

STARTERS

Garlic Bread

\$9.90 Add cheese \$2 Crispy bacon \$2 (V,NF)

Garlic Pizza

House made pizza base with garlic puree, herbs and cheese \$14.90 Add fresh chilli \$2 (GFO,NF)

Crispy Coated Chips

With rosemary salt and garlic aioli \$13.90
(GFO, V, NF, DFO)

Seasoned Wedges

With rosemary salt, sour cream and sweet chilli sauce \$14.90 (GFO, V)

Prawn Dumplings

(6) Fried dumplings served with Japanese pickles, Asian garnish salad, mixed sesame seeds and Nam Jim dipping sauce \$17.90
Add fresh chilli \$2 (NF, DFO)

Butter Milk Chicken Tenders

(3) Fried Marinated chicken served with dollops of Smokey BBQ aioli, Dukka, water cress and creamy slaw \$16.90 (DFO)

Spicy Buffalo Cauliflower Bites

Fried cauliflower tossed in a sticky sauce with a smear of garlic aioli, water cress and Dukka \$15.90 (GFO, NF, DFO)

Chicken Spring Rolls

(5) Golden fried spring Rolls served with Korean style kimchi, pickled ginger and Thai sweet chilli sauce \$16.90

Menu

BISTRO CLASSICS

(Add fried egg to any Parmi or Schnitzel \$2)

Traditional Parmigiana

Crumbed fresh chicken breast topped with ham, rich Italian Napoli sauce & cheese served with chips and salad \$28.90

BBQ Parmigiana

House made BBQ sauce, caramelised onion, crispy bacon and cheese \$31.90

Spanish Parmigiana

Rich Italian Napoli sauce, salami, fresh chilli, red onion and cheese \$31.90

Golden Chicken Schnitzel

Fresh crumbed chicken breast served with chips and salad \$24.90 Add gravy \$2.00

Vegetable Parmi

Tempura battered egg plant with Napoli sauce and cheese, served with chips and salad \$25.00
(GFO, NF, V)

Tempura Flake

Golden fried or grilled flake fillets served with crispy chips, fresh salad and a smear of house made tartare and lemon \$29.90 (GFO, NF, DFO)

Lemon Pepper Calamari

Tender calamari strips lightly fried, served with a smear of garlic aioli, crispy chips, fresh salad and lemon E \$17.90 M \$29.90 (GFO, NF, DFO)

Open Lamb Souvlaki

Grilled flat bread topped with marinated slow cooked lamb, fresh Greek salad, crumbled feta and topped with tzatziki \$25.90

Menu

SIDE BOWLS

Creamy slaw
Creamy mash potato
Herb crushed potato
Garden salad
Vegetables
\$8.90

MAINS

Greek Style Lamb Shoulder

12 hour slow cooked sous vide shoulder served on Skordalia mash, crispy broccolini, Greek salsa and a sweet potato shard, finished with a sweet lamb jus
\$32.90 (GFO, NF)

Asian Style Pork Belly

Slow cooked for 12 hours then rested on spiced rice, wok tossed Asian greens, then topped with a rice paper crisp, pickled red onion and a sweet pork glaze \$31.90 (GFO, DFO, NF)

Herb Crusted Barramundi

Farmed barramundi fillet roasted then served on dill and olive oil smashed potatoes, caramelized broccolini and herb aioli, finished with creamy confit garlic sauce and fresh herbs \$29.90 (GFO)

Roast of the day

\$27.90 (see special board for today's roast)
(GFO, DFO, NF)

Menu

FROM THE PANS & WOK

(Gluten free pasta available on request \$1)

Prawn and Scallop Risotto

Pan seared tiger prawns, scallops, Spanish onion, confit garlic, cherry tomatoes and spinach, finish with a charred whole prawn and a creamy white wine sauce or rich Italian tomato sauce
\$31.90 Add Fresh chilli \$2 (GFO, NF)

Creamy Garlic or Chilli Prawns

Pan seared tiger prawn cutlets with Spanish onion and confit garlic in a creamy sauce served with fluffy rice, saffron and lemon aioli, pickled onion, prawn crackers, paprika dust and fresh herbs
E \$17.90 M \$31.90 Add fresh chilli \$2 (GFO, NF)

Nasi Goreng

Wok tossed rice, green peas, diced capsicum and Thai chilli sauce, topped with fried egg, bean shoots, fried shallots and Asian herbs
\$21.90 Add chicken and shrimp or crispy pork belly bits for \$4 Add fresh chilli \$2 (GFO, NF, VO, VEO, NF)

Vegetable Risotto

Pan seared roasted pumpkin, caramelized onion, cherry tomatoes, peas, confit garlic and spinach finished with creamy white wine sauce or rich Italian tomato sauce and parmesan snow \$24.90
Add chicken \$4 Fresh chilli \$2 (GFO, NF, VO, VEO)

Menu

FROM THE GRILL

All steaks are cut in house and cooked to your liking,
served with salad, chips and your choice of sauce –
change salad to steamed vegetables \$2 (GFO, NF)

300gm Char Grilled Porterhouse

Grain feed aged sirloin \$38.90

300gm Char Grilled Scotch Fillet

Grain feed aged cube roll \$41.90

SAUCES

All sauces are gluten free

Creamy mushroom, creamed pepper corn, gravy, garlic
cream or sweet red wine jus \$4

Garlic butter, dijon mustard or seeded mustard \$3

Add garlic prawns on top \$12

Add char grilled whole prawns (4) \$16

SALAD

Thai Beef Salad

Crispy coated tender beef strips mixed with fresh
lettuce leaves, cucumber, red onion, cherry
tomatoes, Asian herb mix, bean shoots and fried
shallots, finished with Nam Jim dressing \$27.90

Add fresh chilli \$2 (GFO, NF, VO)

Cesar Salad

Fresh cos lettuce, crispy bacon, garlic croutons
and parmesan cheese, finished with a creamy
Cesar dressing \$22.90 Add roasted seasoned
chicken \$4 Salt and pepper calamari or crispy
prawns \$5 (GFO, NF, VO, VEO)

Menu