

spring/Summer MENU

STARTERS

TENNESSEE FRIED CHICKEN BITES 22 with Jack Daniels BBQ sauce TWICE COOKED CRISPY PORK BELLY @ 24 with sticky apple and black currant glaze and sour green apple salad VEGETARIAN NACHO TORTILLA CUP 🚥 🐠 22 with shaved Manchego cheese, fresh coriander and jalapeno salsa ARANCINI **W** 24 Beetroot, fetta and lemon thyme **DEEP FRIED SALT & PEPPER** 26 with red Nam Jim and pickled asian slaw **DUCK SPRING ROLLS** 22

> **PLEASE TELL US YOUR TABLE NUMBER WHEN** ORDERING

GF - GLUTEN FREE GFA - GLUTEN FREE AVAILABLE - VEGETARIAN VG - VEGAN VGA - VEGAN AVAILABLE

with asian herbs and hoisin dipping sauce

SALADS

Ruby red mangrove mountain citrus, shaved fennel, radish, toasted pecan, Danish fetta CAPRESE SALAD 6 V VIA 17 Blistered heirloom cherry tomato, air dried black olive, fetta crumble and basil infuse olive oil 18 THAI SALAD 6 W WGA with green papaya, cucumber, asian herbs and crushed peanuts served in a crisp rice paper cup

GRILLED BARRAMUNDI 🙃		10
GRILLED TIGER PRAWNS @		10
GRILLED FREE RANGE CHICKEN BREAST	GF	10
GRILLED BLACK ANGUS BEEF 🙃		10
SAUCES ©		2.50
Gravy, Pepper, Mushroom, Bearnaise		

GARLIC BREAD	12
GARLIC CHEESE BREAD	14
SWEET POTATO FRIES	12
SUPA CRUNCH FRIES	12
GREEN SALAD G Simple green leaf salad with honey mustard dressing	10

NECCERTS

	PEGGETTTG	
	EMON MERINGUE TART with candied lemon and Chantilly cream	15
	LOURLESS CHOCOLATE CAKE tild double cream and coconut strawberries	15
	ARAMEL LAVA CAKE vith vanilla ice-cream and almond praline	15
V	ANILLA BEAN ICE CREAM with your choice of chocolate, strawberry	10

Whilst all care is taken to ensure gluten free meals are gluten free, there may be traces of gluten as it is present in the kitchen. IF YOU ARE COELIAC. PLEASE LET US KNOW.



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32

2.50

MAINS

SLOW COOKED STICKY ASIAN 36 BLACK ANGUS BEEF SHORT RIB @ with Japanese daikon, and cucumber salad with rice paper crisps **SEAFOOD LINGUINE** 32 with prawn, squid and green lip mussel MOROCCAN LAMB SHOULDER 34 with cauliflower puree, freekeh, rocket and pomegranate jewels AFGHAN CHICKPEA CURRY W 😘 😘 28 with cumin yoghurt, kasoundi spice and garlic naan bread 32 butterflied with warm Spanish chorizo and potato salad SOUTHERN FRIED BUTTERMILK CHICKEN 30 with crunchy slaw, corn cob and fries **PLEASE TELL US YOUR TABLE NUMBER WHEN** GF - GLUTEN FREE GFA - GLUTEN FREE AVAILABLE

ORDERING W - VEGETARIAN WG - VEGAN WGA - VEGAN AVAILABLE

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CLASSICS all served with chips & salad or mash & veg

RUMP STEAK ©F 250g rost beef rump marble score 5+ grass fed black angus	38
T-BONE G 350g marble score 5+ grass fed black angus	42
+ SURF AND TURF OPTION Chargrilled Morton Bay bug with black garlic and rosemary butter. Can be added to any steak purchase.	12

28 CRUMBED CHICKEN SCHNITZEL 300g panko crumbed free range chicken breast

CHICKEN PARMIGIANA 300g panko herb and parmesan crumbed free range chicken breast topped with Napoli sauce buffalo mozzarella and basil

BEER BATTERED SALTWATER BARRAMUNDI @ 28 with house made tartare & chargrilled

lemon cheek

26 BEEF NACHOS 6 smoked pulled beef brisket with melted jack cheese, guacamole, sour cream and tomato salsa

CHOICE OF SAUCES

Gravy, Pepper, Mushroom, Bearnaise

BURGERS

WAGYU BEEF BURGER GEA with American mustard, high melt jack cheddar, rocket, pickles and onion jam on toasted milk bun. Served with fries

PERI PERI CHICKEN BURGER 650 with guacamole, garlic aioli, tomato salsa and rocket on a toasted milk bun. Served with fries

NIPPERS 14 YEARS AND UNDER

26

26

CHICKEN NUGGETS

tempura battered and served with chips

BATTERED FLATHEAD FILLETS 650

served with chips

SPAGHETTI NAPOLI

with freshly grated parmesan

All served with kids activity pack & plain ice cream voucher. Please note icecreams in the display are not included but can be purchased for an additional \$2.50