



bocado.

YOU CAN ALSO ORDER ITEMS FROM
'BOCADO' AND 'WOK O'CLOCK'



- CHILDREN'S MEALS -

12 years & under: Includes a free chef's choice ice cream **13/15**

Battered fish fillets with chips
Mini cheeseburger served with chips **GFO**
Dinosaur chicken nuggets and chips
Grilled chicken with steamed vegetables **GF**
Twirl bolognaise topped with Parmesan cheese **GFO**

- DESSERTS -

CHOCOLATE FONDANT PUDDING **12/14**

Soft centred served with king island double cream

INDIVIDUAL STICKY DATE PUDDING **12/14**

Served with warm butterscotch sauce and vanilla bean ice cream

LUNCH

MONDAY-SATURDAY
11:30AM-2:30PM

DINNER

MONDAY-THURSDAY
5:30PM-8:30PM

FRIDAY-SATURDAY
5:30PM-9PM

SUNDAY
11:30AM-8:30PM

Ingredients for our food are sourced as
locally and organically as possible.
Selected for flavour and sustainability and
prepared with minimum fuss, so that their natural
quality shines through.



- GRAZE -		
CONTINENTAL LOAF TOASTED with garlic butter V + mozzarella cheese V	7/9 9/11	
PORTUGUESE PORK BELLY Spiced marinated grilled pork belly with mojo picon, rocket and grilled pineapple salsa GF	22/24	
CHILLI LIME FISH TACO Grilled pineapple, tomato and red onion salsa, shredded cabbage, cos lettuce, avocado and lemon aioli	19/21	
GRILLED HALOUMI Blistered tomatoes, kalamata olives, labneh, pomegranate and toasted pita bread V, GFO	22/24	
- CLASSICS -		
CHICKEN SCHNITZEL 300grams served with chips, house salad and gravy	26/28	
MAKE YOUR SCHNITZEL A PARMIGIANA With napoli sauce, ham and mozzarella cheese	5/6	
MARKET BATTERED FISH Served with chips, house salad and tartare sauce	27/29	
SALT AND PEPPER SQUID Spiced squid served with house salad, crunchy fries and garlic mayonnaise	28/30	
- SIGNATURES -		
CRISPY PORK BELLY Served with smoked paprika infused roasted chats, grilled dutch carrot, sugar snap peas, apple purée and creamy mustard sauce GF	35/37	
BARRAMUNDI FILLET Served with a mild spicy coconut curry, green beans, sugar snap peas, baby corn and steamed aromatic rice	34/36	
CHICKEN ROULADE Filled with fetta, spinach and mushrooms, wrapped in prosciutto served with crispy fried potatoes, sautéed spinach, sugar snap peas and creamy porcini sauce GF	29/31	
BEEF ASADO RIBS Slow cooked beef short ribs, cauliflower purée, roasted carrots, buttered grilled corn and homemade sticky barbeque sauce GF	32/34	

- CHAR CHAR CHAR -		
SIGNATURE PRESSED COAL GRILL & JOSPER OVEN		
Dry ageing meat causes moisture to evaporate through a process called desiccation. This process enhances greater concentrations of beef flavour and results in a delicious rich finish, which is why we take time and care when dry ageing our meats in-house.		
SEE OUR DAILY MENU OF DRY AGED MEATS AND AUSTRALIAN FRESH SEAFOOD SELECTION		
Renowned for its freshness, quality and flavour, our Australian fresh seafood is a must-try for seafood lovers, with our vast coastline and numerous fishing ports, we take pride in our ability to deliver a diverse range of high-quality seafood options that are sustainably sourced and prepared with care.		
MARINATED LAMB SOUVLAKI Served with greek salad, chips, tzatziki and pita bread GFO	32/34	
AMERICAN FULL PLATE PORK RIBS Slow cooked BBQ pork ribs served with crispy fries & creamy apple slaw GF	HALF 43/45 FULL 59/61	
All steaks served with crunchy fries and house salad		
RUMP STEAK 300 GRAMS GF PRIME SCOTCH FILLET 250 GRAMS GF NEW YORK PREMIUM 400 GRAMS GF	30/32 42/44 46/48	
OPTIONAL ADD ONS Two Australian king prawns GF	14/16	
CHOICE OF GLUTEN FREE SAUCES Creamy mushroom / Béarnaise / Pink peppercorn / Sticky barbeque rib Red wine gravy / Creamy roast garlic sauce / Creamy dianne	2/4	
- BURGER BAR -		
All burgers served on a milk bun with crunchy steakhouse fries		
WAGYU BEEF BURGER Wagyu beef pattie, smoky bacon, hi-melt cheese, caramelised onion and barbeque prego sauce GFO	21/23	
STICKY PORK BELLY BURGER Lettuce, apple slaw, cucumber, red onion and sriracha mayo served on a soft milk bun GFO	21/23	
PLANT-BASED MUSHROOM BURGER Plant-based mushroom pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish, vegan mustard mayo on a vegan bun VG, GF	22/24	

- PAN TO PLATE -		
PRAWN AND CHORIZO LINGUINE Tiger prawns, spanish chorizo, baby spinach, cherry tomatoes, garlic, chilli, virgin olive oil and shaved grana padano GFO	29/31	
CHICKEN ALFREDO PAPPARDELLE Pan fried chicken breast and shitake mushrooms in a creamy alfredo sauce topped with shaved aged parmesan GFO	27/29	
SEAFOOD RISOTTO Marinated prawns, scallops, fish, mussels and calamari cooked in creamy garlic risotto and topped with lemon crème fraiche GF	30/32	
Our food is cooked to order, your patience is appreciated. During busy periods we are unable to vary the menu. For any additional special dietary requirements please mention at the time of ordering.		
- FROM THE GARDEN -		
CORN AND LENTIL SALAD Yellow lentils, corn kernels, pepitas, chopped capsicum, sliced radish, cucumber with za’atar, dijon and lemon dressing V, GF	20/22	
TUNA POKE BOWL Sesame crust seared tuna, barley salad, fresh avocado, chopped cucumber, edamame, roasted beetroot and roasted sesame dressing	29/31	
QUINOA, PUMPKIN AND HALOUMI Roasted honeyed pumpkin, mixed leaves, cherry tomatoes and lemon dressing V, GF	21/23	
OPTIONAL ADD ONS Poached chicken GF Smoked salmon GF Chilled king prawns (4) GF	7/9 10/12 12/14	
Price = Members/Visitors V = Vegetarian VG = Vegan GF = Gluten Free GFO = Gluten Free Option Additional charges may apply		
Some dishes may contain traces of nuts		