



MENU

STARTERS

BREAD AND DUKKAH 12.0

served with extra virgin olive oil and balsamic vinegar (v)

CORN CHIPS 12.5

crispy corn chips served with guacamole, lime and fresh coriander (v)

CRISPY SQUID 18.0

szechuan pepper, lime and aioli

GRILLED HALLOUMI SKEWERS 16.0

with olives, tomato and basil (v)

SALADS

ROASTED BEETROOT 23.0

served with rocket, cucumber, tomato, spanish onion, persian feta, walnuts and balsamic (n)(v)(gf)

JAMON SERRANO & GRILLED PEACH 24.0

served with baby spinach, persian feta, cucumber, spanish onion, tomato, balsamic and pine nuts (n)(v)(gf)

GRILLED CAJUN CHICKEN & AVOCADO 24.0

served with crispy cos lettuce, kalamata olives, chickpeas, cucumber, tomato, spanish onions, feta cheese and chives (gf)

BURGERS

Our burgers are all served on brioche buns and come with chips - GF buns available

TRUFFLE WAGYU BEEF BURGER 23.5

200G wagyu beef patty served with lettuce, bacon, onion jam, cheddar cheese and truffle mayo

CAJUN GRILLED CHICKEN BURGER 23.0

served with chipotle coleslaw, cucumber, aioli and cheddar cheese

OPEN WAGYU STEAK SANDWICH 26.5

thinly sliced MB+4 rump steak served on sourdough with aioli, rocket, onion jam and roasted truss tomatoes served with sweet potato wedges

CRUSHED PEAS AND CORN BURGER 22.0

mixed vegetable patty with avocado, halloumi, aioli and rocket (v)

KIDS

CHICKEN NUGGETS AND CHIPS 12.0

FISH AND CHIPS 12.0

MAINS

ATLANTIC SALMON 32.0

served with cucumber-mint yogurt, warm pine nuts, dried fruits and coriander couscous (gf)

BAJA FISH TACOS (X3) 21.0

soft corn tortilla served with avocado, cabbage, white onion and coriander picadillo topped with tomatillo sauce, guindillas and lime

- Make it vegetarian with Halloumi instead! (v)

LAMB RAGU PAPPARDELLE 28.0

slow cooked lamb shoulder with rosemary and wine aromas topped with parmesan cheese

PORK CUTLET 28.0

served with roasted sweet potato mash, char-grilled broccolini and apple cider-pear chutney (gf)

EGGPLANT AND SPINACH RAVIOLI 26.0

with basil passata di pomodoro and parmesan cheese (v)

CHICKEN SCHNITZEL 25.0

served with chips, coleslaw and rosemary gravy

CHICKEN PARMIGIANA 29.0

served with jamon serrano, fresh mozzarella, napolitana sauce, and your choice of 2 sides

FISH AND CHIPS 26.0

fresh battered flathead fillets served with chips, garden salad, tartare sauce and lemon

STEAKS

Served with seasonal steamed vegetables and creamy mashed potatoes OR chips and garden salad with your choice of gravy, green peppercorn or mushroom sauce

250G GRAIN FED RUMP 28.0

300G PORTERHOUSE 33.0

400G RIB EYE ON THE BONE 48.0

SIDES

HOT CHIPS WITH AIOLI 11.0

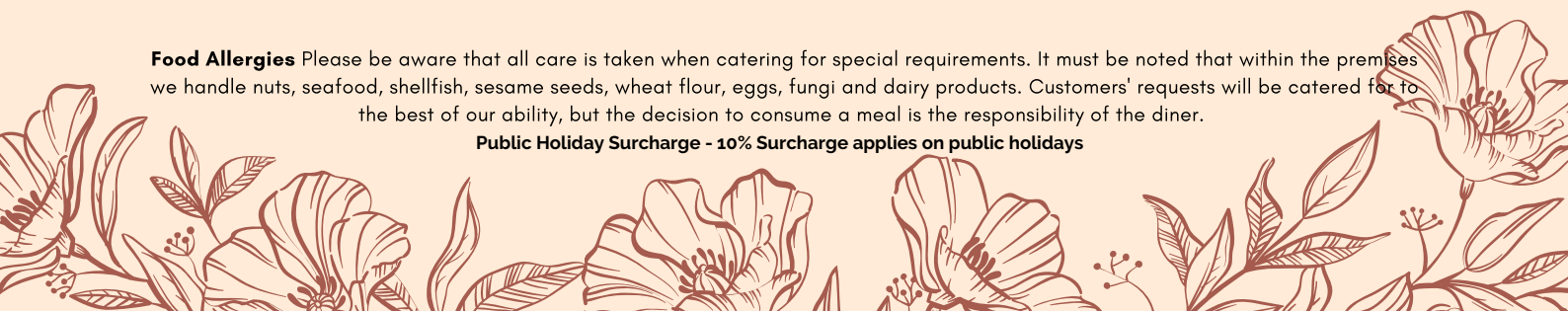
add parmesan cheese and truffle mayo 2.0

SZECHUAN SPICED SWEET POTATO WEDGES 12.0

served with aioli and chives

STEAMED VEGGIE BOWL 12.0

CREAMY MASHED POTATO 6.0



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.

Public Holiday Surcharge - 10% Surcharge applies on public holidays