

spring/Summer MENU

STARTERS

TENNESSEE FRIED CHICKEN BITES 19 with Jack Daniels BBQ sauce TWICE COOKED CRISPY PORK BELLY @ 22 with sticky apple and black currant glaze and sour green apple salad VEGETARIAN NACHO TORTILLA CUP 🚥 🐠 20 with shaved Manchego cheese, fresh coriander and jalapeno salsa 22 ARANCINI **W** Beetroot, fetta and lemon thyme **DEEP FRIED SALT & PEPPER** 24

DUCK SPRING ROLLS 19 with asian herbs and hoisin dipping sauce

with red Nam Jim and pickled asian slaw

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

PLEASE TELL US YOUR TABLE NUMBER WHEN ORDERING

SALADS

Ruby red mangrove mountain citrus, shaved fennel, radish, toasted pecan, Danish fetta 15 Blistered heirloom cherry tomato, air dried black olive, fetta crumble and basil infuse olive oil THAI SALAD 6 W WA 16 with green papaya, cucumber, asian herbs and crushed peanuts served in a crisp rice paper cup

GRILLED BARRAMUNDI 😉	8
GRILLED TIGER PRAWNS	8
GRILLED FREE RANGE CHICKEN BREAST	8
GRILLED BLACK ANGUS BEEF @	8
SAUCES 69	2
Gravy, Pepper, Mushroom, Bearnaise	

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

LEMON MERINGUE TART with candied lemon and Chantilly cream	14
FLOURLESS CHOCOLATE CAKE (F) with double cream and coconut strawberries	14
CARAMEL LAVA CAKE with vanilla ice-cream and almond praline	14
VANILLA BEAN ICE CREAM with your choice of chocolate, strawberry	8

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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33

29

MAINS

SLOW COOKED STICKY ASIAN 32 BLACK ANGUS BEEF SHORT RIB @ with Japanese daikon, and cucumber salad with rice paper crisps **SEAFOOD LINGUINE** 28 with prawn, squid and green lip mussel 28 MOROCCAN LAMB SHOULDER with cauliflower puree, freekeh, rocket and pomegranate jewels

AFGHAN CHICKPEA CURRY W 66A 6FA 24 with cumin yoghurt, kasoundi spice and garlic naan bread

28 butterflied with warm Spanish chorizo and potato salad

SOUTHERN FRIED BUTTERMILK CHICKEN 26 with crunchy slaw, corn cob and fries

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CLASSICS all served with chips & salad or mash & veg

RUMP STEAK @ 250g rost beef rump marble score 5+ grass fed black angus

37 **T-BONE 6** 350g marble score 5+ grass fed black angus

+ SURF AND TURF OPTION III chargrilled Morton Bay bug with black garlic and rosemary butter. Can be added to any steak purchase.

26 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 @ 26

with house made tartare & chargrilled lemon cheek

24 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

25

25

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

PERI PERI CHICKEN BURGER 🕮

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

NIPPERS 14 YEARS AND UNDER



CHICKEN NUGGETS

tempura battered and served with chips

BATTERED FLATHEAD FILLETS 650

served with chips

SPAGHETTI NAPOLI 🖤

with freshly grated parmesan

GRILLED CHICKEN G served with chips

CHEESEBURGER served with chips

All served with kids activity pack & ice cream voucher