



8 — 8 G E E L O N G 3 2 2 0

WHILE YOU DECIDE...

Warm Manzanillo Grove olives 8 [LG, VG]
Salted Edamame Beans 8 [LG, VG]

SOMETHING TO SHARE...

MAKE IT A COMBO?

Choose any 4 for 49 | 5 for 59 6 for 69

House made creamy beetroot + hummus dips served w toasted foccacia 14 [V, LG0]

Middle Eastern spiced lamb kofta [2] w cumin + garlic yoghurt 14

Spicy double crunch prawns [5] w citrus aioli 14

Zucchini + corn fritters [4] w beetroot relish 14 [VG, LG]

Oven baked 9-inch basil pesto + mozzarella pizza 14 [V]

Hoisin pulled pork sliders [2] w wombok coleslaw on brioche bun 14

Vegetable spring rolls [4] w sweet plum dipping sauce 14 [VG]

Lemon pepper calamari w citrus aioli 14 [LG, DF]

House made pork gyoza [5] w soy dipping sauce 14 [DF]

Pumpkin + mozzarella arancini balls [4] w garlic aioli 14 [LG, V]

Grilled Halloumi w balsamic glazed cherry tomatoes 14 [V, LG]

Sweet + spicy Korean chicken wings [4] finished w sesame seeds 14 [LG]

Spiced cauliflower popcorn w lemon hummus 14 [VG, LG]

CONSIDERING A MAIN?

12-3pm | 5.30-9pm

Lemon pepper calamari salad w roast pumpkin, crumbled feta, roquette + basil pesto dressing 25 [LG]

Creamy risotto w chorizo, asparagus + slow roasted tomatoes, finished w Grana Padano 26 [LG]

Seafood Laksa w prawns, mussels, calamari, salmon, Asian greens + Singapore noodles in a mild coconut broth 33 [DF]
+ add toasted foccacia 5

Burrito bowl w spicy Mexican beans, black rice, spinach, guacamole, pico de gallo + corn chips 26 [LG, VG]
+ add sour cream 2
+ add poached chicken 5

Crispy skinned Atlantic salmon resting on creamy potato mash w a porcini + lentil ragout 32 [LG]

Angus beef burger w American cheddar, roquette, pickles, chipotle aioli + fried free range egg on a toasted potato bun, served w side of golden fried chips + sweet chilli mayo 28

Dukkah spiced cauliflower salad w chickpeas, radicchio, toasted pine nuts + pepita seeds finished w honey labneh 25 [V, VG0, LG]

300g Scotch fillet steak w smashed kipflers, sauteed seasonal greens + seeded mustard butter 45 [LG, DF0]

Maple + cumin roast pumpkin salad w baby beetroot, Meredith goats cheese, roquette + pepita seeds finished w walnut and red wine vinaigrette 22 [V, VG0, LG]

Chicken Parmigiana w house napoli, mozzarella and ham, served w side of fresh garden salad, golden fried chips + sweet chilli mayo 28

Vegan 'Beyond Burger' w roquette, tomato, red onion + peri-peri veganaise on a toasted potato bun, served w side of golden fried chips + vegan aioli 28 [VG]

Roasted maple + cumin pumpkin steak served w creamy potato mash, grilled mushroom, asparagus and a porcini + lentil ragout 25 [VG, LG]

ON THE SIDE...

Golden fried chips w sweet chilli mayo
Basket 6 Bowl 14

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

Seasoned wedges w sour cream + sweet chilli sauce
Basket 7 Bowl 15

Sauteed seasonal greens tossed in olive oil 9 [LG, VG]

SAUCES 3

Garlic aioli Sweet chilli mayo
Chipotle aioli Sour cream
Citrus aioli Tomato relish
Vegan aioli BBQ sauce

EXTRAS 5

Toasted foccacia bread
Poached chicken breast

SOMETHING SWEET?

Warmed chocolate brownie w berry compote + vanilla ice cream 14

Caramel macadamia cheesecake w cream + toffee shards 14 [LG]

Citrus tart w berry compote + cream 14

Sticky date pudding w warm butterscotch sauce + vanilla ice cream 14

Coconut panna cotta served w mango + mint salsa 14 [VG, LG]

HAVE AN ALLERGY?

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

[V] - Vegetarian [LG] - Low Gluten
[VG] - Vegan [DF] - Dairy Free
[VG0] - Vegan optional [LG0] - Low Gluten Optional

Although great care is taken, your meal may contain traces of allergens

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