

- PIZZAS -	
All pizza sizes are 12"	
<b>CHEESY GARLIC</b> Fresh herbs and mozzarella <b>v</b>	<b>20/22</b>
<b>MARGHERITA</b> Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil <b>v</b>	<b>21/24</b>
<b>HAWAIIAN PIZZA</b> Napoli base, mozzarella cheese, ham and pineapple	<b>23/26</b>
<b>VEGETARIAN PIZZA</b> Napoli base, mozzarella cheese, mushroom, capsicum, black olives, Spanish onion, spinach and cherry tomato <b>v</b>	<b>23/26</b>
<b>THE ITALIAN STALLION</b> Pepperoni, napoli base and shredded mozzarella	<b>23/26</b>
<b>MEAT LOVERS</b> Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic	<b>24/27</b>
<b>SUPREME</b> Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, Italian leg ham, Spanish onion, black olives, capsicum and Italian herbs	<b>25/28</b>
<b>CHICKEN &amp; AVOCADO</b> Grilled chicken, bacon, avocado, napoli base, capsicum, red onion and sriracha aioli	<b>25/28</b>
<b>FIERY PRAWN</b> Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli	<b>26/29</b>
<b>PERI PERI CHICKEN</b> Marinated grilled chicken breast, bacon, camembert, roasted peppers, cherry tomatoes, red onion and ranch sauce	<b>26/29</b>
<b>NUTELLA PIZZA</b> Nutella base, strawberries, vanilla bean ice cream and icing sugar <b>v</b>	<b>21/24</b>
<b>GLUTEN FREE BASE</b> <b>GF</b>	<b>+3/4</b>

YOU CAN ALSO ORDER ITEMS FROM  
‘WOK O’CLOCK’



- CHILDREN’S MEALS -	
<b>12 years &amp; under: Includes a free chef’s choice ice cream</b>	<b>14/16</b>
Battered fish fillets with crunchy fries Mini cheeseburger served with crunchy fries <b>GFO</b> Chicken finger nuggets and crunchy fries Grilled chicken with steamed vegetables <b>GF</b> Twirl bolognaise topped with parmesan cheese <b>GFO</b>	
- DESSERTS -	
<b>CHOCOLATE FONDANT PUDDING</b> Soft centred served with king island double cream	<b>12/14</b>
<b>INDIVIDUAL STICKY DATE PUDDING</b> Served with warm butterscotch sauce and vanilla bean ice cream	<b>12/14</b>
<b>PISTACHIO PAPI CAKE</b> Pistachio papi and white chocolate layered cake topped with rose petals	<b>12/14</b>

## 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 -		
<b>CONTINENTAL LOAF TOASTED</b> With garlic butter <b>v</b> With garlic butter and mozzarella cheese <b>v</b>	<b>8 / 9</b> <b>10 / 11</b>	
<b>CRUNCHY COATED CHIPS</b> Served with aioli <b>GF, v</b>	<b>9 / 11</b>	
<b>SPICY FRIED SHRIMP</b> Shallow-fried whole shrimp served with crispy noodles, sticky honey and garlic sauce topped with roasted sesame seeds	<b>21 / 23</b>	
<b>LEMON CHICKEN WINGS</b> Grilled spiced wings tossed with garlic, lemon-herb sauce served with mixed fresh apple slaw and Greek goddess dipping sauce <b>GF</b>	<b>19 / 21</b>	
<b>PRAWN COCKTAIL</b> Avocado mousse, lemon gel, radicchio leaves, white cabbage, lemon halves and Marie Rose dressing <b>GF</b>	<b>25 / 28</b>	
<b>GRILLED HALOUMI</b> Served with labneh, oven-dried cherry tomatoes, kalamata olives and pita bread <b>GFO, v</b>	<b>21 / 23</b>	
- BURGER BAR -		
All burgers served on a milk bun with crunchy fries		
<b>CLASSIC CHEESEBURGER</b> Beef pattie, lettuce, tomato, cheese and tomato sauce <b>GFO</b>	<b>21 / 23</b>	
<b>MEXICAN CHICKEN &amp; CHORIZO</b> Smashed avocado, pico de gallo, sour cream, baby cos lettuce, cheddar cheese, salsa verde and corn kernels <b>GFO</b>	<b>25 / 28</b>	
<b>STICKY BEEF BURGER</b> Pattie basted in sticky bbq sauce, crispy fried eschalot, tomato, lettuce, grilled bacon and American liquid cheese <b>GFO</b>	<b>25 / 28</b>	
- PAN TO PLATE -		
<b>SALMON PAPPARDELLE</b> Fresh salmon, grilled asparagus, cherry tomatoes and capers in a creamy lemon dill sauce <b>GFO</b>	<b>28 / 31</b>	
<b>PRAWN &amp; CHORIZO GNOCCHI</b> Pan-fried prawns, chorizo, cherry tomatoes, crème fraîche, fresh chilli, tossed with white wine, roasted garlic, parmesan and EVO <b>GFO</b>	<b>32 / 35</b>	
<b>BEEF TORTELLINI</b> Pan-fried with pork sausage, broccoli florets, spinach, roasted bell pepper, chopped tarragon, grated lemon zest, creamy white wine sauce and Pecorino Romano	<b>27 / 30</b>	

- CHAR CHAR CHAR -		
<b>SIGNATURE PRESSED COAL GRILL &amp; JOSPER OVEN</b>		
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.		
<b>SEE OUR DAILY MENU OF DRY AGED MEATS AND AUSTRALIAN FRESH SEAFOOD SELECTION</b>		
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.		
<b>MARINATED CHICKEN SOUVLAKI (3 SKEWERS)</b> Served with Greek salad, crunchy fries, tzatziki and pita bread <b>GFO</b>	<b>32 / 36</b>	
<b>GRAIN FED PURE BLACK ANGUS 130 DAYS</b> Our steaks are 100% Black Angus beef which delivers the strong flavour and consistently high-quality Australian beef. Our steaks are up to a marble score of 3+ to ensure our diners have a great eating experience.		
All steaks served with crunchy fries and house salad		
<b>RUMP STEAK 300 GRAMS</b> <b>GF</b> <b>NEW YORK PREMIUM 300 GRAMS</b> <b>GF</b> <b>OP RIB-EYE 400 GRAMS</b> <b>GF</b>	<b>33 / 36</b> <b>45 / 49</b> <b>56 / 59</b>	
<b>OPTIONAL ADD ONS</b> Two Australian king prawns <b>GF</b>	<b>+14 / 16</b>	
<b>CHOICE OF GLUTEN FREE SAUCES</b> <b>GF</b> Creamy mushroom / Béarnaise / Pink peppercorn / Red wine gravy / Creamy roast garlic sauce / Creamy diane / Sticky barbeque	<b>+2 / 3</b>	
- CLASSICS -		
<b>CHICKEN SCHNITZEL</b> 300 grams served with crunchy fries, house salad and gravy	<b>26 / 29</b>	
<b>JUNIOR CHICKEN SCHNITZEL</b> 150 grams served with crunchy fries, house salad and gravy	<b>20 / 22</b>	
<b>MAKE YOUR SCHNITZEL A PARMIGIANA</b> With napoli sauce, ham and mozzarella cheese	<b>+5 / 6</b>	
<b>MARKET BATTERED FISH</b> Served with crunchy fries, house salad and tartare sauce	<b>27 / 30</b>	
<b>GRILLED FISH OF THE DAY</b> Served with dressed house salad, crunchy fries, lemon and tartare sauce	<b>29 / 31</b>	
<b>SALT AND PEPPER SQUID</b> Spiced squid served with house salad, crunchy fries and garlic mayonnaise	<b>28 / 31</b>	
<b>CHICKEN AND PRAWN SCALLOPINI</b> Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce <b>GF</b>	<b>29 / 32</b>	

- SIGNATURES -		
<b>PORTUGUESE PORK BELLY</b> Spiced marinated pork belly cooked over our chargrill with cauliflower purée, apple compote, fennel and apple slaw, roasted Brussels sprouts <b>GF</b>	<b>36 / 39</b>	
<b>TUSCAN SALMON &amp; PRAWN</b> Cooked in creamy semi-dried tomato, kale, spinach and cherry tomato sauce, served with roasted potatoes, parmesan and herb crumb	<b>34 / 38</b>	
<b>FLATHEAD PROVENÇAL</b> Pan-fried fillets served with vibrant sauce in caperberries, olive, tomato served with roasted zucchini, eggplant and sautéed potatoes <b>GF</b>	<b>34 / 38</b>	
<b>SPICED BEEF BRISKET</b> Served with hummus, cauliflower steak, pickled onions, fried chickpeas, sumac and gremolata	<b>36 / 39</b>	
<b>CHICKEN ROULADE</b> Chicken breast filled with truffle, mushrooms and cheese wrapped in prosciutto served with potato purée, Dutch carrots, porcini cream sauce and herbed oil <b>GF</b>	<b>29 / 32</b>	
- FROM THE GARDEN -		
<b>CAESAR SALAD</b> Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and house-made creamy dressing	<b>21 / 24</b>	
<b>TORCHED ORANGE &amp; GRAPEFRUIT</b> Dried cranberries, toasted almond, shaved fennel and chopped lettuce tossed with honey lemon dressing <b>VG, GF</b>	<b>21 / 24</b>	
<b>CRISPY NOODLE SALAD</b> Shredded wombok and red cabbage, capsicum, cherry Roma tomatoes, edamame bean and sweet soy sesame dressing <b>VG</b>	<b>21 / 24</b>	
<b>OPTIONAL ADD ONS</b> Poached chicken <b>GF</b> Smoked salmon <b>GF</b> Chilled king prawns (4) <b>GF</b>	<b>+7 / 8</b> <b>+10 / 11</b> <b>+12 / 14</b>	
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.		
<b>Price = Members/Visitors</b> <b>V = Vegetarian</b> <b>VG = Vegan</b> <b>GF = Gluten Free</b> <b>GFO = Gluten Free Option</b> <b>Additional charges may apply</b>		
<b>Some dishes may contain traces of nuts. If you have any serious allergies, please let us know and we will try our best to serve you something delicious.</b>		