

Entree

- DOUBLE CHEESE GARLIC BREAD (V)** **\$14**
Two slices of perfectly toasted sourdough, generously slathered with garlic-herb butter and topped with a decadent blend of melted mozzarella and parmesan cheeses. A comforting classic with a gourmet twist.
- SIZZLING STEAK & PRAWNS (GF) (I)** **\$24**
Seared steak bites and prawns in garlic parmesan cream sauce with spinach served with lemon wedge.
- SALT AND SZECHUAN PEPPER SQUID * (GF) (I)** **\$22**
Deep fried or pan seared squid on a bed of cucumber and coriander, mint, parsley, basil and rocket salad tossed in nam jim. Sprinkled with crushed peanuts, served with wasabi aioli and caramelized lime.
- PRAWN & VEGETABLE TEMPURA (I)** **\$24**
A classic Japanese dish consisting of succulent prawns, and assorted crisp vegetables lightly battered and deep fried to perfection. Served with dipping sauce.
- NZ CLAMS & MUSSELS RAGOUT (GFO) (I)** **\$26**
Clams & Mussels ragout with tomato-saffron broth and fennel. Served with garlic croutons.
- ORANGE CHICKEN PIECES (GF)** **\$20**
Crispy rice flour-coated chicken pieces, smothered in a tangy orange sauce, sprinkled with toasted sesame seeds, and served with yellow rice.
- BRIE CHEESE** **\$22**
Oven baked wrapped Brie cheese stuffed with cranberry jam. Served with spiced pear drizzled with maple gastrique.
- CRUNCHY SMASHED POTATO SALAD (GF) (V)** **\$19**
Crunchy smashed potato, Lebanese cucumber, red onion, cornichons and capers tossed with creamy herb dressing.

(V) Vegetarian | (GF) Gluten Free | (GFO) Gluten Free Option | * Contains Nuts
(A) Australian | (I) Imported | (M) Mixed Origin

Seafood origin indicators denote whether products are sourced locally within Australia, imported or a combination of both.

For special dietary requirements, please tell our waitstaff and we will do our very best to accommodate your needs.

Main

SALMON FILLET (GF) (I) \$39

Pan-seared salmon fillet served with fennel-carrot puree, citrus fruits salsa and orange-teriyaki glaze.

BARRAMUNDI (GF) (I) \$39

Pan-seared barramundi fillet served on shrimp risotto, garlic green beans and red capsicum cream. Drizzled with red wine gastrique.

DUCK BREAST (GF) \$40

Grilled duck breast served with rich orange sauce, roasted root vegetables and apple-parsnip puree.

GARLIC PARMESAN CHICKEN BREAST (GF) \$38

Grilled chicken breast coated with garlic parmesan cheese, served on creamy mashed potato, with asparagus and parmesan-mustard sauce.

BBQ PORK RIBS (GF) \$38

Braised pork ribs served with mashed potato and caramelized baby carrots. Topped with grilled sweet corn, cucumber and pineapple salsa.

LAMB CUTLET (GF) \$48

Grilled marinated double cut lamb cutlet served with saffron-cauliflower mash, grilled courgettes and spiced pumpkin wedge.

FETA & CRANBERRY CHICKPEAS * (GF) (V) \$23

Roasted chickpeas mixed with dried cranberries, thinly sliced red onions, diced cucumber, crumbed feta cheese. Topped with toasted walnut, chopped parsley and drizzled with lemon vinaigrette.

(V) Vegetarian | (GF) Gluten Free | (GFO) Gluten Free Option | * Contains Nuts
(A) Australian | (I) Imported | (M) Mixed Origin

Seafood origin indicators denote whether products are sourced locally within Australia, imported or a combination of both.

For special dietary requirements, please tell our waitstaff and we will do our very best to accommodate your needs.

From the Grill

Choice of MSA (Meat Standards Australia) beef primal cuts cooked to your liking served with seasonal vegetables and a choice of mashed potatoes or chips.

300g SIRLOIN	\$59
200g EYE FILLET	\$57
350g T BONE	\$59
Add garlic prawns (I)	\$8

Sauces: Red wine jus, roasted garlic, brandy-green peppercorn, mushroom or creamy parmesan mustard sauce.

Sides

ARUGULA, PEAR AND PICKLED FENNEL SALAD (V) **\$12**

A refreshing salad topped with grated parmesan and drizzled with aged balsamic.

STEAMED SEASONAL VEGETABLES (GF) (V) **\$12**

Tossed in olive oil for a simple and healthy side.

CRUNCHY BEER BATTERED CHIPS **\$10**

Served with tomato sauce for a classic treat.

STEAMED WHITE RICE (V) **\$7**

(V) Vegetarian | (GF) Gluten Free | (GFO) Gluten Free Option | * Contains Nuts
(A) Australian | (I) Imported | (M) Mixed Origin

Seafood origin indicators denote whether products are sourced locally within Australia, imported or a combination of both.

For special dietary requirements, please tell our waitstaff and we will do our very best to accommodate your needs.

For The Little Ones

(12yrs and under)

Spaghetti meatballs with garlic bread.	\$18
Cheeseburger with cucumber and sliced tomato. Served with hot chips and tomato sauce.	\$18
Orange Chicken with rice.	\$18
Two scoops of vanilla bean gelato with chocolate or caramel sauce and sprinkles.	\$8

Dessert

CREME BRULEE (GF)	\$18
Classic French custard topped with crunchy caramel, mixed berry compote and pistachio gelato.	
STICKY DATE	\$20
Rich warm sticky date pudding with butterscotch sauce, whipped cream and vanilla bean gelato.	
ALFAJORES *	\$18
Buttery sandwiched cookies filled with dulce de leche and coated in white chocolate. Topped with chopped nuts and toasted moist coconut flakes. Served with either cappuccino gelato or your choice of coffee.	
TIRAMISU CUP	\$20
Coffee flavoured cup shaped biscuit filled with mascarpone-coffee cheese. Served with vanilla bean gelato.	
CHURROS	\$18
Strips of fried dough dusted with cinnamon sugar served with chocolate and butterscotch dipping sauces, and vanilla bean gelato.	

(V) Vegetarian | (GF) Gluten Free | (GFO) Gluten Free Option | * Contains Nuts
(A) Australian | (I) Imported | (M) Mixed Origin

Seafood origin indicators denote whether products are sourced locally within Australia, imported or a combination of both.

For special dietary requirements, please tell our waitstaff and we will do our very best to accommodate your needs.