

BISTRO MENU

*NO ALTERATIONS ON SPECIALS
*NOT INCLUDING PUBLIC HOLIDAYS

SEE OUR CHEAP EATS
MENU

AVAILABLE
MONDAY TO FRIDAY - 11:30AM to 3PM
MONDAY TO THURSDAY - 5:30PM to 9PM

STARTERS

x x x x x x x x

GARLIC BREAD \$9
4 pieces per serve

ADD	Cheese	Sweet Chilli & Cheese	Bacon & Cheese
	+ \$2 VG	+ \$3 VG	+ \$4.50

TACOS **DF** \$9
With your choice of

PULLED PORK	JERK CHICKEN	FLASH FRIED WHITING	HALLOUMI VG
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All served with red cabbage, caramelised pineapple pico de gallo, guacamole & chipotle aioli

CAJUN TOSSED ONION RINGS \$15
Served with chipotle aioli

5 CHEESE ARANCINI **VG** \$17
Served with pesto aioli

BBQ PORK SPRING ROLLS **DF** \$17
4 pieces per serve
Served with Thai sweet chilli sauce

LEMON PEPPER CRUMBED MUSHROOMS **V** **GF** \$17
Served with chimichurri

HALLOUMI FRIES **VG** **GF** \$17
Served with tomato chilli jam

FLASH FRIED WHITEBAIT **GFO** **DFO** \$20
Tossed in Cajun seasoning, with toasted sourdough & lime aioli

SIDES

GARDEN SALAD **V** \$9
Mixed leaves, tomato, cucumber, sweet potato, cabbage & house dressing

CHIPS **GF** **DF** **VO** \$9
w/ chicken salt & aioli

SWEET POTATO CHIPS **GF** **DF** **VO** \$13
w/ aioli

BUTTERED GREEN BEANS **VO** \$9
w/ toasted almonds & lemon pepper

WOK TOSSED BROCCOLINI **V** \$9
w/ sesame chilli garlic

OVEN ROASTED CHAT POTATOES **V** \$9
w/ garlic & fresh herbs

CAJUN CORN COB **VO** \$9



SAUCES + \$3

GRAVY	PEPPER	MUSHROOM	DIANE	CHIMICHURRI
GF DF	GF	GF	GF	GF V

SEAFOOD

x x x x x x x x

FLASH FRIED SQUID SALAD **GF** **DF** \$26
Flash fried squid with red cabbage, mixed leaves, cucumber, green papaya, caramelised pineapple pico de gallo, yellow mustard vinaigrette & lime aioli

1/2KG FRESH BLACK MUSSELS **GFO** **DFO** \$30
Cooked in romesco sauce with roast capsicum, Spanish onion, spinach, toasted sourdough & chips

SEAFOOD BASKET **GFO** **DFO** \$37
Flash fried whiting & squid, prawn twisters & 1/2 shell sea scallops served with chips, lemon & tartare

SUMAC SPICED BARRAMUNDI FILLET **DFO** \$40
Served with freekeh pilaf, asparagus, toasted coconut & yoghurt dressing

CHAR GRILLED KING PRAWNS **DF** \$40
6 King Prawns with green tea marinated soba noodles & a papaya salad with cucumber, cherry tomato & a chilli soy glaze

OVEN-BAKED MULLOWAY **GF** \$40
Served with basmati pulao, buttered green beans, satay & peanuts

SESAME CRUSTED TUNA **DF** \$42
Served with pickled vegetable salad, wok tossed broccolini & a teriyaki glaze

PAN FRIED MAHI MAHI **GF** \$45
Served with Indian seafood curry & chat potatoes

SEAFOOD MIXED GRILL **GF** \$60
BBQ swordfish steak, 1/2 shell sea scallops, king prawns, mussels & balmain bug cooked in garlic butter with chips & chimichurri

Please note: Our seafood dishes are subject to market availability. We strive to provide the freshest seafood possible, but availability may vary depending on market conditions.

SALAD

x x x x x x x x

FREEKEH PILAF **V** \$23
Roast purple carrot, beetroot, swede, fennel, chat & sweet potatoes, olives, spinach & toasted almonds

ADD:

Chicken	\$6
Lemon Pepper Crumbed Mushrooms V	\$8
Char Grilled King Prawns (3 Prawns)	\$12
BBQ Swordfish Steak	\$12

PASTA & CURRY

All pasta's can be made gluten free

GFO



GLUTEN FREE PASTA OPTIONS + \$3

HOUSE MADE GNOCCHI \$30

Chorizo mince, prosciutto, roast capsicum, spinach & bocconcini cooked in Romesco sauce

SEAFOOD LINGUINE \$35

Banana prawns, 1/2 shell sea scallops, fresh black mussels, squid, Spanish onion & rocket in a garlic white wine sauce

LAMB ROGAN JOSH **GF** \$32

Basmati pulao, roti & mango chutney

BURGERS

All burgers are served with chips



GLUTEN FREE BUN AVAILABLE + \$5

JERK CHICKEN **GFO** \$24

Crumbed avocado, mixed leaves, Swiss cheese, grilled pineapple pico de gallo & lime aioli

HARISSA LAMB **GFO** \$26

Red cabbage, Spanish onion, Swiss cheese, yoghurt dressing & tomato chilli jam

KOREAN BEEF **GFO** \$26

Kim chi, fried egg, Swiss cheese & Korean BBQ sauce

TANDOORI CRUMBED FISH \$27

Mixed leaves, shaved cucumber, guacamole, pickled onion, Swiss cheese & tomato chilli jam

CHORIZO PATTY **GFO** \$27

Hash brown, avocado, Swiss cheese, onion rings, smokey BBQ sauce

CUBANO PULLED PORK SANDWICH **GFO** \$27

Sliced ham, Swiss cheese, rocket, pickled onion, Dijon mustard on toasted sourdough

CLASSICS

x x x x x x x x x

CHICKEN SCHNITZEL \$25

House panko crumbed served with chips & salad

GRILLED CHICKEN BREAST **GF** **DF** \$25

Served with chips & salad

VEGAN SCHNITZEL **V** \$25

Served with chips & salad

BEER BATTERED COD \$26

Served with chips, salad & tartare

250G RUMP STEAK **GF** **DF** \$33

Served with chips & salad

TOPPERS

PARMY
w HAM,
NAPOLITANA
& CHEESE

+ \$5

AVOCADO,
HAM &
CHEESE

+ \$6

LAMB & CHORIZO
MEATBALLS w
PARMESAN

+ \$10

CREAMY
GARLIC
PRAWNS

+ \$10

PIZZAS

All pizzas can be made gluten free

GFO



GLUTEN FREE BASE + \$6

MARGHERITA \$20

House-made Napoli sauce with basil, tomato, bocconcini & mozzarella

SLICED HAM \$20

House-made Napoli sauce with sliced ham, pineapple & mozzarella

PEPPERONI \$20

House-made Napoli sauce with sliced pepperoni & mozzarella

VEGETARIAN \$22

House made romesco sauce with roast beetroot, roast capsicum, sweet potato, tomato, spinach, feta & mozzarella

SATAY CHICKEN \$26

Satay sauce with tomato, roast capsicum, Spanish onion, spinach, peanuts, mozzarella & a yoghurt dressing

MEAT EATER \$28

BBQ sauce, pulled pork, sliced ham, bacon, pepperoni, lamb & chorizo meatballs & mozzarella

HARISSA LAMB \$28

Avocado yoghurt base, roast sweet potato, beetroot, tomato, spinach, Spanish onion, feta, Dukkah & mozzarella

TIKKA PRAWN \$28

Hem's secret Tikka sauce, roast sweet potato, spinach, feta, spanish onion & mozzarella

LAMB & CHORIZO MEATBALLS \$28

Spicy tomato base, spinach, Spanish onion, basil, chilli flakes & mozzarella

KIDS MENU



FREE ICE-CREAM WITH EVERY KIDS MEAL

CHICKEN NUGGETS \$12

Served with chips

BATTERED FLAT HEAD \$12

Served with chips

HAWAIIAN PIZZA \$12

Ham, pineapple & cheese pizza

PASTA **GFO** **DFO** \$12

Linguine tossed in house-made Napoli sauce & cheese

CHEESEBURGER **GFO** **DFO** \$14

Served with chips

DESSERTS

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HOUSE MADE CREPE \$16

Served with orange honey glaze, coconut, ice-cream & whipped cream

APPLE PIE \$16

Served with strawberries, whipped cream & ice-cream

STICKY DATE \$16

Served with strawberries, whipped cream, ice-cream & a butterscotch sauce

GF Gluten Free

DF Dairy Free

VG Vegetarian

V Vegan

GFO Gluten Free Options

DFO Dairy Free Options

VGO Vegetarian Option

VO Vegan Option