

LUNCH  
11:30 AM - 3 PM

# BISTRO MENU

DINNER  
5:30 PM - 9:00 PM

\*NO ALTERATIONS ON SPECIALS  
\*NOT INCLUDING PUBLIC HOLIDAYS

SEE OUR WEEKDAY  
LUNCH SPECIALS

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

## BREADS

**HOUSE MADE DAMPER** \$6  
Served with roast garlic & onion jam

**HOUSE MADE CORN BREAD** **GF** \$8  
Served with whipped honey butter

**HOUSE MADE FOCACCIA BRUSCHETTA** **DFO** \$10  
Served with cherry tomato, basil salsa & goats cheese

**GARLIC BREAD** \$9  
4 pieces per serve

ADD CHEESE + \$3

## STARTERS

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

PULLED  
BEEF BRISKET

CAJUN  
CHICKEN

BLACKENED  
SWORDFISH

All served with apple slaw, cherry tomato salsa, avocado & tomatillo sauce

**CAPRESE ARANCINI** **VG** \$17  
Served with pesto aioli & balsamic glaze

**CHICKEN SHISH TAOUK** **GFO** **DFO** \$18  
Served with pita bread, spiced yoghurt & a cherry tomato salsa

**BAKED CAMEMBERT** **GFO** \$18  
Served with grilled house made focaccia, cranberries, honey & walnuts

**500g FRIED CHICKEN WINGS** **GF** **DFO** \$18  
Served with sticky Korean BBQ sauce & ranch dressing

**COCONUT CRUMBED BANANA PRAWNS** \$25  
5 Prawns, served with green papaya salad, fried rice paper & Thai basil & chilli aioli

**SEAFOOD CHOWDER** \$25  
Fish, mussels, banana prawns & scallops served with our house made focaccia

## SEAFOOD

**CHIPOTLE & LIME BRAISED FRESH BLACK MUSSELS** **GFO** **DF** \$30

400g fresh black mussels served with corn ribs, rocket, roast capsicum, chorizo, house made focaccia & chips

**CAJUN SOFT SHELL CRAB** **GFO** **DF** \$35  
Served with chorizo, rocket, grilled corn, cherry tomato salsa & an avocado tomatillo sauce

**SEAFOOD BASKET** \$37  
Battered whiting, tempura scallop, soft shell crab, coconut crumbed prawns served with chips, lemon & tartare sauce

**PAN FRIED BARRAMUNDI** **GF** \$40  
Served with house made beetroot gnocchi, roast cherry tomatoes, Tropea onion, asparagus, black olive tapenade & capsicum coulis

**SEAFOOD MIXED GRILL** **GF** **DFO** \$65  
Grilled barramundi, braised black mussels, prosciutto wrapped bug, 1/2 shell sea scallops, grilled banana prawns served with chips & chimichurri sauce

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.

## MEATS

**IRISH STEW LAMB SHANK** \$29  
Served with colcannon mashed potato, broccolini & house made damper

**OVEN ROASTED DUCK BREAST** **GF** **DF** \$36  
Served with sumac roasted cauliflower, Lebanese zucchini, cherry tomato, roast capsicum hummus & wild mushroom jus

**BRAZILIAN 12 HOUR SLOW COOKED BEEF BRISKET** **GF** **DFO** \$38  
Served with sweet potato mofongo, apple slaw, house made corn bread & chimichurri sauce

## SIDES

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

**GARDEN SALAD** **V** **GF** \$9

**SUMAC ROAST CAULIFLOWER** **VG** **GF** \$12  
w/ roast capsicum hummus & flaked almonds

**CORN RIBS** **VG** **GF** **DF** \$12  
w/ sticky Korean BBQ sauce

**MINI WEDGES** **DFO** **VO** \$12  
w/ sour cream & sweet chilli

**ROAST LEBANESE ZUCHINNI** **VO** **GFO** **DFO** \$12  
w/ macadamia nut crumb & goats cheese

## WEEKNIGHT DINNER DEALS

MONDAY - \$22 BARRA MUNDAY

TUESDAY - \$19 200G STEAK

WEDNESDAY - \$18 SCHNITTY

THURSDAY - \$5 TACOS

# PASTA

GLUTEN FREE PASTA + \$6

## PEARL BARLEY RISOTTO **VG VO DFO** \$28

With winter vegetables, macadamia crumb & goats cheese

ADD CHICKEN + \$6

ADD BANANA PRAWNS (X 4) + \$12

## HOUSE MADE POTATO GNOCCHI **VG** \$35

Wild mushroom, roasted Lebanese zucchini, kale, bocconcini, sage & garlic butter

## SEAFOOD PAPPARDELLE **GFO DFO** \$40

Banana prawns, 1/2 shell sea scallops, mussels, white fish, rocket, parmesan & white wine garlic sauce

# BURGERS

All burgers are served with chips

GLUTEN FREE BUN AVAILABLE + \$5

**GFO**

All burgers can be made gluten free

## BEEF PATTY **DFO** \$26

Lettuce, bacon, cheese, caramelised onion, sliced beetroot, roasted garlic & onion jam

## HOUSE MADE FOCACCIA WITH MORTADELLA **DFO** \$26

Black olive tapenade, cherry tomato salsa, rocket & stracciatella

## CHICKPEA PATTY **V** \$25

Avocado, lettuce, fried mushroom, date chutney & vegan cheese

## PULLED BEEF BRISKET **DFO** \$27

Apple slaw, cheese, sweet potato mofongo & smoky BBQ sauce

## GRILLED CHICKEN & HALOUMI **DFO** \$28

Pineapple fritter, roast capsicum hummus, avocado & lettuce

# CLASSICS

All served with your choice of 2 sides: Chips, House Slaw, Colcannon Mash or Veg + your choice of sauce  
(Please be aware that our mash contains dairy)

## CHICKEN SCHNITZEL \$25

PARMY TOPPER + \$5

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

## VEGAN SCHNITZEL **V** \$25

## BEER BATTERED WHITING \$26

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

## 300G SCOTCH FILLET STEAK **GF DF** \$43



## SAUCES + \$3

GRAVY	PEPPER	MUSHROOM	DIANE	CHIMICHURRI
<b>GF DF</b>	<b>GF</b>	<b>GF</b>	<b>GF</b>	<b>GF V</b>

# PIZZAS

All pizzas can be made gluten free

**GFO**

GLUTEN FREE BASE + \$6

VEGAN CHEESE + \$4

## MARGHERITA **VG** \$20

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

## PEPPERONI \$20

House-made Napoli sauce with sliced pepperoni, caramelised onion, chilli flakes & mozzarella

## VEGETARIAN **VG** \$22

Roast capsicum hummus base, mushroom, olive, tomato, avocado, pumpkin & roast potato

## MORTADELLA \$26

Ricotta base with pistachio, olive, rocket, caramelised onion & mozzarella

## CHICKEN & CHORIZO \$27

House-made Napoli sauce with avocado, olive, tomato, pumpkin & mozzarella

## PROSCIUTTO & CAMEMBERT \$27

Ricotta base with poached pear, rocket, macadamia nut & mozzarella

## PULLED BEEF BRISKET \$28

BBQ sauce base with mushroom, caramelised onion, roast potato, capsicum & mozzarella

## GARLIC PRAWN & BUG \$28

White sauce base with Spanish onion, rocket & mozzarella

# KIDS MENU



FREE ICE-CREAM WITH EVERY KIDS MEAL

## SPAGHETTI **GFO** \$12

With Napolitana sauce & parmesan cheese

## BATTERED FLAT HEAD \$12

Served with chips

## PEPPERONI PIZZA \$12

Tomato base, mozzarella cheese & pepperoni

## MARGHERITA PIZZA \$12

Sliced tomato, basil, bocconcini & mozzarella cheese

## CHICKEN NUGGETS \$12

Served with chips

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

Served with chips

# DESSERTS

## POACHED PEAR **VG GFO DFO** \$15

Served with strawberries, whipped cream, ice-cream & an orange toffee glaze

## COCONUT PANNA COTTA **VG GF** \$15

Served with strawberries, whipped cream, ice-cream & a lime butter glaze

## STICKY DATE \$15

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