

LUNCH/DINNER MENU

DUMPLINGS	15
Serve of 5 steamed chicken & mushroom dumplings with nuoc cham sauce	
BAHN MI	18
Crispy pork belly, house pate, asian pickled veg, hoisin, crispy shallots, coriander, fresh chilli in a crispy Vietnamese roll	
add golden chips	+3
WARM VEGETABLE SALAD (V) (VGO) (GF)	24
Quinoa, roast veg, honey mustard dressing, mixed leaf, cranberries, almonds	
Add Haloumi and/or chicken and/or calamari and/or pork belly and/or tofu	5ea
PEARL COUS COUS SALAD (VO) (VGO)	18
Pearl cous cous, pumpkin, goats' cheese, beetroot, mixed leaf	
Add Haloumi, Chicken, calamari, pork belly, tofu, lamb	5ea
HOUSE MADE GNOCCHI OR SPAGHETTI (GFO) (VGO)	
Blistered cherry tomatoes, brown butter & crispy sage (V)	25
Creamy pesto & pumpkin (V)	25
Lamb Ragu	27
Add bacon lardons	+4
BURGERS	
CHICKEN	25
Buttermilk fried chicken, pickled veg, sriracha, kewpie, mixed leaf, side of chips	
VEGE (V) (VGO) (DFO)	25
Vege patty, pickled veg, sriracha, kewpie, mixed leaf, side of chips	
PORK BELLY (DFO)	25
Twice cooked pork belly, sauerkraut, mixed leaf, kewpie, russian sauce, chips	
BEEF (DFO) (GFO)	25
House made patty, tomato relish, cheese, mixed leaf, tomato, pickles, chips	
Add bacon	+3
Add fried egg	+3
Add gluten / dairy free bun	+3
STEAK SANDWICH	29
160-180g Scotch fillet, toasted turkish bread, cheese, tomato relish, caramelised onion, bacon, fried egg, tomato, mixed leaf, chips	

Dietary requirements or allergies must be disclosed at the time of ordering
 No food/drinks from outside to be consumed, 10% Surcharge for weekends,
 15% on Public Holidays, card payment surcharge applies

THAI BEEF SALAD (GF)	28
Warm slices of Scotch Fillet with Thai salad, crispy noodles, mint, chilli, coriander, tangy lime dressing	
PORK SCHNITZEL	26
House crumbed pork filet schnitzel, chips, creamy slaw and cranberry sauce	
CRUMBED CHICKEN BREAST	24
House crumbed chicken breast served with chips and garden salad	
Add Gravy	+3
CHICKEN PARMIGIANA	28
House Crumbed Chicken breast with house sugo, triple smoked ham, three cheeses, chips, garden salad	
SALT & PEPPER CALAMARI	24
Fried calamari with garden salad, chilli & lime aioli, lemon, chips	
FISH & CHIPS	25
Flathead tails, golden chips, tartare and garden salad	
PAN SEARED BARRAMUNDI (GF)	32
Barramundi served on peperonata & sumac	
GOURMET PIZZA – HOUSE MADE BIANCA PIZZA BASES	SML LGE
Garlic – Olive oil, italian herbs, garlic, 3 cheese blend (V)	13 16
Margarita – Italian herbs, 3 cheese blend (V)	19 22
Hawaiian – ham, pineapple & cheese	19 22
Capricciosa – mushrooms, ham, anchovy, olives & cheese	22 25
Meat Lovers – BBQ sauce, ham, bacon, salami & cheese	22 25
Pizza available after 12pm	
SIDES	
Gravy	3
Small bowl golden chips	5
Large bowl golden chips	10

During day service please order at the counter, this menu is available all day

V= Vegetarian VG= Vegan GF= Gluten Free DF= Dairy Free O= Option