



STARTERS

GARLIC & HERB TURKISH BREAD (V, GFO) \$10

Baked turkish bread with our house made garlic and herb butter

ADD Cheese \$12

MUSHROOM ARANCINI (3) (V) \$20

House made arancini, tomato sugo & parmesan

CHICKEN & WOMBOK DUMPLINGS (6) (DF) \$24

House made with a fresh red Thai sauce

SNACKS

CHICKEN WINGS (12) \$20

Buffalo style with blue cheese sauce

TRIO OF DIPS See specials board for dips **\$20**

DECONSTRUCTED COB (serves 2) (GFO) \$18

Cheese cob with toasted Vienna

Add bacon \$1

SWEET POTATO WEDGES (VEO, GF) \$14

With sweet chilli & sour cream

CHIPS (GFO, VE, DF) \$12

With tomato sauce

TEMPURA ONION RINGS (DF, VE) \$8

House made with garlic aioli

KIDS MEALS \$14

Served with chips & tomato sauce

CHICKEN NUGGETS

BATTERED FLATHEAD FISH

JUNIOR CHEESEBURGER

BIG CHEESE BURGER \$20

***PLEASE ADVISE STAFF OF ANY ALLERGIES
YOU HAVE WHEN ORDERING***

SALADS

THAI BEEF OR TOFU SALAD (DF, VEO) \$29

With lettuce, tomato, red onion, cucumber & crispy rice noodles with a sweet soy, mint, chilli & coriander dressing

BEETROOT SALAD (GF, V) \$28

Roasted beetroot, lettuce, red onion, fetta & fried chickpeas topped with house made labna, honey & pistachios

GREEK SALAD (GF, DFO, VEO) \$19

Lettuce, olives, feta, cucumber, red onion & tomato with Greek dressing

Add grilled chicken tenderloins \$6

Add salt & pepper prawns & squid \$14

Add lamb backstrap \$14

DESSERTS

WARM CHOCOLATE BROWNIE (GF) \$14

House made brownie with chocolate ganache & vanilla ice cream

APPLE CRUMBLE (GF) \$14

House made apple crumble served with vanilla ice cream & toasted almond flakes

CHEESECAKE (See specials board for flavour) \$10

STICKY DATE PUDDING \$14

House made sticky date with butterscotch sauce & vanilla ice cream

ICE CREAM SUNDAE (GF, VEO)

Vanilla ice cream with your choice of topping - vanilla, chocolate, strawberry or caramel with nuts or sprinkles

\$12 OR kids serve \$6



BURGERS ALL SERVED WITH CHIPS

PORK BURGER (GFO, DF) **\$26**

Marinated pulled pork with an Asian apple slaw & habanero mayo

CHICKEN BURGER (GFO, DFO) **\$28**

Southern fried tenders with lettuce, tomato, grilled pineapple, caramelised onion, cheese & garlic aioli

BEEF BURGER (GFO, DFO) **\$28**

100% beef patty with cheese, bacon, tomato, caramelised onion, egg, lettuce & our own secret sauce

STEAK SANDWICH (GFO, DFO) **\$30**

Grilled striploin with bacon, cheese, tomato, caramelised onion, lettuce & garlic aioli served on toasted Turkish bread

MUSHROOM & HALOUMI (GFO, VEO) **\$26**

Grilled mushroom & halloumi with caramelised onion, lettuce & garlic aioli

TRIO OF SLIDERS **\$32**

Chicken, pork, beef (NO egg) served with chips

SINGLE SLIDER **\$16**

Your choice of a single slider served with chips & a garden salad

Chicken, pork OR beef (NO egg)

Menu available between 11-3 / 5-8

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Sunday surcharge 10%

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS

MAINS

LAKSA (DF, GF, V)

TOFU \$34 / CHICKEN \$36 / SEAFOOD \$38

Spicy Malaysian style laksa broth with asian greens, vermicelli noodles, bean shoots & corinader, topped with shallots

FISH & CHIPS (GFO, DF)

1 piece \$25 / 2 piece \$32

Grilled, beer battered or crumbed flathead served with a garden salad, chips & house made tartare

FISHERMAN'S CATCH (GFO, DF) **\$35**

Grilled, beer battered or crumbed flathead, salt & pepper prawns & squid served with a garden salad, chips & house made tartare

SALT & PEPPER SQUID OR PRAWNS (GFO, DF) **\$29**

Lightly dusted in our salt & pepper mix served with a garden salad, chips & house made tartare

Combo - \$32

OVEN BAKED ATLANTIC SALMON (GF, DFO) **\$38**

Crispy skin salmon served with twice cooked garlic butter chat potatoes, greens & hollandaise

HOUSE MADE SCHNITZEL (GFO \$3) **\$27**

Crumbed chicken breast or beef porterhouse schnitzel served with a garden salad, chips & your choice of plain gravy OR hollandaise

Change to mushroom gravy, pepper gravy OR blue cheese sauce \$3

Parmy topping \$5

LAMB BACKSTRAP (GF, DFO) **\$40**

Garlic & rosemary marinated lamb served with twice cooked garlic butter chat potatoes & seasonal greens topped with a red wine jus

PORTOBELLO MUSHROOMS (VE, GF) **\$28**

Grilled mushroom steaks topped with fresh avocado and house made chimichurri on a bed of pumpkin puree