



## PLEASE PLACE ORDER AND PAY AT THE BAR

### STARTERS 12pm > 9pm

Oven baked 6-inch garlic infused oil and mozzarella cheese pizza 8 [V]

Duo of house made dips w crunchy bread 12 [V, LGO]

Oven baked 6-inch basil pesto and mozzarella cheese pizza 8 [V]

Nachos w mozzarella, sour cream, Mexican tomato salsa and guacamole 14 [LG]

### BITES 12ea. OR 3 for 30 > 4 for 40 12pm > 9pm

House made pumpkin and bocconcini arancini balls [4] w garlic aioli 12 [LG, V]

Salt and pepper fried calamari w chipotle aioli 12 [LG, DF]

Golden fried vegetable spring rolls [4] w a sweet plum dipping sauce 12 [VG]

Charcoal brioche sliders [2] w Bourbon pulled beef and coleslaw 12

Mushroom and black bean balls w tomato concasse [4] 12 [VG, LG]

Sticky Korean chicken wings [4] 12 [LG, DF]

Roast carrot and lentil fritters w beetroot relish [4] 12 [VG, LG]

### SALADS 12pm > 3pm | 5:30pm > 9pm

Nude burrito bowl w spicy Mexican beans, black rice, spinach, guacamole and Pico de Gallo w corn chips 20 [LG, VG]

Salt and pepper fried calamari tossed w a tomato, onion and jalapeno salsa, radish, bean shoots and roquette w a lemon dressing 22 [LG, DF]

Rustic roast vegetable salad w quinoa, toasted almonds and an orange dressing 20 [VG, LGO]

Poached chicken salad w roasted pumpkin, French lentils and roquette w a honey yoghurt dressing 22 [LG]

### MAINS 12pm > 3pm | 5:30pm > 9pm

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

Creamy risotto w mushroom, leek, spinach and goats cheese 20 [V]

Angus beef burger on a brioche bun w roquette, caramelized onion, American cheddar, truffle aioli, a fried free range egg and side of golden fried chips 23

Green Thai pumpkin and chickpea curry served w grilled roti bread and tzatziki 22 [LGO]

Sweet potato and black bean burger on a brioche bun w spinach and a green chilli and herb yoghurt served w a side of golden fried chips 20 [V, LGO]

Pan fried potato and ricotta gnocchi w chorizo, kalamata olives, spinach and Spanish onion tossed in a Napoli and basil sauce 24

Seafood Laksa w Atlantic Salmon, prawns, egg noodles and Asian greens garnished w fresh chilli and coriander 25 [DF, LGO]

Saffron linguini w lemon myrtle calamari, chilli, ginger, garlic and finished w a lemon dressed roquette and parmesan salad 23

Crispy skinned grilled Atlantic salmon fillet w coconut rice and grilled asparagus finished w a sticky balsamic glaze 30 [LGO, DF]

10-ounce Scotch fillet steak [medium] served w smashed chat potatoes, sautéed greens and an English mustard and parsley butter 35 [LG]

### SIDES 12pm > 9pm

Golden fried chips served w house made sweet chilli mayonnaise  
Basket 5 Bowl 10

Fresh garden salad drizzled w house dressing 5 [LG, VG]

Seasoned wedges served w light sour cream and sweet chilli sauce  
Basket 6 Bowl 12

Sautéed seasonal greens tossed in olive oil 5 [LG, VG]

Garlic aioli, Sweet chilli mayonnaise, Chipotle aioli, BBQ sauce, Sour cream, Guacamole, Salsa, sweet plum sauce 2

### DESSERTS 12pm > 9pm

Ricotta and poppyseed pudding w an apricot glaze and double cream 13 [V]

Golden gaytime panna cotta w honeycomb crumble 13

Butterscotch brownie w coffee cream sauce and vanilla bean ice-cream 13 [V]

Warm apple and rhubarb crumble w vanilla bean ice cream 13 [V, LGO]

Cheese platter - a trio of artisan cheeses w lavosh, quince paste and dried apricots 26 [LGO]

Please inform staff of any food allergies and/or intolerances when ordering

[V] Vegetarian

[LG] Low Gluten

[VG] Vegan

[DF] Dairy Free

[LGO] Low Gluten optional

Although great care is taken, your meal may contain traces of gluten or nuts.