

Oysters - Chilled

Natural (GF)

½ doz - \$17 / 1 doz - \$27

natural oysters served with lemon wedges

Oysters Icey-Spicy (GF)

½ doz - \$18 / 1 doz - \$28

natural oysters topped with our housemade jalapeno sorbet

Oysters Japanese (GF)

½ doz - \$18 / 1 doz - \$28

natural oysters served with a soy + wasabi dressing topped with pickled ginger

Oysters Russian (GF)

½ doz - \$18 / 1 doz - \$28

natural oysters topped with sour cream, caviar + a splash of vodka

Oysters Thai (GF)

½ doz - \$18 / 1 doz - \$28

natural oysters topped with a mirin, garlic, chilli + herb dressing

Oysters Asian (GF)

½ doz - \$18 / 1 doz - \$28

natural oysters topped with caramelised onion, seaweed, chilli + ginger sauce

Oysters - Grilled / Fried

Oysters Blue

½ doz - \$18 / 1 doz - \$28

oysters topped with a blue cheese dressing and grilled

Oysters Kilpatrick (GF)

½ doz - \$18 / 1 doz - \$28

oysters topped with diced bacon, a special worcestershire + garlic sauce with a hint of chilli + grilled

Oysters Macadamia

½ doz - \$18 / 1 doz - \$28

oysters coated in macadamia crumbs, deep fried, served with an housemade dill aioli

Oysters Olive Salsa

½ doz - \$18 / 1 doz - \$28

oysters topped with an olive and thyme salsa + topped with sour cream

Oysters Rockefeller

½ doz - \$18 / 1 doz - \$28

oysters topped with a spinach + hot pepper sauce mixture, sprinkled with parmesan cheese + grilled

Mixed Half Dozen or Mixed Full Dozen

½ doz - \$19 / 1 doz - \$30

a choice of 2 (half doz) or 3 (full dozen) of the above flavours (either chilled or grilled)

Oyster Shooters

Bloody Mary Shooter 7.5

(tomato juice, vodka, worcestershire + tobasco sauce + black pepper)

Japanese Shooter (GF) 7.5

(mirin, sake, soy sauce + wasabi)

Entrees

Garlic Bread 8

Toasted focaccia bread, smothered in our house made garlic, parmesan and parsley butter

1802 Bruschetta 12

Diced roma tomatos, danish feta, spanish onion and basil pesto served on toasted ciabatta bread and drizzled with sticky balsamic

Seasoned Wedges 12

Served with sour cream and sweet chilli sauce

Arancini Balls 16

Served with lime aioli and rocket salad

Vegetarian Pasta 18

Linguine with roast pumpkin, capsicum, pine nuts and baby spinach in a creamy rose sauce

Abalone 22

Salt and peppered Boston Point abalone, served on a vermicilli noodle salad and tossed through an asian dressing

Mains

Lemon Peppered Calamari (GF)	28
Locally caught fresh squid, dusted with lemon pepper, served with a garnish salad, chips and our house made aioli	
Pan Seared Chicken Breast (GF)	28
served with sauteed swiss brown mushrooms, tossed through wilted baby spinach and parmesan cheese, finished with a red wine glaze	
Chicken and Prawn Salad	28
Chicken and butter roasted Spencer Gulf King Prawns with crispy Boston Bay prosciutto, pumpkin, cherry tomatoes, spanish onion, bocconcini and roasted pine nuts. Tossed through roquette and baby spinach, served with a honey mustard balsamic dressing.	
Coconut Crumbed Prawns	29
Spencer Gulf King Prawns, coconut crumbed and served with crispy steak house chips, salad and a balsamic aioli	
Oven Baked Kingfish (GF)	29
Locally caught Kingfish served on sauteed bok choy and wom bok with a soy caramel sauce, topped with fried vermicelli noodles	
Bluefin Tuna Steak (GF)	32
Pan seared local tuna steak, served with a roquette, parmesan, spanish onion and roasted walnut salad, with lime aioli	
King George Whiting	30
Two pieces of Eyre Peninsula King George Whiting, served with crispy steak house chips, a salad garnish, house made tartare sauce and a wedge of lemon Available grilled (GF), beer battered or crumbed	
Beef Eye Fillet (250g) (GF)	36
Beef fillet cooked to your liking, served with kipfler potato's roasted in duck fat, a saffron and tarragon aioli, Boston Bay spec chips and finished with a shiraz jus choose one of the following sauces to top your steak: <ul style="list-style-type: none">• garlic prawns (add \$6)	
Seafood Platter for 2	90
6 whole Spencer Gulf prawns / 8 natural oysters / 1802 picked baby octopus and muscles / lemon peppered calamari / salt and peppered Boston Point abalone / kingfish goujons / pan seared blue fin tuna with lime aioli, tartare sauce and fresh lemon	

Sides

Bowl of Chips	8
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Garden Salad	8
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Steamed Greens (GF)	8
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Desserts

please see our blackboard for daily desserts

Pizza

Ham + Pineapple

9" \$18

1802's tomato pizza sauce, smoked ham, pineapple and mozzarella cheese

Margherita

9" \$18

1802's tomato pizza sauce, napoletana sauce, tomatoes, bocconcini + fresh basil

Vegetarian Pizza

9" \$18

1802's tomato pizza sauce, roasted pumpkin, roast capsicum, baby spinach, mozzarella cheese, bocconcini and caramelised spanish onion

BBQ Meatlovers

9" \$22

BBQ sauce, pepperoni, chicken, bacon, smoked ham, Boston Bay chorizo and mozzarella cheese

Prawn + Chorizo

9" \$24

1802's tomato pizza sauce, Boston Bay Chorizo, Spencer Gulf king prawns, roast capsicum, spanish onion, basil and mozzarella