



Lunch and Dinner MENU

STARTERS

CHICKEN WINGS (1/2 KILO) (df, nf) 22
with your choice of sauce:
• Spicy Korean gochujang sauce & black sesame
• Jack Daniels Tennessee Whisky sauce
• Sweet honey and soy (gf)
OVEN BAKED POTATO GNOCCHI (v) 20
with heirloom cherry tomato, buffalo mozzarella and basil
FISH TACO (df, nf) 22
crispy fried or grilled barramundi with garden herb slaw, guacamole, Mexican tomato salsa and green tabasco aioli
STICKY ASIAN PORK BELLY (df, nf) 22
twice cooked with fresh Asian micro greens
KARAAGE CHICKEN (df, nf) 22
with Korean black sesame BBQ sauce
PUMPKIN ARANCINI (vg, df, nf, gf) 20
with cumin spiced pumpkin puree, saffron aioli and micro greens

DESSERTS

LEMON MERINGUE TART 15
with candied lemon and Chantilly cream
FLOURLESS CHOCOLATE CAKE (gf) 15
with double cream and coconut strawberries
CARAMEL LAVA CAKE 15
with vanilla ice-cream and almond praline
VANILLA BEAN ICE CREAM 10
with your choice of chocolate, strawberry or caramel topping

PLEASE TELL
US YOUR TABLE
NUMBER WHEN
ORDERING

gf - gluten free, nf - nut free,
v - vegetarian, vg - vegan, df - dairy free

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.

SALADS

GRILLED HALOUMI SALAD (v, nf, gf) 22
chargrilled haloumi, blistered cherry tomato, black olive and rocket with balsamic glaze
ROASTED PUMPKIN SALAD (v, gf) 20
with goats cheese, pomegranate and toasted cumin walnuts
MIDDLE EASTERN FREEKEH SALAD (vg, df, nf) 19
with baked aubergine, courgette, squash and wild rocket

+ ADD

GRILLED BARRAMUNDI (gf) 10
GRILLED TIGER PRAWNS (gf) 10
GRILLED FREE RANGE CHICKEN BREAST (gf) 10
GRILLED WAGYU RUMP (gf) 10
SAUCES (gf) 2.50
gravy, pepper, mushroom, bearnaise

NIPPERS 14 YEARS AND UNDER

ALL
\$15

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

CHICKEN NUGGETS (df, nf)
tempura battered and served with chips
BATTERED BARRAMUNDI (df, nf) served with chips
SPAGHETTI BOLOGNESE (nf) with freshly grated parmesan
CHEESEBURGER (nf) served with chips
MAC AND CHEESE BALLS (v, nf) with tomato relish
BUTTER CHICKEN (nf, gf) with jasmine rice



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CLASSICS *SERVED WITH CHIPS & SALAD OR MASH & VEG

- WAGYU RUMP STEAK*** (df, nf, gf) **38**
250g True North 150-day grain fed wagyu cap off rump – marble score 9+
- WAGYU STRIPLOIN*** (df, nf, gf) **44**
300g true north 150-day grain fed wagyu dry aged bone in striploin – marble score 5+
- + SURF AND TURF OPTION** (gf) **12**
add chargrilled Clarence River tiger prawns with thyme and truffle butter to any steak purchase
- AVOCA BEACH SEAFOOD BASKET** (df, nf) **26**
battered barramundi, crumbed squid, crumbed prawn, supa crunch fries, chargrilled lemon cheek and house made tartare sauce
- CHICKEN BREAST SCHNITZEL** (nf) **28**
panko crumbed 300g free range chicken breast with garden salad, supa crunch fries and your choice of sauce
- CHICKEN PARMIGIANA** (nf) **30**
300g panko crumbed free range chicken breast topped with double smoked ham, Napoli sauce and buffalo mozzarella
- BEER BATTERED BARRAMUNDI** (df, nf) **30**
served with garden salad, supa crunch fries, house made tartare and chargrilled lemon cheek
- BEEF NACHO** (nf, gf) **26** **VEG NACHO** (v, nf, gf) **24**
Texan smoked pulled beef brisket or vegetarian hickory smoked bean nacho served on corn tortilla chips with melted jack cheddar, sour cream, guacamole and tomato salsa

SIDES

- GARLIC BREAD** **12**
- GARLIC CHEESE BREAD** **14**
- SWEET POTATO FRIES** (gf) with aioli **12**
- SUPA CRUNCH FRIES** (gf, vg, nf) with truffle aioli **12**
- GREEN SALAD** (gf, v, nf, df) **10**
Simple green leaf salad with honey mustard dressing

MAINS

- KASHMIR STYLE BUTTER CHICKEN** (nf, gf) **29**
with fried curry leaves, kaffir lime infused jasmine rice and sesame papadum
- RIGATONI** (v, nf) **28**
with charred bullhorn peppers, cherry tomato, artichoke, green olive and fetta crumble
- YELLOW FIN TUNA PUTTANESCA** (df, nf, gf) **32**
chargrilled tuna with tomato, caper, olive, garlic and oregano with parmesan polenta crisps
- BRAISED LAMB SHANKS** (df, nf) **34**
Sicilian style with orzo pasta and fava beans
- CAULIFLOWER STEAK** (vg, nf, gf) **29**
reverse seared with smoked carrot and cumin puree, pickled eggplant and salsa verde

BURGERS ALL SERVED WITH SUPA CRUNCH FRIES

- AMERICAN BEEF BURGER** (nf) **26**
wagyu beef patty, crisp bacon, pickle, onion jam, high melt cheese and Texan spiced aioli on a toasted milk bun
- GRILLED CHICKEN TERIYAKI BURGER** (nf) **26**
with pickled slaw and Japanese kewpie mayonnaise on a toasted milk bun
- GRILLED MUSHROOM BURGER** (v, nf) **24**
with haloumi, confit tomato, rocket and salsa verde on a toasted milk bun
- CRISPY BATTERED BARRAMUNDI BURGER** (nf) **26**
with lettuce, tomato, cucumber and Chimichurri salsa on a toasted milk bun
- + GLUTEN FREE BURGER BUN** **2.50**

SPECIALS

Please see specials TV above the kitchen for our daily specials