

Entrées

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| Garlic Bread <i>(VO)</i> | \$ 9.⁹⁰ |
| House made garlic butter atop toasted Turkish bread. | |
| Arancini <i>(VO)</i> | \$ 14.⁹⁰ |
| Made in house with roasted mushroom and sun-dried tomato and a side of tomato relish and house made aioli. | |
| Corn & Zucchini Fritters <i>(VO)(GFO)</i> | \$ 14.⁹⁰ |
| Fluffy Corn & Zucchini Fritters with a side of house made pesto mayonnaise. | |
| Salt & Pepper Calamari | \$ 14.⁹⁰ |
| Crispy salt and lemon pepper Calamari with a house made garlic aioli sauce. | |
| Rolled Pork Belly Slices | \$ 15.⁹⁰ |
| Rolled and slow cooked pork belly with pickled green beans and a house made blueberry sauce. | |
| Eggplant Parmy Rounds | \$ 15.⁹⁰ |
| Bite sized eggplant rounds coated with panko crumbs, Napoli sauce and parmesan cheese. With a side aioli. | |

Mains

with Chicken *add \$6.00*

with Smoked Salmon *add \$6.00*

Rice Noodle Salad (GFO) (VO) \$20^{.90}

With julienne carrot, cucumber, coriander, shredded Chinese cabbage and cherry tomatoes. Dressed with a Nam Jim sauce.

Southern Fried Chicken Burger \$23^{.90}

Southern spiced crispy chicken breast with bacon, lettuce, pickles, swiss cheese and house made chipotle sauce. Served with steak house chips.

Thai Red Curry Salmon Fillet \$30^{.00}

Grilled salmon fillet with roasted seasonal vegetables and topped with calamari and prawns in a slightly spicy that red curry sauce. Garnished with fried onions and basil.

Lamb Shank \$30^{.00}

Lamb shank, slow cooked for 8 hours, with beetroot puree, pearl 0and broccolini. Finished with a Greek tzatziki yoghurt.

Scotch Fillet Steak (GFO) \$37^{.90}

300 gm Scotch fillet with roasted hand cut potato wedges and garlic butter seasonal vegetables.

Add creamy mushroom sauce \$3.

Add creamy garlic prawns
(surf and turf) \$7

Pastas & Risottos

with Chicken

add \$6.00

Carbonara Fettuccini *(GF)* \$23.⁰⁰

Classic Carbonara with onion, bacon & garlic within a white wine cream sauce.

(GF option is with risotto rice)

Gnocchi Napolitana *(V)* \$24.⁹⁰

House made spinach gnocchi with bocconcini cheese, fresh basil and house made napolitana sauce.

Vegetarian Ragu *(GF)* \$24.⁹⁰

A rich vegetarian ragu with eggplant, zucchini and roasted pumpkin. Tossed through our house made tagliatelle pasta. *(GF option is with risotto rice)*

Japanese Soft Shell Crab Pasta *(GF)* \$27.⁹⁰

Lightly fried soft-shell crab atop a Japanese styled sauce with linseed, sunflower seeds, almonds and sesame, tossed through our house made tagliatelle pasta. And finished with nori strips *(GF option is with risotto rice)*

Sides

Chilli and Almond Beans \$9.⁹⁰

Pan fried beans in chilli oil and tossed with toasted almond flakes.

Cauliflower and Broccolini \$10.⁹⁰

Tender broccolini and cauliflower florets in garlic butter.

Bowl of Chips *(GFO)* \$11.⁹⁰

Bowl of chips; served with aioli.

Please Note, we can cater to most dietary needs.
Please let our staff know when you order.

GFO: Gluten Free Option
VO: Vegetarian Option

Desserts

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| Churros doughnuts | \$12.⁹⁰ |
| Spanish churros served with chocolate sauce. Dusted with cinnamon sugar. | |
| Rose Panna Cotta <i>(GFO)</i> | \$14.⁹⁰ |
| The Classic Panna Cotta, served with berry coulis and seasonal berries and flowers. | |
| Gluten Free Chocolate Brownie <i>(GFO)</i> | \$14.⁹⁰ |
| House made Gluten free Chocolate brownie, topped with chocolate ganache and almond praline. Served with a salted caramel sauce and vanilla bean ice cream. | |