

ENTREES

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GARLIC BREAD (V) fresh oven baked golden crust garlic bread	8 11
Add cheese (V)	10 13
Add cheese and bacon	12 15
MUSHROOM AND GOATS CHEESE SOURDOUGH (V) served with sundried tomato pesto and basil oil	16 19
FRIED MUSHROOM AND GINGER WONTONS (VG, DF) served with full flavour dipping sauce	15 18
RICOTTA FRITTERS (V, GFO) served with lemon mascarpone and raspberry macadamia salad	20 23
ORANGE CINNAMON INFUSED ROAST DUCK (GF) served with potato herb rosti, lemon crème fraiche and sorrel	25 28
HONEY SESAME KARAAGE CHICKEN (DF) on steamed lotus buns with pak choy slaw, pineapple kimchi and kewpie mayo	18 21

CHICKEN WINGS (GF, DFO) your choice of buffalo with blue cheese dressing or korean bbq with kewpie mayo, served with house seasoning	13 16
MOROCCAN BEEF SKEWERS (DFO) served with pearl cous cous, cucumber salsa, harissa yoghurt, pomegranates and pistachios	19 22
CHIPOTLE KING PRAWNS served with crab and potato croquettes, corn salsa and lime sour cream	24 27
SALT AND PEPPER CALAMARI (GF, DF) served with tarragon artichoke tartare and snow pea tendrils salad	15 18
HOKKAIDO SEARED SCALLOPS (GFO, DF) on pumpkin laksa purée, served with pear and cashew radish salad and lime dressing	19 22

SALADS

CAESAR SALAD crispy prosciutto, shaved parmesan, cos lettuce, poached egg, croutons and creamy caesar dressing	20 23
GREEN GODDESS TZATZIKI PEARL COUS COUS (V, GFO, DFO) persian feta, red peppers, spanish onions, pomegranates, cranberry, snow pea tendrils and toasted almonds	22 25

GRILLED HALLOUMI AND PUMPKIN QUINOA (V, GF, DFO) mint, baby spinach, apricot, pepitas, pistachio and harissa spiced lemon yoghurt	22 25
Add grilled chicken (GF)	7 10
Add grilled prawns (GF)	7 10
Add salt and pepper calamari (GF)	7 10

GRILL AND SCHNITZEL

All grills are cooked to your liking with your choice of sauce and two sides.

250GM DARLING DOWN RUMP	32 35
300GM DARLING DOWN RIB FILLET	47 50
200GM QUEENSLANDER EYE FILLET	46 49

CHICKEN PARMIGIANA (GFO, DFO)	29 32
CHICKEN SCHNITZEL (GFO, DFO)	26 29
PARMITARIAN (V)	29 32

Sides (GF): chips | garden salad | parmesan mash | green vegetables | kipfler potatoes

Sauces (GF): gravy | mushroom | diane | red wine jus | garlic cream | peppercorn

Add a topper (GF): grilled prawns | salt and pepper calamari | grilled prosciutto wrapped asparagus **7 10**

MAINS

PORK BELLY (GF) crispy skin pork belly served with seared scallops, saffron cauliflower purée, broccolini and salted caramel	34 37
NEW YORK BBQ PORK RIBS (GFO, DF) served with red cabbage-chilli-cashew-apple slaw, sweet potato chips and house-made bbq sauce	40 43
THAI RED CHICKEN CURRY (GF, DF) MEDIUM HEAT tender chicken thigh pieces on house-made coconut red curry with ginger scented rice, fresh lime, coriander, thai basil, bean sprouts and chilli	27 30
LEMON CHICKEN TAGINE (DFO) served with olives, pumpkin, fennel and moroccan cous cous, dates, apricots, topped with pomegranate, coriander, mint, pistachio and harissa yoghurt	32 35

BEER BATTERED SNAPPER served with kipfler potato chips, pesto mushy peas, garden salad and tarragon artichoke tartare	32 35
PRAWN AND SCALLOP LINGUINE (GFO) 30 33 served with tomato chilli crab butter, cherry tomatoes, spanish onion, finished with gremolata and shaved manchego	30 33
VEGAN YELLOW CURRY (VG, GFO, DF) MILD HEAT cauliflower, chickpea, kipfler potato, saffron rice, topped with coconut raita, cashews and curry parsnip crisps accompanied by mint naan bread	24 27
PAN SEARED BARRAMUNDI (GF) on potato and leek gratin, served with grilled prosciutto wrapped asparagus and macadamia pesto	38 41

BURGERS AND TACOS

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WAGYU BEEF BURGER (GFO) bacon, onion jam, tomato relish, cheddar and oak lettuce on a brioche bun and served with chips	25 28
BANG BANG CHICKEN BURGER (GFO) rocket, red cabbage, pickled carrots, peanut sauce, sriracha mayo and served with sweet potato chips	24 27
PHILLY CHEESE SLOW ROAST BEEF SANDWICH (GFO) mushroom, caramelised onion, rocket, camembert and chive sauce on grilled turkish bread and served with chips and aioli	25 28

STICKY KOREAN BBQ PORK TACOS (GFO) served with pak choy slaw, pineapple kimchi and sriracha mayo on a soft shell taco	20 23
SPICED CAULIFLOWER AND HALLOUMI TACOS (V, GFO) served with pistachio hummus, rocket, cucumber, bell pepper salsa and shawarma yoghurt on a soft shell taco	22 25

DESSERTS

HOUSE-MADE STICKY DATE PUDDING served with crumbled honeycomb, vanilla bean, gelato and hot chocolate fudge	13 16
APPLE PIE served with salted caramel and vanilla bean gelato	13 16

ESPRESSO PANNA COTTA (GFO) served with whip cream, flaked chocolate and almond biscotti	13 16
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KIDS MENU

For children 12 years and under. All kids meals come with a free soft drink, ice-cream and a kids activity pack.*

CHICKEN NUGGETS SERVED WITH CHIPS AND SALAD OR VEGETABLES	13 16
GRILLED CHICKEN TENDERLOINS SERVED WITH CHIPS AND SALAD OR VEGETABLES (GF, DF)	13 16
BATTERED FLATHEAD SERVED WITH CHIPS AND SALAD OR VEGETABLES	13 16
CRUMBED CALAMARI SERVED WITH CHIPS AND SALAD OR VEGETABLES (GFO, DFO)	13 16
SPAGHETTI BOLOGNAISE (GFO, DFO)	13 16
MAC AND CHEESE (BAKED) SERVED WITH SALAD (V)	13 16

*Subject to availability.

SIDES

CRISPY COATED CHIPS (V, GF, DF)	7 10
GREEN VEGETABLES (VG, GF)	7 10
PARMESAN MASH (GF)	7 10
SWEET POTATO CHIPS (DF) served with tomato relish	9 12
BROCCOLINI, CASHEW, SOY AND FRESH CHILLI (VG, GF, DF)	9 12

SAUCES

GRAVY (GF)	2 3
MUSHROOM (GF)	2 3
DIANE (GF)	2 3
RED WINE JUS (GF, DF)	2 3
GARLIC CREAM (GF)	2 3
PEPPERCORN (GF)	2 3

FOOD ALLERGIES please note that great care is taken when preparing your meal. If you have any food allergy please, please inform our staff at the time of ordering. It must be noted that we operate a commercial kitchen that handles nuts, seafood, shellfish, seeds, flour/s, eggs and dairy products. We endeavour to accommodate all our customers requests where possible.

M Members NM Non Members

(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (DF) Dairy Free (DFO) Dairy Free Option (VG) Vegan

Please note: Eftpos surcharge applies