

# DINNER MENU

## ENTREE

DUMPLINGS	15
Serve of 5 steamed chicken & mushroom dumplings with nuoc cham sauce	
BAO BUNS	7ea
Soft Bao Buns with pork belly, pickled veg, kewpie, hoisin sauce	
GARLIC COB LOAF	8
Add cheese	+2

## MAIN

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
HOUSE MADE GNOCCHI OR SPAGHETTI (GFO) (VGO)	
Blistered cherry tomatoes, brown butter & crispy sage (V)	25
Creamy pesto & pumpkin (V)	25
Bolognaise	27
Creamy garlic chilli prawns	28
Add bacon lardons	+4
BURGERS	
CHICKEN	26
Tropical seasoned chicken, kewpie, pineapple, mixed leaf, bacon, chips	
VEGE (V) (VGO) (DFO)	26
Vege patty, pickled veg, sriracha, kewpie, mixed leaf, chips	
BEEF (DFO)	26
Beef patty, tomato relish, bacon, cheese, mixed leaf, tomato, pickles, chips	
Add fried egg	+3
Add gluten / dairy free bun	+3

## SIDES

Gravy	3
Garden Salad	4
Small bowl golden chips	5
Large bowl golden chips	10

THAI BEEF SALAD (GF) (VGO)	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	

CHICKEN BREAST SCHNITZEL	26
House crumbed chicken breast served with chips and garden salad	

CHICKEN PARMIGIANA	28
House Crumbed Chicken breast with house sugo, triple smoked ham, three cheeses, chips, garden salad	

THE RUBEN SCHNITZEL	28
House crumbed chicken breast with Russian sauce, pastrami, sauerkraut, three cheese, chips garden salad	

SALT & PEPPER CALAMARI	24
Fried calamari with garden salad, chilli & lime aioli, lemon, chips	

GRILLED OR BEER BATTERED BARRAMUNDI (GFO)	34
Beer battered barramundi with garden salad & golden chips	

SCOTCH FILET STEAK	42
300g Scotch filet, garden salad, chips, sauce – red wine jus or pepper gravy	

GOURMET PIZZA – HOUSE MADE BIANCA PIZZA BASES	SML	LGE
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

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  
 Table service is provided for dinner unless you are seated outside, kids menu  
 available.

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