

BREADS

GARLIC BREAD (V)	\$8.5
4 pieces of garlic bread.	
BRUSCHETTA (V)	\$12.9
Grilled sourdough topped with fresh tomato salsa, basil, olive oil, sticky balsamic & pecorino cheese.	

LIGHT MEALS & SALADS

	½ DOZEN	DOZEN
NATURAL OYSTERS (DF) (GF)	\$24	\$34
Served with house made ginger, chilli & rice wine vinegar dipping sa	uce.	
FOUR CHEESE ARANCINI (V)		. \$12.9
Served with truffle aioli & wild rocket.		
AUTHENTIC THAI BEEF SALAD (GF)		. \$21.9
Asian greens, roasted peanuts, house made Thai dressing, coriande	er & bean spro	outs.
NEPTUNE SALAD (GF)		. \$23.9
Grilled chicken, prawn skewer, avocado, toasted macadamia nuts,		
tossed with tangy citrus dressing.		¢440
RUSTIC CAESAR		. \$14.9
Romaine lettuce, shaved parmesan, crispy bacon, garlic croutes, eg & traditional dressing.	9	
» ADD chicken for \$4.9 » ADD prawn for \$7.9		
MOROCCAN SALAD (GF) (V)		. \$16.9
Roast butternut pumpkin, chickpeas, zesty dressing, garden leaves, & minted yoghurt.		
» ADD lamb tenderloin for \$7.9		32

BURGERS

GRILLED CAJUN CHICKEN\$19
Crispy bacon, cheese, cos lettuce, tomato, pickle with tangy aioli. Served with chips.
ANGUS BEEF\$2
Wagyu beef patty, crispy maple bacon, cos lettuce, beetroot tomato chutney & cheese. Served with chips & aioli.
HERBIVORE BURGER (DF) (GF) (V) (VG)
Vegetable rosti, cos lettuce, Spanish onion, tomato relish, vegan mayo. Served with house salad.

SIDES

BOWL OF CHIPS	\$7
GARDEN SALAD	\$7
STEAMED VEGETABLES	\$7
ONION RINGS WITH TANGY AIOLI	\$7

MAINS

 » ADD parmigiana topping for \$4.9 » ADD avocado, prawn & holland for \$8.9 	aise
TOFU TIKKA MASALA (VG)	\$18.9
GRILLED ATLANTIC SALMON FILLET (GF)	
FISH 'N' CHIPS	\$22.9
MANGO CHICKEN BREAST (GF)	\$25.9
BANGERS & MASH (GF)	\$18.9
BEEF & GUINNESS POT PIE	
TENDER LAMB CUTLETS (2) Rosemary & parmesan crumbed lamb cutlets on cream mash, seasonal greens & a side of mint jelly.	
GRILL	
250G CHAR GRILLED SCOTCH FILLET (GF) Served with chips, salad & your choice of sauce (prawns extra).	\$34.9
400G CHAR GRILLED RUMP (GF)	\$32.9

SAUCES

GF)
31

Garlic Prawn for \$7.9 (GF) » Avocado, prawn & hollandaise for \$8.9 (GF)

Served with chips, salad & your choice of sauce (prawns extra).

DESSERTS

BANOFFEE TART	\$11.9
Served with chantilly cream & toffee nest finished with a salted caramel sauce.	
LEMON & LIME BAKED CHEESECAKE	\$11.9
Served with chantilly cream & gingernut crumble.	
AUSSIE EATON MESS	\$10.9
Layered pavlova, mango slices, cream, passionfruit topped with crushed Tim Tams	3.
CHOC FUDGE BROWNIE SUNDAE	\$11.9
American brownia choc fudga sauca honaycomb rashbarry coulis & ica cream	

We are happy to assist you with any special dietary requirements however we kindly ask for no variations. (DF) Dairy free. (GF) Gluten free. (V) Vegetarian. (VG) Vegan.