

DINNER MENU

- BREADS & SMALL PLATES -

Garlic Bread (v)
- WITH CHEESE (v)
- WITH BACON & CHEESE
- WITH FETTA & CARAMELISED ONION (v)

SML - \$5.⁵⁰
\$13
\$14
\$15

LRG - \$10
\$13
\$14
\$15

LOADED FRIES - SHAVED PARMESAN, CHEESY BACON SAUCE **\$19**
SALT & PEPPER SQUID - TARTARE (M) **\$17**
PORK BELLY BITES - ASIAN BBQ & SESAME SAUCE **\$24**
COB LOAF - BACON & 3 CHEESE WITH SOURDOUGH **\$20**

- BRUSCHETTA - CHEFS RECOMMENDATION -

HEIRLOOM TOMATOES, BURRATA CHEESE, BALSAMIC, OLIVE OIL, GRILLED SOURDOUGH, PESTO (v) SERVES 1-3 PEOPLE **\$23**

- FROM THE PIZZA OVEN -

SOUDOUGH COB - HOT STONE BAKED FROM OVEN WITH CULTURED BUTTER, BALSAMIC GLAZE & OLIVE OIL (v) **\$19**
ROASTED OLIVES - MIXED AUSTRALIAN OLIVES WITH CHILLI AND GARLIC SERVED WARM (v) **\$12**
BRIE PIZZA - NEAPOLITAN STYLE PIZZA WITH BRIE CHEESE, HOT HONEY, ROSEMARY AND OLIVE OIL (v) **\$19**

- SCHNITZELS -

HOUSE CRUMBED CHICKEN BREAST SCHNITZEL
ALL SERVED WITH CHIPS & SALAD
(VEGETABLES INSTEAD OF SALAD + \$3)

THE ORIGINAL - PANKO CRUMBED **\$26**
VIRGIN PARMIGIANA - NAPOLITANA SAUCE & CHEESE **\$31**
AUSSIE PARMIGIANA - HAM, NAPOLITANA SAUCE & CHEESE **\$34**
AMERICAN PARMIGIANA - BACON, NAPOLITANA SAUCE & CHEESE **\$34**
CHILLI PARMIGIANA - CHILLI SAUCE, JALAPENO, BACON & CHEESE **\$35**
BBQ MEATLOVER - SALAMI, HAM, BACON & CHEESE **\$36**
GARLIC PRAWN - 6 PRAWNS (M) IN GARLIC SAUCE SERVED ON TOP **\$39**
HAWAIIAN - NAPOLITANA SAUCE, HAM, PINEAPPLE & CHEESE **\$35**
CARBONARA - CHEESE SAUCE, BACON & MUSHROOM **\$34**
IMPY - AVOCADO, BACON, CHEESE, GARLIC SAUCE **\$36**

- SALADS -

CARAMELISED ROAST VEGETABLE SALAD - ROAST BEETROOT, LEAFY GREENS, SWEET POTATO, RED PEPPERS, PECANS, GRILLED GREENS, CHERRY TOMATOES, SOFT FETTA, BALSAMIC GLAZE, PARMESAN (v,GF) **\$34**

SALAD ADDITIONS:

- HALOUMI (v,GF) - \$8
- CHICKEN (GF) - \$8
- 6 PRAWNS (GF,M) - \$13
- SALT & PEPPER SQUID (M) - \$9
- WAGYU (GF) - \$8

- MAIN MEALS -

COWRA LAMB & ROSEMARY SAUSAGES - MASH, STEAMED VEGETABLES & ONION GRAVY **\$33**
OPEN STEAK SANDWICH - WAGYU STEAK, CARAMELISED ONION, LETTUCE, BACON, TOMATO, CHEESE, BURGER SAUCE ON SOURDOUGH WITH CHIPS **\$42**
SCHNITZEL BURGER - LETTUCE, TOMATO, BACON, CHEESE, BURGER SAUCE & CHIPS **\$31**
HALOUMI BURGER - GRILLED HALOUMI, LETTUCE, TOMATO, CARAMELISED ONION, BEETROOT RELISH & CHIPS (v) **\$31**
MINUTE STEAK BURGER - BACON, CHEESE, BEETROOT RELISH, BURGER SAUCE, LETTUCE, TOMATO & CHIPS **\$36**
FLATHEAD FILLETS - BEER BATTERED, TARTARE, LEMON, CHIPS & SALAD (M) **\$34**
SALT & PEPPER SQUID - TARTARE, LEMON, CHIPS & SALAD (M) **\$34**
BARRAMUNDI FILLET - BEER BATTERED, CHIPS, SALAD & TARTARE (A) **\$40**
COWRA LAMB CUTLETS - HERBED CRUMBED, CHIPS & SALAD
- REGULAR (2-3) **\$40** - LARGE (3-4) **\$47**

- PASTA & RISOTTO -

ALL WITH PARMESAN

BACON CARBONARA - BACON, CRACKED PEPPER, CREAM **\$29**
- ADD MUSHROOMS **\$3** - ADD CHICKEN **\$6**
BOLOGNESE - HOUSE MINCED BEEF AND LAMB, TOMATO **\$34**
BEEF RAGU - SLOW COOKED BEEF, PULLED LAMB, SEMI-DRIED TOMATO, FRESH PESTO, CREAM **\$36**
LAMB RISOTTO - PULLED LAMB, ROAST VEGETABLES, SOFT FETTA (GF) **\$36**
PRAWN RISOTTO - 10 LARGE PRAWNS (M), BACON, CANDIED WALNUTS (GF) **\$45**
VEGETARIAN RISOTTO - ROAST VEGETABLES, TOMATO, FRESH PESTO, FETTA (v,GF) **\$32**
PESTO CHICKEN PASTA - SEMI-DRIED TOMATOES, PESTO, CREAM, BABY SPINACH, CHICKEN **\$34**
CHILLI PRAWN PASTA - GARLIC, TOMATO, CHILLI, 10 LARGE PRAWNS (M) **\$45**
ITALIAN STYLE MEATBALLS - 12 MEATBALLS, VODKA SAUCE, CHILLI, CHERRY TOMATOES **\$36**
WAGYU STEAK PASTA - WAGYU, BABY SPINACH, BACON, CREAM **\$37**

PLEASE advise staff of any ALLERGIES &/or DIETARY REQUIREMENTS
15% Surcharge Public Holidays & Sundays

(v) - Vegetarian
(GF) - Gluten Free

- ARTISAN PIZZA 12" -

OUR OWN STYLE HOUSEMADE DOUGH, MADE WITH OUR HOUSE SOURDOUGH STARTER AND A BLEND OF AN AUSTALIAN ORGANIC FLOUR AND AN ITALIAN OO FLOUR, THIN & CRISPY, LIGHT PUFFY CRUST, COOKED WELL DONE IN ITALIAN STONE OVEN

HONEY PIG - TOMATO BASE, PEPPERONI & HOT HONEY **\$28**
ITALIAN STALLION - TOMATO BASE, PROSCIUTTO, BURRATA CHEESE, ROCKET, **\$34**
MARGARITA - TOMATO BASE, BASIL, BOCCONCINI **\$26**
VEGETARIAN - ROAST CAPSICUM, OLIVES, MUSHROOM, SEMI-DRIED TOMATOES, BURRATA CHEESE, PESTO, BABY SPINACH (v) **\$32**
HAWAII 5-0 - TOMATO BASE, DOUBLE SMOKED HAM, PINEAPPLE **\$29**
MEDITTERANEAN - TOMATO BASE, MUSHROOMS, DOUBLE SMOKED HAM, PEPPERONI, OLIVES, PESTO, SHAVED PARMESAN **\$28**
MEATY BEASTY - HONEY BBQ BASE, DOUBLE SMOKED HAM, BACON, PEPPERONI, CHICKEN, ITALIAN SAUSAGE **\$32**
TIPSY PIG - VODKA SAUCE BASE, PEPPERONI, RICOTTA, PARMESAN, HOT HONEY **\$29**
SATAY CHICKEN - PEANUT SATAY SAUCE, SPANISH ONION, MARINATED CHICKEN, CARAMELISED CAPSICUM, BABY SPINACH **\$29**
ITALIAN MEATBALL - VODKA SAUCE BASE, 16 ITALIAN SAUSAGE MEATBALLS, CHILLI, BASIL, PARMESAN **\$28**

GLUTEN FREE BASES AVAILABLE +\$2

- FROM THE GRILL -

ALL STEAKS SEASONED WITH SEA SALT AND HOUSE CRACKED PEPPERCORNS
SERVED WITH CHIPS & SALAD (GF)
(VEGETABLES INSTEAD OF SALAD + \$3)

400g+ RIB EYE SCOTCH FILLET - 150 DAY GRAIN FED **\$55**
THICK CUT, TENDER, JUICY, GOOD MARBLING
250g+ WATERVALE SIRLOIN - 150 DAY GRAIN FED **\$34**
CONSISTENT FLAVOUR, TENDER
WAGYU MEDALLIONS TOP CAP LOIN - S.M.B SCORE 8-9 **200g - \$35**
FINE MARBLE, JUICY RICH BITE, BUTTERY TASTE **350g - \$51**
300g WAGYU MINUTE STEAK - MB SCORE 4-5 **\$32**
TENDERISED MEDALLIONS, MILD BUTTERY FLAVOUR
300g+ GRILLED HERB MARINATED CHICKEN BREAST **\$28**

TURN INTO A SURF N TURF WITH GARLIC PRAWN SAUCE (M) AND SALT & PEPPER SQUID (M) \$18.⁵⁰

- SAUCES & CONDIMENTS -

ALL SERVED ON THE SIDE - \$3 EACH

- GARLIC SAUCE (GF) - MUSHROOM SAUCE - DIANNE (GF)
- BEARNAISE (GF) - HOLLANDAISE (GF) - GRAVY - PEPPER JUS
- GARLIC PRAWN SAUCE (GF,M) - \$14

CONDIMENTS - .50c EACH

- SWEET CHILLI, MUSTARD, MAYONNAISE, AIOLI, MINT SAUCE

- KIDS MENU -

WITH TOMATO SAUCE UNLESS STATED
BATTERED FISH & CHIPS (M) **\$12**
BOLOGNESE W PASTA **\$12**
SCHNITZEL & CHIPS **\$12**
DINO NUGGETS & CHIPS **\$12**
SAUSAGES, CHIPS & GRAVY **\$14**
MINUTE STEAK, CHIPS, GRAVY **\$16**

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Country of Origin Seafood

A - Australian
I - Imported
M - Mixed (both imported and Australian)