

MENU

STARTERS

TRIO OF DIPS 15

HOUSEMADE DIPS WITH FRESHLY TOASTED PITA

TURKISH BREAD 7

WITH E.V.O OIL & DUKKAH

NACHOS (V) 15

CORN CHIPS, TOMATO SALSA, GUACAMOLE,
SOUR CREAM & JALAPEÑOS

BEER BATTERED FRIES (V) 8

GARLIC BREAD (V) 7

CRISPY POTATO WEDGES (V) 11

GRAZING

PLATES TO SHARE

SAUTEED BAROSSA CHORIZO (GF) 9

WITH PAN FRIED HALOUMI

NYONYA STYLE POPCORN CHICKEN 9

RISOTTO BALLS (4) (V) 8

PORK & FENNEL MEATBALLS (5) 9

TOPPED WITH NAPOLITANA SAUCE & SHAVED PARMESAN

VEGETARIAN SPRING ROLLS (3) 10

SALT & PEPPER SQUID 11

LIGHT MEALS

CHICKEN LEPINJA 11

GRILLED CHICKEN TENDERLOINS, AVOCADO, LETTUCE & MAYO

VEGETARIAN LEPINJA (V) 11

ROASTED PORTOBELLO MUSHROOM, FETA,
SEMI SUNDRIED TOMATO, BASIL PESTO & ROQUETTE

BAO BUNS (3 PER SERVE) 12

FILLED WITH ROASTED PORK BELLY,
HOUSE MADE ASIAN-STYLE SLAW & A HOI SIN BBQ SAUCE

SOFT SHELL CRAB 15

WITH CARROT, BEAN SPROUTS,
SNOW PEA SPROUTS & MANGO

SAUTÉED TOM YUM PRAWNS 14

CRISPY FRIED WONTON SKINS, PICKLED GINGER,
TATSOI & PEANUTS

KITCHEN OPEN 12 - 3PM & 5:30 - 9PM (8:30PM ON SUN - TUE)

ALL DAY SATURDAY & SUNDAY

*10% PUBLIC HOLIDAY SURCHARGE

MENU

SALADS

HALOUMI SALAD (V) 20

WITH CHICK PEAS, ROASTED PUMPKIN,
SMOKED ALMONDS & BABY SPINACH

POACHED SALMON SALAD (GF) 22

WITH CHERRY TOMATOES, CAPERS, CUCUMBER,
POTATO, ROQUETTE & AIOLI

PROSCIUTTO SALAD 22

WITH BUFFALO MOZZARELLA, SPICED PEARL COUSCOUS,
HEIRLOOM TOMATOES & ROQUETTE

SWEET POTATO & QUINOA SALAD (V & GF) 20

WITH CORN, ROASTED CAPSICUM, SEMI SUNDRIED TOMATOES,
BABY SPINACH & CHIPOTLE AIOLI

DUKKAH SALAD (V) 20

BUFFALO MOZZARELLA, SEMI SUNDRIED TOMATO,
SPANISH ONION, ROCKET & CRUNCHY DUKKAH

+ CHICKEN AND CHORIZO 6

MENU

MAINS

FRIED CHICKEN BURGER 20

FRIED CHICKEN BREAST, BACON, HALLOUMI
& CELERIAC SLAW SERVED WITH BEER BATTERED FRIES

BEEF BURGER 20

HOUSEMADE 100% ANGUS BEEF PATTIE, BACON, LETTUCE,
TOMATO, PICKLES, SWISS CHEESE, TOMATO RELISH SERVED
WITH BEER BATTERED FRIES

STEAK SANDWICH 20

SCOTCH FILLET, BRIE, FIG & ONION JAM &
ROQUETTE SERVED WITH BEER BATTERED FRIES

PULLED PORK BURGER 16

SLOW BRAISED MURRAYVILLE PULLED PORK WITH
HOUSEMADE CHIPOTLE, BBQ SAUCE & CRISP COLESLAW
SERVED WITH BEER BATTERED FRIES

GLUTEN FREE BUNS AVAILABLE +2

CHICKEN OR BEEF SCHNITZEL 21

CRUMBED SEASONED SCHNITZEL, FRESH GARDEN SALAD &
BEER BATTERED FRIES

FISH & CHIPS 16 / 20

CRUMBED GARFISH, FRESH GARDEN SALAD, BEER BATTERED FRIES,
LEMON & TARTARE SAUCE

SALT & PEPPER SQUID 20

AUSTRALIAN SQUID IN SALT & PEPPER SEASONING,
FRESH GARDEN SALAD, BEER BATTERED FRIES, LEMON & AIOLI

NT BARRAMUNDI (GF) 27

WITH A FRESH SALAD OF FENNEL,
BEETROOT, CAPERS & SPANISH ONION

ROASTED PORK BELLY 26

WITH AN APPLE CELERIAC SLAW,
SEA SALTED NEW POTATOES & RED WINE JUS

GNOCCHI ALLA ZUCCA 22

WITH ROASTED BUTTERNUT PUMPKIN, HEIRLOOM TOMATOES,
BABY SPINACH IN A NAPOLITANA SAUCE
WITH PARMIGIANO REGGIANO

300GM SCOTCH FILLET 35 OR

300GM PORTERHOUSE 29

WITH ROSEMARY NEW POTATOES,
ROASTED PORTOBELLO MUSHROOMS & BABY CARROTS
OR BEER BATTERED FRIES & FRESH GARDEN SALAD

SIDES

STEAMED VEGETABLES (V & GF) 6

GREEK SALAD (V & GF) 7 / 14

SIDE OF FRIES (V) 3

ROSEMARY SEA SALT POTATOES (V) 6

SAUCES

SELECTION OF GRAVY +2.5

PLAIN GRAVY, PEPPER, MUSHROOM & DIANNE OR
RED WINE JUS

PARMIGIANA +3.5

HAVEY SCHNITTY +3.5

GRILLED BACON, CHEESE, MUSHROOMS & BBQ SAUCE

DIRTY GRINGO +3.5

CORN CHIPS, TOPPED WITH TOMATO SALSA,
MELTED CHEESE, GUACAMOLE, SOUR CREAM & JALAPEÑOS

MENU

KIDS MENU

CHICKEN NUGGETS 9

TENDER CHICKEN NUGGETS WITH A SIDE OF TOMATO SAUCE

CHICKEN SCHNITZEL 9

MINI CHICKEN SCHNITZEL WITH A SIDE OF TOMATO SAUCE

CRUMBED GARFISH FILLET 9

TENDER GARFISH FILLET WITH A SIDE OF TOMATO SAUCE

GRILLED CHICKEN TENDERLOINS 9

GRILLED CHICKEN TENDERLOINS
WITH A SIDE OF TOMATO SAUCE

ICE CREAM SUNDAE 4.5

COUNTRY STYLE VANILLA ICE CREAM
WITH CHOCOLATE SAUCE

WITH YOUR CHOICE OF CHIPS AND SALAD OR VEGETABLES

DESSERT

STICKY DATE & MACADAMIA PUDDING 10

HOUSE MADE STICKY DATE & MACADAMIA PUDDING,
COUNTRY STYLE VANILLA ICE CREAM &
BUTTERSCOTCH SAUCE

DARK CHOCOLATE TART 10

WITH HAZELNUT PRALINE & VANILLA ICE CREAM

CRUSHED NUT SUNDAE 9

VANILLA ICE CREAM,
WARM CHOCOLATE SAUCE, CRUSHED PEANUTS,
CHOCOLATE FILLED WAFER & STRAWBERRIES

CHEESE PLATE 19

SMOKED CHEDDAR, BRIE, DRIED FRUIT, QUINCE PASTE,
SMOKED ALMONDS, LAVOSH & GRISSINI