

Mother's Day

let's begin

GARLIC BREAD 7 (V)
garlic & herb butter

WARM MUSHROOM BRUSCHETTA 13 (V)
carrot hummus, feta cheese, evoo

BURRATA 17
pea puree, roasted tomato, pangrattato
(GF WITHOUT PANGRATTATO)

POLENTA CRUSTED HALOUMI 17 (V)
watercress, honey lemon aioli

CALAMARI 18
flash fried, herb salt, aioli

GARLIC & CHIPOTLE PRAWNS 18
creamy garlic & chipotle chilli prawns w/ grilled sourdough
(GF WITHOUT SOURDOUGH)

mains

RISOTTO 26 (GF)
asparagus, lemon, mixed mushroom, pea puree, parmesan
(VEGAN UPON REQUEST)

LINGUINE MARINARA 29
mixed seafood, chilli, garlic, tomato sugo, pecorino

LAMB SHOULDER 36 (GF)
slow cooked, eggplant & potato zaalouk, peas, feta cheese

BARRAMUNDI 30 (GF)
crushed chat potato, blistered tomato, broccolini, corn lemon butter sauce

SALMON 31 (GF)
pea puree, roasted savoy cabbage, celeriac remoulade & crumb

VEGAN SHAWARMA BOWL 24 (V/VG)
spiced chickpeas, pita bread, pickled red cabbage, cucumber, lettuce, cashew cream, sumac onion

WAGYU BEEF BURGER 20
grain fed 180g beef, crispy bacon, melted american cheese, lettuce, onion, tomato, house special burger sauce, chips

CRUMBED CHICKEN SCHNITZEL 20
hand crumbed in house w/ chips & salad

CHICKEN PARMIGIANA 24
fried chicken schnitzel topped w/ Napoli sauce, smoked ham, mozzarella cheese

BEER BATTERED FLATHEAD 24
chips, salad, tartare

SURF & TURF 38 (GF)
250g sirloin, creamy garlic prawns, chat potato, asparagus

300G SCOTCH FILLET 35
w/ chips & salad - or - mash & vegetables

sauces

CLASSIC GRAVY 2

MUSHROOM GRAVY 3
sautéed mushroom w/
double cream, confit garlic

CREAMY GREEN PEPPERCORN 3
rosemary, eschalot & green peppercorns

RED WINE BEEF JUS 3 (GF)

kids

FLATHEAD & CHIPS 12

CHICKEN NUGGETS & CHIPS 12

**PASTA NAPOLITANA
& PARMESAN 11 (V)**

CHEESEBURGER & CHIPS 12

**BEEF SAUSAGES &
MASH W/ GRAVY 12**

GRILLED CHICKEN & CHIPS 12

dessert

ROSE PISTACHIO CAKE 12 (GF)
lemon curd, fresh cream, pomegranate

**LEMONGRASS
PANNA COTTA 12 (GF)**
passionfruit, citrus, cardamom, coconut

TIRAMISU 13
house made, savoiardi biscuit,
mascarpone, nutella, espresso, rum

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

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.



Prices shown are member prices and apply to member transactions only. A rounded 18% surcharge applies to all non-member transactions.