot relish, kale slaw, on lettuce bun VG

PASTA

- Risotto Truffle e Funghi wild mushrooms, pecorino, 25
- garlic, truffle oil, parsley V

- Risotto Pollo e Zucca chicken breast, pumpkin, pine 23
- nuts, goats curd CN

- Penne Bolognese wagyu beef, tomato sugo, 26
- parmesan, basil

- Penne Boscaiola chicken breast, bacon, cream, 26
- wine, parmesan, cracked pepper

- Penne Lamb Ragù spinach, olives, feta, tomatoes 25

- Linguine Vongole e Gamberi tomato sugo, chilli, 29
- garlic, olives, tomatoes CS, LF

- Risotto Marinara tomato sugo, prawns, calamari, 32
- snapper, chilli, garlic, cherry tomatoes CS, LF

Gluten free pasta available ~ \$5
Extra cooking time required

WOOD FIRED PIZZA

Available after 5:30pm Monday-Friday and all day on weekends

- Margherita tomato base, roma tomatoes, basil, sea 18
- salt, mozzarella V

- Zucca pumpkin base, mushrooms, tomatoes, red 24
- onion, pine nuts, mozzarella, feta V, CN

- Pepperoni or Sujuk tomato base, roasted capsicum, 23
- onion, mozzarella

- Prosciutto (pork) tomato base, shaved parmesan, 28
- wild rocket, mozzarella

- Bresaola (beef) goats curd base, cured beef, 26
- mushroom, basil, mozzarella, chilli

- Agnello (lamb) ragu base, Sicilian olives, capsicum, 27
- onion, tzatziki, garlic, lemon

- Pollo Pesto (chicken) onion, tomato, capsicum, 26
- mozzarella

- Carnivora tomato base, wagyu beef, chicken, sujuk, 26
- capsicum, mozzarella

- Gamberi tomato base, garlic prawns, tomatoes, 29
- olives, chilli, mozzarella CS



SALADS

- Greek vine ripened tomatoes, capsicum, cucumber, 15
- Spanish onion, olives, oregano, feta V

- Kale Slaw turmeric cauliflower, fermented red 19
- cabbage, grilled zucchini VG, LF

- Rucola rocket, parmesan, sun dried tomatoes, 14
- balsamic V

ADD

- Halloumi, Chicken, Bresaola or Prosciutto 9

- Salt and Pepper Calamari or Prawn 10

- Lamb souvlaki or Salmon fillet 100g 13

NEPTUNE SIGNATURE DISHES

- Chargrilled Chicken Breast mushroom 28
- sauce, fries or mash GF

- Chicken Schnitzel crumbed fillet, mushroom 29
- sauce, garden salad, fries or mash

- Grilled Souvlakia choose chicken, lamb or 35
- kafta, Greek salad, tzatziki, fries, pita bread

- Mezze Plate kafta, chicken schnitzel, 45pp
- halloumi, salt & pepper calamari, Greek salad, fries, tzatziki, pita bread CS

- Grigliata (BBQ Plate) BBQ King Prawns, 65pp
- octopus, chorizo, eye fillet, Bearnaise sauce, fries CS

KIDS MENU (12 years and under)

- Chicken Bites & Fries 10

- Cheeseburger & Fries 12

- Fish & Chips w Tartare Sauce CS 12

- Penne Bolognese with Shaved Parmesan 12

- Hawaiian Pizza 12

- Magherita Pizza 12

Have you seen our private function space with unrestricted views of Brighton-le-sands? ~ Ask our Manager for more details.

10% Surcharge applies on Public Holidays and Special Events. No split bills.

OUR CUTZ

All served with dijon mustard, chimmichurri sauce, twice baked chat potatoes GF

- 250g Grainfed Kilcoy Eye Fillet 38

- 300g Grassfed Northern Rivers Scotch Fillet 37

- Tarra Valley Half Rack BBQ Beef or Pork Ribs 34

OUR SIDES

- Thick cut Fries 8 Mushroom Sauce 3.9

- Creamy Mash Potato 8 Gravy 3.9

- Seasonal Greens 11 Pepper Sauce 3.9

OFF THE HOOK ~ MARKET FRESH FISH

- Tempura Barramundi & Chips CS 24

- 250g Pan-fried Tasmanian Salmon potato puree CS 30

- 200g Grilled Snapper roasted artichoke, Sicilian olives, 34
- chat potatoes, olive & lemon beurre noisette CS

- Pan Seared Queensland Tiger Prawns confit garlic, 9
- cream, chives, jasmine rice, woodfired pita bread V, CS

- King Neptune Seafood Platter for Two Sydney Rock 120
- oysters, smoked salmon, grilled octopus, BBQ King prawns, grilled snapper, salt and pepper calamari, halloumi, seasonal fruits CS

Check out our Instagram and Facebook for upcoming events.



Our Promise

We only use fresh ingredients sourced directly from our growers. All our Seafood & Meat is sourced from locals providers and suppliers. We support the responsible handling of pasture fed livestock and ocean life.

DESSERTS

Classic Tiramisu creamed mascarpone, vanilla sugar, edible gold, coffee reduction & biscuit soil	14
Vanilla Bean Panacotta white chocolate mousse, passionfruit curd, edible flowers, seasonal berries	14
Nutella Wood Fired Pizza creamed honey ricotta, caramelised banana, toasted hazelnuts, shaved milk chocolate	15
Woodbaked Apple & Cinnamon Doughnut creamed vanilla bean puree, salted caramel hot sauce, vanilla bean ice cream	15
Lemon Meringue silky, tangy lemon curd in sweet shortcrust pastry, topped with a delicious French meringue	14
Neptunes Classic Crepes nutella, salted caramel hot sauce, pistachio praline & ferrero rocher	14
Forest Noir layers of chocolate sponge filled with fresh cream & cherry compote masked with fresh cream & chocolate shavings	14
Toblerone Cheesecake round baked light creamy chocolate cheese cake on a crunchy chocolate base	14
Selection Of Gelato - (2 Scoops)	14
Affogato cold pressed coffee reduction, vanilla bean ice cream, frangelico, calibre chocolate buttons	14

HOUSE ROASTED COFFEE

Espresso, Ristretto, Macchiato	4
Cappuccino, Latte, Flat white, Piccolo, Long Black	4
Hot chocolate, Mocha	5
Chai, Matcha or Turmeric latte	5.5
Dairy alternatives - bonsoy, almond or lactose free	
Syrups - Caramel, Vanilla or Hazelnut	
Pot of loose leaf tea by Tea Drop	4.5
Choice of: English breakfast, Earl grey, Chamomile, Peppermint, Malabar Chai Tea, Fruits of Eden, Green tea and honeydew	

COLD DRINKS

Coffee Frappé - The Greek way coffee, ice, your choice of milk / sugar	7
Iced Latte - Double shot of coffee, ice, milk w your choice of hazelnut, caramel or vanilla syrup	7
Iced Long Black - Double shot of coffee poured over ice, water	5.5
Traditional Iced Coffee - Shot of coffee, vanilla ice cream, milk, vanilla syrup, cream	7.5
Iced chocolate - Belgian chocolate syrup w vanilla ice cream, milk, cream	7
Affogato - Double shot of coffee, vanilla ice cream, a shot of hazelnut syrup	7

JUICES

Freshly squeezed juice	8
Choice of 4: orange, apple, beetroot, ginger, carrot, celery, cucumber, kale, pineapple, watermelon, lime, lemon, mint	
East Coast Juice	
Orange/ Apple/ Pineapple	
Mango/ Cranberry	
Fresh Lemonade w mint	

MOCKTAILS

Lychee Blossom	9
Lychee, rose syrup, lemon juice, soda water, lemonade	
Peachy Mango	9
Mango, peach, banana & orange blended ice	
Passionfruit Delight	9
Passionfruit puree, pineapple juice, lemon juice	
Lemon Mint	8
Fresh lemonade, mint, ice	
Watermelon Crush	9
Fresh watermelon, syrup, ice	

SMOOTHIES

Classic smoothie, yoghurt, milk, your choice of fruit:	
Banana, mango, mixed berries	
Açai, banana smoothie	
Neptunes green smoothie apple, avocado, banana, almond milk, chia seeds, ice	
Add whey protein to your smoothie	

MILKSHAKES

Choice of chocolate, nutella, caramel, vanilla or strawberry	
Fruit frappe	8
Seasonal Fruits, grenadine, apple juice, ice	
House made Iced tea	6
Traditional lemon or peach	

HOUSE MADE SODAS

Passionfruit	6
Lychee	6
Orange and Grapefruit	6

SPARKLING WINES & CHAMPAGNE

Aurelia Prosecco, South East Australia	8	Glass / Bottle	10 / 43
Pear and citrus blossom. The palate is fruity and floral with refreshing acidity			
Taltarni Cuvee Rose, South Australia	5		12 / 55
A pale salmon colour, this sparkling has aroma notes of bread crust and nuts with hints of rose water			
Piper Heidsieck NV Brut, Reims FRANCE	6		90
Almonds and fresh hazelnut! It is lively, subtle and light, leaving a deliciously incisive sensation of smoothness, marked by fresh pear, apple and a hint of citrus fruits.	8		

WHITES

Wild Oats Chardonnay, Mudgee NSW	9		9 / 39
Ripe peach, orange blossom and nougat balanced with crisp, white nectarine, honeydew melon, tangerine and subtle French oak	9		
The Lane Block, 1A Chardonnay, Adelaide Hills SA	9		46
Ripe peach, orange blossom and nougat balanced with crisp, white nectarine, honeydew melon, and subtle French oak	8		
Lost Turtle Sauvignon Blanc, Marlborough NZ	8		10 / 44
Youthful, exhibiting vibrant tropical fruit flavours, finely balanced with a crisp lingering finish	9		

Copia Sauvignon Blanc Semillon, Pemberton WA	8		8 / 38
Vibrant and juicy, this is pale in colour yet full in flavour, displaying fresh herbal notes, citrus fruits and gentle, refreshing acidity	8		
Tempus Two Silver Series Pinot Gris, Pokolbin NSW	10		10 / 46
A refreshing wine with natural acidity, citrus flavours and long satisfying finish	10		

Rolling Pinot Grigio, Orange NSW	2		9 / 39
Bright, crisp green apple and ripe pear			
Pikes Riesling, Clare Valley, SA	7		11 / 43
Suggestions of lime, lemon and fresh cut apple. Fresh, bright and delicate	8		

Fiore Moscato, Mudgee NSW	6		8 / 38
Typical lightly sparkling, refreshingly spritzy with lifted exotic aromas of rose, spicy pear and lychee			

DESSERT WINE

Craigmoor Botrytis, Mudgee NSW	6		8 / 38
Sauvignon blanc and semillon grapes a distinctively lighter style of sweet white, bright sweet citrus flavours balanced			

10% Surcharge applied on Public Holidays and Special Events. No split bills.

REDS

Tempus Two Silver Series Merlot, Pokolbin NSW	9		9 / 44
A round plum merlot with red berry, bramble fruit and a rich full palate balanced with french oak characters			
Pikes Luccio Sangiovese, Clare Valley, SA	9		9 / 44
The ideal companion for grilled veal, pork or lamb and is fantastic with your favourite pizza or pasta dish too-anything 'Italianesque'			
Stonefish Cabernet Sauvignon, Margaret River WA	9		9 / 38
Vibrant aromas of red fruit and cassis with notes of dark chocolate and spice			
Hancock Shiraz Grenache, McLaren Vale SA	10		10 / 48
Ripe dark plum, pepper and spice of shiraz with the rose petal perfume lift and red cherry taste of Grenache			
Four In Hand Shiraz, Barossa, SA	11		11 / 52
Supple oak influence, Barossa dark fruits and black chocolate characters. Generous weight with soft, fine tannins and lovely length of flavour			
Pocketwatch Pinor Noir, Central Ranges, NSW	9		9 / 39
Bright red cherry and raspberry fruits, gentle earthy forest floor complexity with the lightest touch of oak			

ROSE

Rymill Yearling Rose, Coonawarra SA	9		9 / 39
Raspberries and pears lift from the glass, with hints of strawberries and cream and ripe nectarine			

BEERS

James Boag's light	TAS, AUS	7
James Squire one fifty lashes pale ale	NSW, AUS	9
Heineken	Netherlands	8
Peroni	Italy	9
Corona	Mexico	9
Asahi	Japan	9



Our Promise

We only use fresh ingredients sourced directly from our growers. All our Seafood & Meat is sourced from locals providers and suppliers.

Have you seen our private function space?
Ask our Manager for more details.