ENTREE

GARLIC BREAD V
garlic cream cheese, parmesan 17.0

GRILLED HERB FOCACCIA VE
romesco, confit garlic hummus, olive oil, balsamic glaze, dukkah 22.0

SPICED CAULIFLOWER VE
hummus, crispy cauliflower, hot & spicy maple drizzle 22.0

BAKED BRIE V
confit garlic, honey walnut & cranberry, rosemary, grilled bread, dukkah 27.0

CALAMARI DF
lemon pepper seasoning, tartare 24.0

KOREAN FRIED CHICKEN
sticky korean sauce, aioli, slaw 26.0

RAW FISH DF
coconut dressing, pico de gallo, toasted bread 25.0

POPCORN PRAWN DF
togarashi, spicy mayo, prawn chips, slaw 24.0

GREEN-LIPPED MUSSELS 1/2KG
lemon garlic cream, grilled bread 28.0

CRISPY TOFU VE
sticky korean sauce, slaw 23.0

PLATTERS

SEAFOOD PLATTER 139.0
coconut raw fish, lemon pepper calamari, spicy popcorn prawn, prawn chips, green-lipped mussels, battered fish, grilled bread, romesco, tartare, spicy mayo

MEAT PLATTER 129.0
beef scotch, slow cooked lamb, bbq pork ribs, grilled chicken, korean fried chicken, grilled bread, red wine jus, aioli, romesco

V- Vegetarian DF- Dairy Free GFI- Gluten Free Ingredients VE- Vegan

MAIN PLATES

FISH & CHIPS DF
fish of the day, fries, house salad, tartare sauce — 32.0

PAN-FRIED FISH GFI
pan seared fish, seasonal vegetable, romesco, crispy potato gratin — 35.0

SMASHED BEEF BURGER
double smashed patties, brioche bun, salad, cheese, bacon, pickles, beetroot, fries — 29.0

CRISPY CHICKEN BURGER
korean fried chicken, brioche bun, ranch slaw, cheese, aioli, pickles, fries — 27.0
add bacon + $6

BEER-BATTERED FISH BURGER
beer-battered fish, brioche bun, salad, cheese, tartare sauce, pickles — 26.0

VEGE BURGER VE
crispy tofu, brioche bun, salad, beetroot, cheese, bbq sauce, pickles, fries — 26.0

250G SCOTCH FILLET
fries, house salad, red wine jus — 51.0

500G RUMP STEAK
fries, house salad, onion rings, red wine jus — 64.0

SLOW-COOKED LAMB GFI
slow-cooked lamb shoulder, crispy potato gratin, seasonal vegetables — 37.0

CHICKEN PARMIGIANA
crumbed herb chicken breast, bacon marinara sauce, mozzarella, fries, house salad — 34.0

VIETNAMESE SALAD VE
mesclun, slaw, vermicelli, crispy shallot, peanut, tomato, mint, lemongrass — 29.0
add chicken + $7, add prawn + $7, add tofu + $7

SEAFOOD LINGUINE
calamari, prawn, mussels, parmesan, tomato, olive oil, grilled bread — 32.0

CHICKEN PESTO PENNE
herbed chicken breast, creamy pesto, sundried-tomato, parmesan — 31.0
swap chicken for tofu to make it vegetarian

PORK RIBS GFI
ranch slaw, fries — 38.0

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TACOS

2x FLOUR TORTILLAS MUST BE 2 OF THE SAME — 27.0

fish: battered OR pan-fried

chicken: grilled OR fried

crispy cauliflower OR tofu VE

served with pico de gallo, ranch slaw, chilli mayo, fries

PIZZAS

Gluten Free Base +3.0 | Vegan Cheese +3.0

MR. MARGHERITA V
tomato, mozzarella, basil — 25.0

PESTO POLLO
herbed chicken breast, red onion, pesto, confit garlic, tomato, mozzarella basil — 27.0

PEPPERONI
pepperoni, mozzarella, basil — 26.0

BULGOGI
marinated beef (korean style), red onion, roasted capsicum, soy glazed — 27.0

GARLIC CHEESE PIZZA V
confit garlic, mozzarella, parmesan, dukkah — 17.0

SIDES WITH THAT? ALL SIDES $13

FRIES GFI

RANCH SLAW GFI

HOUSE SALAD VE

SPICY NUTS VE

ONION RINGS DF
spicy mayo

POLENTA FRIES GFI
parmesan, aioli

MARINATED OLIVES VE
crostini

EDAMAME VE
lemon pepper seasoning

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SOMETHING SWEET? DESSERTS $16.0

CITRUS CHEESECAKE
berry compote, whipped cream

CHOCOLATE BROWNIE
with vanilla ice cream

MANGO, PASSIONFRUIT & COCONUT MESS GFI
meringue, coconut labneh, mint, toasted coconut flakes

SORBET DUO VE
chef's selection – duo of fruit sorbets

SELECTION OF THREE ICE CREAM FLAVOURS
choose strawberry, chocolate or vanilla

DESSERT COCKTAILS

BAILEYS ESPRESSO MARTINI 22.0
Baileys, vodka, Kahlúa, fresh espresso

A HOT ONE 19.0
espresso OR hot chocolate OR both
Bailey's OR Jameson
topped with whipped cream

LEMON MERINGUE MARGARITA 22.0
gold tequila, vodka, lemon & vanilla

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WEEKLY SPECIALS

EVERYDAY - 3-6PM

HAPPY HOUR

MON-FRI - OPEN-3PM

$20 EXPRESS LUNCH

MONDAY - ALL DAY

STEAK OUT $30
SCOTCH FILLET, FRIES & SALAD

ADD A HOUSE DRINK FOR $8
ADD RED WINE JUS $2
ADD FRIED EGG $3

TUESDAY - ALL DAY

BURGER COMBO $20
ADD A HOUSE DRINK FOR $8

TUESDAY - FROM 7PM

QUIZ NIGHT
REGISTER YOUR TEAM!

WEDNESDAY - ALL DAY

PORK RIBS $30
ADD A HOUSE DRINK FOR $8

THURSDAY - ALL DAY

TACO THURS $16
ADD A HOUSE DRINK FOR $8

2 FLOUR TORTILLAS SERVED WITH PICO DE GALLO, RANCH SLAW, CHILI MAYO

ADD FRIES FOR $6

SAT / SUN

BOTTOMLESS BRUNCH $55PP
3X 90 MIN SESSIONS

SUNDAY - ALL DAY

PIZZA $20
ADD A HOUSE DRINK FOR $8

SAT / SUN - 8-10PM

COCKTAIL HOUR
MENU AVAILABLE

Terms and conditions: Excludes Public holidays, Mother's Day, Father's Day.