

SOMETHING TO START

GARLIC BREAD 15

add bacon \$4 add cheese \$3

FLATBREAD WITH DIP 22

hommus with crisps and flat bread

\$2 extra GF option ★

TRUFFLED PORCINI ARANCINI 20

served with truffle sauce (4 pieces) ▽

FRESH PRAWN BUN 28

with small chips

\$2 extra GF option ★

WEDGES 16

with sour cream

CHICKEN NIBBLES 22

spiced chicken pieces served with Korean sauce and fried shallots ⑥F

CALAMARI 24

southern fried calamari with slaw, tomato salad and lemon

BURGERS

all served on brioche bun with chips, gluten free available + \$4

CHICKEN 30

grilled chicken, cos lettuce, cheese, bacon, tomato and ranch sauce ★

SPICY CHICKEN 28

crumbed chicken, house made slaw, cheese and spicy mayo ★

BEEF 32

angus beef pattie, cos lettuce, tomato, cheese, pickles, mustard and BBQ sauce ★
add a second beef pattie \$5

PRAWN PIZZA 32

12 inch wood fire base with prawns tomato and cheese

FISH TACOS 24

local fish with house made slaw, bruschetta, finished with garlic aioli and small serve of chips

FALAFELS 24

with hommus, aioli, onion and sprouts ▽

PRAWN TACOS 26

prawns, house made slaw, bruschetta, finished with garlic aioli and a small serve of chips

HALLOUMI TACOS 24

halloumi, house made slaw, bruschetta, finished with garlic aioli and a small serve of chips ▽

LOBSTER ROLL 32

with small serve of chips ★

FISH 27

crumbed fish, cos lettuce and tartare sauce.

Grilled Fish available \$30 ★

CALAMARI 28

calamari, cos lettuce and tartare sauce ★

STEAK 30

rib fillet, cos lettuce, bacon, tomato, cheese, BBQ sauce and garlic aioli ★

HALLOUMI 26

halloumi, house made slaw, bruschetta and garlic aioli ★ ▽



lunch and dinner

please place your order at the bar

SPECIALS

check our blackboard for daily specials

All Day Breakfast Available

on selected menu items

GLUTEN FREE AVAILABLE ★

GLUTEN FREE ⑥F

VEGETARIAN ▽

VEGAN ⑥G

DAIRY FREE ⑥F

*all menu items are subject to availability due to seasonal change
seafood items are of mixed origin*

SIDES & SAUCES

MUSHROOM OR PEPPER SAUCE	3
JUS OR GRAVY	3
CHIPS WITH AIOLI ^{GF}	11
SWEET POTATO FRIES ^{GF}	16
GARDEN SALAD ^{GF}	8
SEASONAL VEGETABLES WITH GARLIC BUTTER ^{VG} ^{GF}	12
CREAMY MASH POTATO ^{GF} ^V	6
BROCCOLINI WITH TARRAGON SAUCE ^{GF}	12

FOR THE KIDS

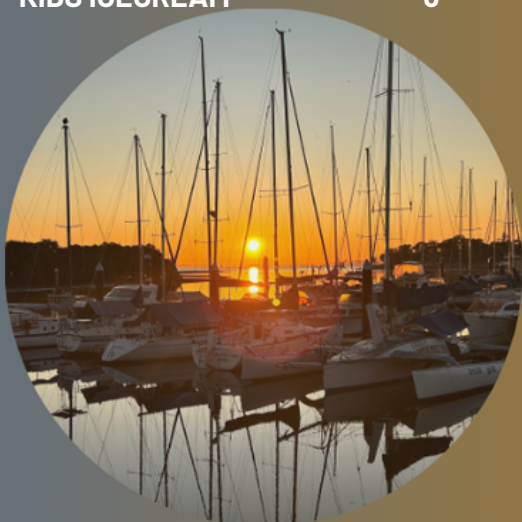
to 12 years, includes small drink

CHICKEN NUGGETS AND CHIPS	13
FISH AND CHIPS	13
HAM AND CHEESE PIZZA	13
STEAK AND CHIPS	18

DESSERT

served with cream, or add scoop ice cream for \$2

CHOCOLATE BROWNIE	13
BLUEBERRY AND ALMOND TART	16
KIDS ICECREAM	6



PASTA - RICE - SALADS

AVOCADO BENTO BOWL 30	PRAWN CURRY WITH RICE 32
Choose from halloumi, prawn or chicken ^{GF}	traditional yellow curry with locally sourced prawns
PRAWN & CRAB RAVIOLI 30	PRAWN LAKSA 34
with creamy sugo sauce	Malaysian coconut noodle soup with fresh prawns, rice noodles and bean sprouts
BARRAMUNDI SALAD 35	
flaked barramundi with pomegranate, radish, cauliflower and avocado ^{GF}	

FILL ME UP

PARMESAN AND HERB COATED CHICKEN SCHNITZEL 28	250GM GRAIN FED RUMP 38
freshly crumbed chicken with house salad and chips	MSA grain fed 250gm rump cooked to your choice finished with house salad and chips ^{GF} ^{DF}
FISH AND CHIPS 28	CRUMBED LAMB CUTLETS 40
crumbed barramundi with chips and salad	with garlic broccolini and mash
SAUSAGES AND MASH 30	SCOTCH FILLET 54
grilled pork sausages with garlic mash, mushy peas and jus ^{GF}	300gm scotch fillet with broccolini, garlic mash, salsa verde and red wine jus ^{GF}
CHICKEN PARMI 30	GRILLED BARRAMUNDI 38
parmesan crumbed chicken topped with Neapolitan sauce, bacon, cheese, with chips and salad	barramundi with chat potatoes, tarragon sauce and pickled onion ^{GF}
GRILLED BROCCOLINI AND TOFU 32	GRILLED SALMON 42
with roasted walnuts, pomegranate and tarragon sauce ^{GF} ^V	with house made bush spice, avocado salsa and potato gratin ^{GF}

SHARE ME

LAMB FOR 2 92
slow cooked lamb shoulder with pomegranate mint salad, garlic potatoes, grilled flat bread and reduced lamb jus ★ ^{DF}

GLUTEN FREE AVAILABLE ★
GLUTEN FREE ^{GF}
VEGETARIAN ^V

VEGAN ^{VG}
DAIRY FREE ^{DF}