

## entrée / shared

**GARLIC BREAD** - M7 v8 (V)  
garlic butter, parsley

**BRUSCHETTA** - M12 v14 (V)  
Roma tomato, basil, Spanish onion, Bulgarian feta, caramelised balsamic, evoo

**VEGETARIAN GRAZING PLATE** - M16 v18 (V)  
marinated olives, house pickled vegetables, grilled haloumi, hummus, harissa labneh, grilled flatbread

**CREAMY GARLIC PRAWNS** - M18 v20  
garlic cream, fresh baby herbs, parmesan, steamed jasmine rice

**GARLIC & HERB CALAMARI** - M17 v19  
flash fried, nam prik sauce, lemon

## mains

**KING ISLAND LAMB SHOULDER** - M36 v39  
12hr slow cooked, braised split peas, roasted pumpkin, green beans, marinated feta, pan jus, pomegranate molasses

**LEMON & YOGHURT CHICKEN** - M25 v27  
half debone bannockburn chicken, chickpea tabbouleh, zaatar flatbread, grilled broccolini, harissa labneh

**BARRAMUNDI** - M28 v30  
grilled, twice cooked royal blue potatoes, green beans, almonds, caramelised onions, black bean sauce

**STICKY PORK BELLY** - M27 v29  
baby bok choy, kimchi, steamed Jasmine rice, sticky tomato chilli sauce, pickled mango salsa

**CHICKEN PRAWN & AVOCADO** - M29 v32  
creamy sauce w/ mash & steamed greens

**FISH & CHIPS** - M23 v25  
beer battered flathead fillet, house chopped salad, fries, tartare sauce

## salads

**CAESAR SALAD** - M16 v18  
baby cos, boiled egg, crispy bacon, garlic sourdough croutons, shaved parmesan

add chicken +5 / grilled prawns +8 / smoked salmon +10

**VEGAN YOGI BOWL** - M18 v20 (V/GF)  
chickpeas, roasted pumpkin, heirloom tomato, baby cavolo nero, quinoa, avocado, cashew cream, lemon dressing

**TOKYO BOWL** - M24 v26  
grilled teriyaki salmon, edamame, beans, soba noodles, rainbow vegetables, wakame, broccoli, ponzu dressing

## schnitzels

served w/ salad & fries

**TRADITIONAL** - M19 v21  
panko & herb crumbed chicken breast

**MONTEREY** - M25 v27  
grilled bacon, smokey BBQ sauce, mozzarella

**PARMIGIANA** - M24 v26  
leg ham, Napolitana sauce, mozzarella

## burgers

all served w/ steak cut chips

**NEW ORLEANS CHICKEN BURGER** - M19 v21  
buttermilk fried, bacon, avocado, lettuce, tomato, peri peri mayo, brioche bun

**STEAK SANDWICH** - M24 v26  
scotch fillet, caramelised onion, lettuce, tomato, cheese, BBQ sauce, aioli, panini

**PADDLES WAGYU BEEF** - M21 v23  
bacon, lettuce, tomato, beetroot, smokey BBQ sauce, aioli

## off the grill

all grill items served w/ mash potato & vegetable or fries & salad

**SIRLOIN STEAK 250G BLACK ANGUS** - M31 v34

**PORK CUTLET 300G** - M27 v29

**MARINATED GRILLED CHICKEN BREAST 250G** - M25 v27  
sumac, thyme, garlic marinated

(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.

## sauces

**STEAK SAUCES** - 4  
hollandaise, green peppercorn, truffle mushroom, red wine jus,

**CLASSIC GRAVY** - 3

TURN OVER FOR:

PASTA & RISOTTO / SIDES / SOMETHING SWEET / KIDS / LUNCH SPECIALS



## pasta & risotto

- CHILLI CRAB CAPELLI - M26 v28**  
angel hair spaghetti, chili, spanner crab, shallots,  
semi roasted cherry tomatoes, garlic, olive oil
- LINGUINI BOLOGNESE - M22 v24**  
beef ragu, fresh herbs, pecorino
- PENNE PESTO - M21 v23**  
baby spinach, roasted pumpkin,  
pesto cream, pine nuts, parmesan
- PRAWN & CRAB RAVIOLI - M26 v28**  
baby kale, roasted pumpkin, brown butter,  
pine nuts, marinated feta

## sides

- STEAK CUT CHIPS - M6 v7 (V)**
- POTATO WEDGES - M9 v10 (V)**
- HOUSE MASH POTATO - M6 v7 (V/GF)**
- GRILLED BROCCOLINI - M8 v9 (V/GF)**  
w/ almonds & furikake
- GREEN LEAF SALAD - M6 v7 (V/GF)**  
w/ house dressing
- STEAMED VEGETABLES - M6 v7 (V/GF)**  
w/ lemon, olive oil
- HOUSE MADE SLAW - M5 v6 (V/GF)**

## kids (all M11 v12)

- FLATHEAD & CHIPS**
- CHICKEN NUGGETS & CHIPS**
- CHEESEBURGER & CHIPS**
- PASTA NAPOLITANA**
- GRILLED CHICKEN  
STRIPS & SALAD (GF)**

## something sweet

(all M12 v14)

- MILK CHOCOLATE BRULEE**  
white chocolate mousse, summer berries
- MANGO & COCONUT PANNA COTTA**  
lychee, mint salsa
- TUSCAN TIRAMISU**  
savoiardi biscuits, mascarpone, espresso, kahlua
- MANGO ETON MESS**  
meringue snowballs, mango mousse, fresh mango,  
vanilla bean ice-cream, cotton candy

# lunch specials

- FETTUCCHINI CHICKEN  
BOSCAIOLA - M13 v15**  
chicken breast, mushroom, white wine  
cream & parmesan cheese
- BEER BATTERED FLATHEAD - M13 v15**  
w/ chips, salad & tartare sauce
- ROAST OF THE DAY - M13 v15**  
roasted vegetables, peas & gravy
- THAI GREEN CHICKEN CURRY - M13 v15**  
saffron jasmine rice & papadam

- SUMMER SALAD - M13 v15**  
roasted pumpkin, beetroot, sweet potatoes,  
cherry tomato, mix salad leaves & hummus  
add chicken +4
- TANDOORI CHICKEN SALAD - M13 v15**  
spanish onion, tomato, cucumber,  
mixed leaves, yogurt dressing
- LEMON PEPPER & HERB  
GRILLED PERCH - M13 v15**  
w/chips & salad

AVAILABLE MONDAY TO FRIDAY

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(gf) gluten free

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