

entrees

GARLIC BREAD - M6 v7 (V)
garlic butter, parsley

BRUSCHETTA - M11 v13 (V)
tomato, garlic, basil, balsamic, parmesan, evoo

BLACKENED STEAK TACOS (2EA) - M15 v17
spiced sliced seared beef, lettuce, sour cream, corn pico di gallo, peri mayo, flour tortilla

BUFFALO WINGS - M15 v17 (GF)
spiced chicken wings in Frank's hot sauce, side of sweet pickle mayo

SALT & PEPPER SQUID - M16 v18
lemon pepper, garlic aioli

GRILLED HALOUMI & PITA - M18 v20 (V)
(GF WITHOUT PITA)
grilled haloumi, honey, olives, pita bread, hummus, tzatziki

salads

SALMON POKE - M25 v28
soy glazed, soba noodles, edamame, cherry tomato, cucumber, orange, pickle ginger, nori

BROCCOLINI FATTOUSH - M20 v23 (V/VG)
charred broccolini, tomato, cucumber, hummus, onion, radish, lettuce, parsley, crispy pita, sumac, nutty dressing (gf without pita)

HALOUMI - M22 v25 (V/GF)
grilled haloumi, radicchio, orange, fennel, arugula, pumpkin, walnut dressing

burgers

WAGYU BEEF BURGER - M19 v21
grain fed 180g beef, crispy bacon, melted American cheese, lettuce, onion, tomato, house made burger sauce, chips

PERI PERI CHICKEN BURGER - M18 v20
lettuce, tomato, red onion, cheese, peri mayo, chips

mains

PERI PERI SWEET POTATO - M23 v26 (V/VG/GF)
baked sweet potato on a bed of sauteed eggplant, zucchini, red pepper, chickpeas in a Napoli sauce, topped w/ wild rocket & fennel salad

LAMB SOUVLAKI - M27 v30
pita bread, chips, tzatziki, house salad, grated feta

ROASTED PORK BELLY - M26 v29 (GF)
creamy mash, broccolini, baked pear, red pepper chimichuri, jus

GRILLED BARRAMUNDI - M29 v31 (GF)
saffron cauliflower puree, crushed chat potato, blistered tomato, pickled shitake mushroom, crispy kale

CHICKEN SCALOPPINI - M26 v28 (GF)
pan seared chicken w/ creamy mushroom sauce, mash & seasonal vegetables

CHARGRILLED DEBONE HALF CHICKEN - M24 v27 (GF WITHOUT CHIPS)
herbs & touch of garlic marinated, served w/ chips & salad or mash & seasonal vegetables

classics

ROAST OF THE DAY - M19 v21
roasted seasonal vegetables, gravy

PANKO CRUMBED CHICKEN SCHNITZEL - M19 v21
hand crumbed in house w/ chips & salad

CHICKEN PARMIGIANA - M24 v28
panko fried chicken schnitzel topped w/ Napoli sauce, smoked ham, mozzarella cheese

BEER BATTERED FLATHEAD - M23 v26
chips, salad, tartare

250G STRIPLOIN MSA PINNACLE - M28 v31 (GF WITHOUT CHIPS)
served w/ chips & salad or mash & seasonal vegetables

350G RUMP SILVER GRAINGE - M31 v35 (GF WITHOUT CHIPS)
served w/ chips & salad or mash & seasonal vegetables

sides

STEAK CUT CHIPS - M6 v7 (V)

POTATO WEDGES - M9 v10 (V)
w/ sour cream, sweet chilli

HOUSE MASH POTATO - M6 v7 (V/GF)

CRISPY CHAT POTATO - M6 v7 (V/VG)
olive oil, sea salt

GREEN LEAF SALAD - M7 v8 (V/GF/VG)
w/ house dressing

STEAMED VEGETABLES - M7 v8 (V/GF/VG)
w/ lemon, olive oil

ROASTED VEGETABLES - M7 v8 (V/GF/VG)

sauces

CLASSIC GRAVY - M1.5 v2

MUSHROOM GRAVY - M2 v3
sautéed mushroom w/ double cream, confit garlic

CREAMY GREEN PEPPERCORN - M2 v3
rosemary, eschallot & green peppercorns

RED WINE BEEF JUS - M2.5 v4 (GF)

HOUSE MADE GARLIC AIOLI - M1 v2 (GF)

pasta

CHILLI PRAWN LINGUINI - M26 v29
chilli, garlic, lemon, garden peas, tomato, white wine, pecorino

FUSILLI CHICKEN BOSCAIOLA - M23 v26
fusilli pasta, chicken, bacon, mushroom, cream, parmesan

LINGUINI ALLA NORMA - M22 v25 (V)
eggplant, zucchini, roasted capsicum, rosa sauce, rocket, feta cheese

LUNCH & DINNER - DAILY

Although we state certain items are gluten free on our menu, please inform our friendly staff when ordering if you have any food allergies. This will ensure complete safety whilst we prepare your meal.

(V) VEGETARIAN
(VG) VEGAN
(GF) GLUTEN FREE

TURN
OVER FOR
KIDS MENU
&
LUNCH
SPECIALS