STARTERS_

Oven baked 6-inch garlic infused oil and mozzarella cheese pizza 8 (V)

Duo of house made dips w warm crunchy bread 12 (V)

Oven baked 6-inch basil pesto and mozzarella pizza 8 (V)

Nachos w mozzarella, sour cream, Mexican tomato salsa and guacamole 14 (V)

BITES 3 for 30 / 4 for 40

House made sweet corn and spring onion arancini balls (4) w garlic aioli 12 (LG, V)

Korean chicken wings (3) w kewpie mayonnaise 12 (LG)

Stir fried pork fajitas (4) w nuoc mam dressed julienne vegetables and chilli jam 12

Thai chicken cakes (4) w a sweet cucumber and peanut salad 12 (LG, DF)

Rosemary marinated pork loin (4) w carrot puree and beetroot relish 12 (LG, DF)

Lime and Chilli fried calamari w green chilli aioli 12 (LG, DF)

Pea falafel (4) w herbed vegan yoghurt 12 (LG, VG, DF)

Golden fried vegetable spring rolls (4) w a sweet plum dipping sauce 12 (VG, DF)

Charcoal pulled pork sliders (2) w kimchi and pickled ginger mayonnaise 12

Soy marinated rare tuna (4) w shiitake mushroom and edamame salad 12 (LG, DF)

MAINS

Tandoori marinated chicken souvlaki w tabouli, micro herbs and Greek yoghurt 22

Chicken Parmigiana w Virginian ham, fresh crisp garden salad and side of golden steakhouse chips 24

House made lasagne w fresh crisp garden salad and side of golden steakhouse chips 23

Edge angus beef burger on a brioche bun w crisp lettuce, American cheddar, bourbon bacon jam, fried egg and side of golden steakhouse chips 22

Seafood bouillabaisse consisting of calamari, Portarlington mussels, market fish and prawns in a tomato broth served w crunchy bread 28

Golden pan fried potato and ricotta gnocchi w braised beef cheek, spinach, slow cooked tomato, Spanish onion and finished w Grana Pandano parmesan 24

Porcini mushroom, spinach and goats cheese risotto 24 (LG)

Tofu and eggplant laksa w rice noodles, snow peas, bean shoots, coriander and chilli 24 (LG, DF, VG, Medium Heat)

Mushroom, pumpkin and quinoa burger w balsamic glazed capsicum and truffle aioli served w side of golden steakhouse chips 20

Grilled Atlantic salmon fillet w salad of baby chat potatoes, crispy prosciutto, asparagus, Persian figs and drizzled w a blood orange dressing 30 (LG, DF)

10-ounce Scotch fillet steak (medium) served w greens, sweet potato and fennel gratin and drizzled w jus 35

SALADS

Lime and chilli fried calamari tossed w crisp salad of tomato, cucumber, roasted capsicum, Spanish onion, mixed lettuce and house dressing 20 (LG, DF)

Poached tender chicken tossed w Spanish onion, French lentils, semi-dried tomatoes, roquette and a sweet chilli and avocado mayonnaise 22 (LG, DF)

Thai marinated beef w rice noodles, tomato, cucumber, onion, chilli, mixed herb salad and nuoc mam dressing 22 (LG, DF)

Oven roasted vegetable salad of pumpkin, Spanish onion, zucchini, slow roasted tomato, quinoa, sunflower seeds and spinach w a basil pesto and balsamic dressing 18 (V, LG)

SIDES

Golden fried steakhouse chips served w house made sweet chilli mayonnaise

Basket 5 Bowl 10

Fresh garden salad drizzled w house dressing 5 (LG)

Golden fried seasoned wedges served w light sour cream and sweet chilli sauce

Basket 6 Bowl 12

Olive oil tossed sautéed seasonal greens 5 (LG)

TO FINISH

Smores pudding parfait layered w biscuit crumble, rich chocolate mousse and toasted vanilla marshmallow 13

Cinnamon panacotta w slow roasted pear 13 (LG)

Peanut butter ice-cream w a popcorn brittle and caramel butterscotch sauce 13 (LG)

Sticky date pudding w vanilla ice cream and warm caramel sauce 13