

LUNCH + DINNER

11:30am – 2:30pm, Monday – Friday

5:30pm – 9:00pm, Monday – Saturday

SMALL PLATES

Some dishes can be prepared gluten free, dairy free or vegetarian, just ask your waiter.

Garlic Bread 4pc (VG, DF)

Toasted with garlic and herbs / **12**

Cheesy Garlic Bread 4pc (V)

Toasted with garlic, herbs, and cheese / **14**

Guacamole + Crispy Tortillas (V, DFO)

Served with sour cream, corn salsa and fresh coriander / **13**

Potato Wedges (GF, DFO)

Served with sour cream and sweet chilli / **14**

Kabak (V)

Fried zucchini puffs with dill and garlic yoghurt sauce / **14**

Fish Cakes (DF)

Panko crumbed fish cakes with lemon, capers, and dill dressing / **16**

Korean BBQ Chicken (GF, DF)

Boneless chicken pieces, house-made kimchi, and pickled vegetables / **19**

Salt + Pepper Calamari (GF, DFO)

Served with coriander and lime aioli / **19**

BBQ Corn Ribs (V, VGO)

Served with ranch dressing / **14**

Chickpea, Avocado + Dukkah Salad (VG, GF, DF)

Crispy kale, marinated chickpeas, avocado, dukkah, and lemon and herb dressing / **21**

Add chicken, calamari, or pork belly / **+6**

Crunchy Asian Salad (GF, DF, VG)

Shredded wombok, cabbage, carrots, bean sprouts, coriander, ginger, chilli, and soy dressing / **19**

Add chicken, calamari, or pork belly / **+6**

Greek Salad (GF, DFO, VGO)

Tomato, cucumber, olives, oregano, and feta / **19**

Add chicken, calamari, or pork belly / **+6**

LARGE PLATES

Crispy Battered Fish + Chips

Lightly battered fish fillets with chips, salad and caper mayonnaise / **26**

Baked Salmon Fillet (GF, DF)

Served on ginger stir fried vegetables, crispy kale, grilled lime, and steamed rice / **36**

Pearl Cous Cous + Pumpkin Risotto (V, VGO)

Topped with grilled pumpkin, spinach, and parmesan cheese / **24**

Garlic + Chilli Prawn Pappardelle

Garlic prawns, chilli, fresh herbs, cherry tomato sugo, and lemon / **27**

Chorizo, Tomato + Garlic Pasta

Chorizo, garlic, cherry tomatoes, and Spanish onion pasta, topped with freshly shaved parmesan cheese / **25**

Green Vegetable Curry (VG, GF, DF)

Green curry with Asian vegetables and jasmine rice / **23**

Add chicken, pork, or prawn / **+6**

Lamb Kofta Skewers 3pc

Served with flat bread, tahini, coriander and cucumber salad / **26**

Crispy Pork Belly (GF, DF)

Served with rice, sweet chilli jus, and steamed bok choy / **34**

Moroccan Lamb

Braised Moroccan spiced lamb with orange cous cous and dried apricot sauce / **36**

Pan-Fried Beef Tenderloin

Stuffed with nut-free pesto on grilled vegetables, crisp polenta, and red wine jus / **42**

BBQ Bacon Burger

Angus beef patty, BBQ sauce, grilled bacon, American cheese, tomato, lettuce, and fries / **24**

LARGE PLATES

Pulled Pork Burger

With fresh apple slaw and smoky BBQ sauce, served with fries / **24**

Chicken Schnitzel Burger

Chicken schnitzel, lettuce, green chilli, lime, and coriander mayonnaise served with fries / **24**

Crispy Onion Bhaji Burger (V, VGO)

Crispy fried onion bhaji in a potato bun with lettuce, cucumber and raita, served with sweet potato fries / **22**

SIDES

Fries and aioli / **10**

Sweet potato fries and aioli / **10**

Garden salad / **10**

Steamed rice / **10**

Seasonal vegetables / **10**

Potato wedges, sour cream, and sweet chilli / **14**

SWEET PLATES

Affogato

Vanilla ice cream, espresso and butterscotch liquor / **16**

Bread + Butter Pudding

Served with orange marmalade and anglaise / **14**

Sticky Date Pudding

House-made, served with warm caramel sauce and ice cream / **14**

Chocolate Fondant

Soft-centred chocolate fondant with chocolate ice cream / **14**