All Day Menu

TO SHARE

Dips Olive oil dip served with herbs, marinated olives and assorted breads One Dip +\$3 Two Dips +\$6	16
ENTRÉE Pumpkin Bruschetta	
Grilled pumpkin, feta, spinach, marinated mushroom on toasted sourdough (V, VGO, GFO)	16
Salt & Pepper Calamari Wakame salsa and togarashi mayonnaise	24/40
Chicken and Mushroom Vol-Au-Vent Bechamel, mixed vegetables, mushroom, garden salad, tomato relish	15/25
Moroccan Cauliflower & Broccoli Bites Beetroot mousse, micro salad, onion, cucumber, goats cheese, cherry tomato	22
SALADS	
Caesar Salad Baby cos lettuce, crispy bacon, anchovy, poached egg, crouton, shaved	18
parmesan and anchovy dressing Add chicken \$5	
Mediterranean Quinoa Salad	20
Tri-colour quinoa, olives, bell pepper, fetta cheese, chickpeas, cucumber, cherry tomato, red onion, parsley and oregano lemon dressing (V, VGO) Add chicken \$5	20

MAINS

250gm Black Angus Premium	40
Striploin	42
Chips, red wine jus, garden salad	
Beer Battered Fish	28
	_0
Chips, garden salad, tartare sauce	
Chicken Schnitzel	29
Chips, garden salad, gravy	29
Add ham, Napoli and cheese + \$6.00	
Ravioli	
Sweet potato, semi dried tomatoes, spinach, feta, butternut squash sauce	34
(V)	
Add Chicken +\$5	
Chicken Korma	32
North Indian creamy sauce, rice, pappadum	5-
North malan creamy sauce, nee, pappadum	
Chicken Supreme	36
Chips, salad, lemon pepper, green goddess sauce (GF)	
Teriyaki Chicken Rice Bowl	30
Vegetables and rice	30
v egetudies und fiee	

BURGERS & SANDWICHES

Angus Beef Burger	30
Lettuce, tomato, caramelised onion, cheese, mushroom, aioli and tomato relish on brioche bun served with fries	
Fried Egg +\$2	
Veg burger option available \$25.00	
Steak Sandwich	32
Lettuce, tomato, fried egg, aioli, onion jam on thick sourdough served with fries and salad	
SIDES	
Potato wedges with sour cream and sweet chilli sauce	14
Chips with aioli	12
Leafy greens, cucumber, tomato, onion, carrot, radish, balsamic dressing	10
Steamed Broccoli with olive oil and slivered almonds	12

DESSERTS

Valrhona Chocolate Ganache Tart Burnt meringue, local berries, Oreo crumbs, macadamia ice cream	20
Sticky Date	17
Butterscotch sauce, vanilla bean ice cream, toffee brittle	
Sorbet and Ice cream	15
Selection of mango sorbet, vanilla ice cream and chocolate ice cream with fruit coulis Add nuts +\$2 berry compote +\$2	
Fresh Fruit Salad with Berry Coulis Add vanilla ice cream +\$2	14

NOTES

Please let us know if you have any allergies or dietary requirements. Due to the potential of trace allergens in the working environment and supplied ingredients, we cannot guarantee complete allergy free meals

For food safety reasons, we are unable to allow takeaway for leftovers

Please note a 15% surcharge applies to all public holidays