



**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]

Add Jalapenos 2 Add Mexican beans 4

**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]

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

Charcoal brioche sliders [2] w Szechuan pork belly and coleslaw 12

Oven roasted dry spice chicken wings [4] w ranch dressing 12 [LG]

Deep fried spicy cauliflower florets w lemon hommus 12 [VG, LG]

Moroccan spiced Lamb balls [4] w a pomegranate glaze 12 [LG, DF]

**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 bean shoots, radicchio, roquette, fresh chilli, and radish w a sesame dressing 22 [LG, DF]

Roasted chickpea, fennel, cherry tomato and roquette salad w quinoa and a lemon hommus dressing 20 [VG, LG]

Poached chicken salad tossed w mixed grains, almonds, cranberries, pinenuts, capers, roquette and finished w a honey yoghurt dressing 22 [LG]

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

Creamy risotto of roasted fennel, tomato, paprika onion and spinach, topped w crispy prosciutto 24 [LG]

Angus beef burger on a brioche bun w roquette, American cheddar, bacon jam, fried free range egg and side of golden fried chips 24

Sweet potato and black bean burger on a brioche bun w spinach, green chilli and herb yoghurt and beetroot relish served w a side of golden fried chips 22 [V, LGO]

Pan fried potato and ricotta gnocchi w chorizo, tomato and spinach in a lemon pesto sauce 26

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

Seafood Laksa w Atlantic salmon, prawns, Singapore noodles, Asian greens, fresh chilli and coriander 26 [DF]

Saffron Linguini Caponata consisting of chicken, eggplant, roasted capsicum, capers, green olives and spinach in a Napoli sauce topped w Grana Padano parmesan 24 [VGO]

Crispy skinned grilled Atlantic salmon fillet resting on a black rice, tomato, onion, avocado and roquette salad, finished w a mango yoghurt 32 [LG]

10-ounce Scotch fillet steak [medium] served w smashed chat potatoes, sautéed greens and an English mustard and parsley butter 36 [LG]

**PLEASE PLACE ORDER  
AND PAY AT THE BAR**

**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, Ranch dressing 2

**DESSERTS** 12pm > 9pm

Peppermint panna cotta w chocolate soil and cherry compote 13

Caramelised fig, crème Chantilly and pistachio Eton Mess 13 [LG]

Warm chocolate brownie w vanilla ice-cream and mixed berry compote 13

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

[VGO] Vegan optional [LGO] Low Gluten optional

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