
FOOD MENU

Entree

Garlic bread/parmesan V	10
Bruschetta/tomato/spanish onion/bocconcini/basil/balsamic V	15
Seasoned fries/aioli V GFO	10
Chicken pate/cumberland jelly/crisp seeded baguette GFO	15
Salt and pepper squid/fresh slaw/lemon/aioli	22
Prawn saganaki/greek feta/oregano/lemon/charred sourdough	28
Chicken - porcini sausage rolls/tomato relish/mushroom puree/sorrel	21
Seared salmon bites/roasted beets/goats cheese/fennel/orange	24
Potato croquettes/corn/mozzarella/basil mayo	18
Soft shell taco/pulled beef brisket/slaw/sriracha mayo(4pc)	22
Charcuterie board/meats/pate/olives/cheddar/bread	30

Salads

Grilled prawn/chinese cabbage/snow peas/capsicum/coriander/sesame/ soy/peanuts GF	26
Cos lettuce/bacon/croutons/egg/parmesan/caesar dressing GFO	23
Roast cauliflower/dutch carrot/quinoa/almonds/pomegranate/cress/lemon dressing VE/GF	24
Add -prawns \$6 -chicken \$5 -smoked salmon - \$5	

Our payment policy requires cashless payments only

10% surcharge applies on Public Holidays

Cakeage \$3 Per Head

FOOD MENU

Wagyu burger/bacon/cheese/beetroot relish/lettuce/tomato/milk bun/fries GFO	23
Reuben - rye/pastrami/sauerkraut/swiss cheese/chilli mayo/onion rings	22
Cajun chicken burger/avocado/slaw/tomato chutney/milk bun/fries GFO	24
Grilled barramundi/cauliflower/saffron chats/tomato-carrot relish	36
Thai green chicken curry/baby corn/kaffir lime/thai basil/steamed rice	30
Beer battered flathead/fries/salad/lemon/tartare	34
Chicken penne/broccolini/mushroom/spinach/parmesan/rose sauce GFO	30
Grilled pork cutlet/potato mash/chorizo/green beans/romesco	32
Peppered sirloin/roast tomato risotto/green peas/watercress/red wine	36
Prawn linguini/white wine/cream/chilli/garlic/shallot GFO	34
Grilled lamb rump/sweet potato/zucchini flower/goats cheese/jus	36

Gluten free bread available on request.

Gluten free pasta +\$5.00.

Please advise your wait staff of any dietary requirements.

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