

M E N U

STARTERS & SHARING

Garlic Ciabatta (V)	6
add cheese	2
add bacon & cheese	3
Southern Fried Cauliflower Bites (GF) (VEO) (GFO)	8
lemon, aioli	
Mac & Cheese Croquettes (V)	9
Lemon Pepper Calamari (GFO)	10
aioli, lime	
Chicken & Mushroom Arancini	9

PIZZA

Roast Capsicum & Pumpkin Pizza (V)	8
Margherita (V)	8
Capricciosa	8
Pepperoni	8

SIDES

Chips & Aioli (GF)	5
Side Salad (GF)	5
Extra Sauce	2
gravy, mushroom, peppercorn	

MAINS

Roast Pumpkin Salad (VE) (GF)	15
roast pumpkin, charred corn, broccolini, spinach, pepitas, balsamic dressing	
add chicken	4
add calamari	6
Pumpkin & Coconut Curry (VE) (GF)	16
spinach, potato, jasmine rice, pappadums	
add chicken	4
Fish & Chips	15
salad, tartare, lemon	
Lemon Pepper Calamari (GFO)	17
chips, salad, aioli, lime	
Barramundi (GF)	21
chips, salad, lemon	
Eggplant Parma (V) (VEO) (GFO)	17
chips, salad	
Chicken Schnitzel	16
chips, salad, lemon, gravy	
Chicken Parma	19
chips, salad	

STEAK

300g Porterhouse (GF)	30
chips, salad, your choice of sauce	

V = Vegetarian, VE = Vegan, GF = Gluten Friendly, O = Option

KIDS

ALL KIDS MEALS INCLUDE A FREE SOFT DRINK AND DESSERT

Fish & Chips	6
Nuggets & Chips	6
Schnitzel & Chips	6
Cheeseburger & Chips	6

Public Holiday Surcharge

10% Surcharge applies on Public Holidays

DESSERTS

Chocolate Brownie	6
chocolate sauce, ice cream	
Sticky Date Pudding	6
butterscotch sauce, ice cream	

Food Allergies

Food Allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

