



COCKTAIL SPECIALS

Rotating Every Hour
Live Vinyl & House DJs
Til Late Fri & Sat

SHARE

FROM 12PM

4 FOR \$55 & 5 FOR \$65

House made dips (2) hummus & creamy beetroot w toasted Turkish bread 15 [LGO, V]

Vegetable spring rolls (4) w sweet plum sauce 15 [VG]

Lemon pepper Calamari w roquette & citrus aioli 15 [LG, DF]

Angus beef sliders (2) w American cheese & mustard pickle slaw 15

Mushroom Arancini (3) w truffle aioli 15 [LG, VG]

Oven baked confit garlic & mozzarella pizza 15 [V]

Grilled sesame soy Tuna (4) w chilli water chestnuts & kewpie mayonnaise 15 [LG, DF]

Seasoned cauliflower bites w Peri Peri aioli 15 [VG, LG]

Chilled lime & chilli Prawns w mango yogurt 15 [LG, DFO]

Grilled Halloumi w honey soaked fig 15 [V, LG]

Seasoned popcorn chicken w jalapeno aioli 15 [LG, DF]

SIDE

FROM 12PM

Golden fried chips w sweet chilli mayonnaise 15 [LG, V, VGO]

Fresh garden salad w house dressing 6 [LG, VG]

Seasoned wedges w sour cream & sweet chilli sauce 16 [V, VGO]

Sautéed seasonal greens tossed in olive oil 11 [LG, VG]

Sauces 2

Jalapeno Aioli

BBQ Sauce

Sweet Chilli Mayonnaise

Sour Cream

Peri Peri Aioli [VG]

Extras 5

Toasted Turkish Bread

Poached Chicken Breast

MAIN

12 - 3PM | 5.30 - 9PM

Lemon pepper calamari salad w roquette, roasted pumpkin, fetta & green goddess dressing 29 [LG, DFO]

Calamari Linguini w lemon myrtle, garlic, chilli, ginger, olive oil, roquette & parmesan 30 [DFO]

Poached chicken salad w ancient grains, dried mixed berries, roquette, nuts, parsley & honey yogurt dressing 26 [VGO]

Angus beef burger w lettuce, tomato relish, American cheese, Bourbon bacon jam, fried egg & chips 29

Seafood Laksa w prawns, mussels, calamari, salmon, Asian greens & Singapore noodles in a mild coconut broth 36
+ Turkish Bread 5

300g Scotch fillet w smashed kipfler potato, sautéed greens & seeded mustard butter 48 [LG, DFO]

Chicken parmigiana w house Napoli, mozzarella, ham, garden salad & chips 30

Crispy skinned salmon w balsamic glazed beetroot, sweet potato, red onion, roquette, Persian figs & a orange vinaigrette 35 [LG, DF]

Burrito salad w Mexican beans, black rice, grilled corn & tomato salsa, spinach, guacamole & corn chips 28 [VG, LG]
+ Poached Chicken Breast 5
+ Sour Cream 2

Maple roasted sweet potato salad w quinoa, kale, broccoli, cranberries, tofu & sweet mustard dressing 25 [VG, LG]

DESSERT

FROM 12PM

Chocolate brownie w mixed berry compote & vanilla ice cream 15 [V]

Chilled coconut tapioca pudding w young coconut & pandan jelly 15 [VG, LG]

Lemon curd Parfait w ginger snap biscuit, whipped cream & passionfruit 15 [LG]

Biscoff Panna Cotta w golden biscuit crumb 15 [VG]

Have an allergy?

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

[V] - Vegetarian
[VG] - Vegan

[DF] - Dairy Free
[VGO] - Vegan option

[DFO] - Dairy Free option
[LGO] - Low Gluten Option

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

10% surcharge applies on Sundays & 15% surcharge applies on all Public Holidays