



to begin

GARLIC BREAD - M7 v8

HERB & PARMESAN BREAD - M8 v9

TOMATO BRUSCHETTA - M12 v14

Roma tomato, Spanish onion, fresh basil, feta, olive oil

MEDITERRANEAN LAMB KOFTA - M18 v20

flame grilled, flat bread, pickled veg, tzatziki, lemon

VEGETARIAN MEZZE PLATE - M17 v19

pickled olives, vegetables, hummus, grilled halloumi, harissa, labneh, grilled flatbread

SZECHUAN CALAMARI - M18 v20

flash fried, szechuan, togarashi, tzatziki, lemon

healthy options

HARVEST BOWL - M21 v23 (V/GF/DF)

broccoli, charred corn, roasted pumpkin, chickpeas, soya beans, baby cavolo nero, saffron rice, avocado, wakame & ponzu dressing

add teriyaki salmon +8

CAESAR SALAD - M17 v19

baby cos, boiled egg, crispy bacon, croutons, parmesan cheese, anchovy dressing

add grilled chicken breast +6

grilled prawns (4) +10

burgers

all served w/ steak cut chips

KARAAGE CHICKEN - M19 v21

soya, ginger & mirin marinated fried chicken breast, pickled vegetables, slaw, wasabi mayo, brioche bun

STEAK SANDWICH - M22 v24

scotch fillet, onion jam, lettuce, tomato, beetroot, smoky BBQ sauce, aioli, panini bread

WAGYU BEEF - M21 v23

bacon, lettuce, tomato, beetroot, smoky BBQ sauce, aioli, brioche bun

schnitzels

severed w/ salad & fries

TRADITIONAL - M19 v21

panko & herb crumbed chicken breast

MONTEREY - M24 v26

grilled bacon, smoky BBQ sauce, mozzarella cheese

PARMIGIANA - M24 v26

leg ham, Napoli sauce, mozzarella

mains

CHICKEN TRAVOLTA - M33 v35

king prawns, scallops, avocado, fresh herbs, creamy tomato sauce, buttered beans

CONFIT DUCK MARYLAND - M28 v30 (GF/DF)

slow cooked duck leg, maple roasted beetroot, semi-dried figs, lemon herb roasted potatoes, orange, black berry glaze

KING ISLAND LAMB SHOULDER - M42 v44 (GF)

12hrs slow cooked, borlotti beans, chargrilled broccolini, marinated feta, pomegranate molasses, red wine jus

BERKSHIRE PORK BELLY - M29 v31 (DF/GF)

slow roasted, lemon herb roasted potato, grilled broccolini, fermented apple, Asian dressing

CONE BAY BARRAMUNDI FILLET - M32 v35 (GF)

grilled w/ Sicilian caponata, twice cooked polenta chips, saffron lemon beurre blanc sauce

YEMISTA (STUFFED CAPSICUM) - M21 v23 (GF/V)

black rice, freekeh, pumpkin, eggplant, fresh herbs, pesto, feta, crushed potatoes, tomato sugo

LAMB SHANK PIE - M27 v29

red wine, braised vegetable, flaky puff pastry, mashed potatoes, roasted carrot, peas

FISH & CHIPS - M24 v26

beer battered flathead, house chopped salad, fries, tartar sauce

TANDOORI CHICKEN - M27 v29

half deboned chicken, grilled flatbread, cucumber raita, potatoes, green peas, mango chutney

off the grill

all grilled items served w/ mash & vegetables or fries & salad

250G SIRLOIN STEAK - M33 v35 (GF)

riverina, black Angus

300G SCOTCH FILLET - M44 v46 (GF)

pinnacle, pasture fed MB +3

GRILLED CHICKEN BREAST - M25 v27 (GF)

thyme, sumac & garlic marinated

sauces

STEAK SAUCES - 4

hollandaise, diane, green peppercorn, truffle mushroom, red wine jus,

CLASSIC GRAVY - 3

TURN OVER FOR:

PASTA & RISOTTO / SIDES

KIDS / SOMETHING SWEET

LUNCH SPECIALS

pasta & risotto

RISOTTO ALLA MILANESE - M29 v31
saffron risotto, fresh picked herbs, parmesan, veal ossobuco

POTATO GNOCCHI - M25 v27
house made gnocchi, lentil & tomato ragu, fresh herbs,
marinated feta, lemon panagaretta

CONFIT DUCK LINGUINI - M27 v29
duck ragu, caramelised butternut pumpkin, baby spinach,
confit cherry tomatoes, balsamic, feta

PENNE BOSCAIOLA - M23 v25
bacon, mushrooms, creamy white wine sauce

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

kids

(all M11 v12)

FLATHEAD & CHIPS

CHICKEN NUGGETS & CHIPS

CHEESEBURGER & CHIPS

PASTA NAPOLITANA

GRILLED CHICKEN STRIPS & SALAD (GF)

something sweet

(all M12 v14)

APPLE & BLUEBERRY CRUMBLE
w/ vanilla ice cream, custard

MANGO ETON MESS
meringue balls, mango mousse, vanilla ice cream,
chocolate soil, mango, cotton candy

TIRAMISU
savoiardi biscuits, mascarpone, espresso & kahlua

lunch specials

- AVAILABLE MONDAY TO FRIDAY -

ROAST OF THE DAY - M13 v15
roasted veggies, peas, gravy

FISH & CHIPS - M13 v15
beer battered flathead fillets, tartare sauce

HERB & CITRUS GRILLED FISH - M13 v15
chips, salad, tartare sauce

NOURISH BOWL - M13 v15
mixed lettuce, pickled red cabbage,
baby beetroot, pumpkin, chickpeas,
soybeans, candied nuts, lemon dressing

BACON & TOMATO PENNE - M13 v16
smoked bacon, homemade tomato sauce,
fresh herbs, parmesan

PORK BELLY CURRY - M14 v16
Malaysian curry sauce, rice

CHICKEN FAJITAS - M15 v17
chicken strips, veggies, Mexican salsa,
warm flour tortilla, sour cream

**CHICKEN & MUSHROOM
CREAMY POT PIE** - M15 v17
mash & peas

250G RUMP STEAK - M18 v20
w/ chips

(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.

