

DINNER MENU

- BREADS & SMALL PLATES -

GARLIC BREAD (v)	SML - \$5 LRG - \$9.50	LOADED FRIES - CHEESE & BACON SAUCE	\$16
- WITH CHEESE (v)	\$12	SALT & PEPPER SQUID - TARTARE	\$16
- WITH BACON & CHEESE	\$13	PORK BELLY BITES - ASIAN BBQ & SESAME SAUCE	\$21
- WITH FETTA & CARAMELISED ONION (v)	\$14	COB LOAF - BACON & 3 CHEESE WITH SOURDOUGH	\$18

- BRUSCHETTA - CHEFS RECOMMENDATION -

HEIRLOOM TOMATOES, BURRATA CHEESE, BALSAMIC, OLIVE OIL, GRILLED SOURDOUGH, PESTO (v) SERVES 1-3 PEOPLE **\$22**

- FROM THE PIZZA OVEN -

SOURDOUGH COB - HOT STONE BAKED FROM OVEN WITH CULTURED BUTTER, BALSAMIC GLAZE & OLIVE OIL (v)	\$18
ROASTED OLIVES - MIXED AUSTRALIAN OLIVES WITH CHILLI AND GARLIC SERVED WARM (v)	\$11
BRIE PIZZA - NEAPOLITAN STYLE PIZZA WITH BRIE CHEESE, HOT HONEY, ROSEMARY AND OLIVE OIL (v)	\$18

- SCHNITZELS -

HOUSE CRUMBED CHICKEN BREAST SCHNITZEL

ALL SERVED WITH CHIPS & SALAD

(VEGETABLES INSTEAD OF SALAD + \$3)

THE ORIGINAL - PANKO CRUMBED	\$24
VIRGIN PARMIGIANA - NAPOLITANA SAUCE & CHEESE	\$29
AUSSIE PARMIGIANA - HAM, NAPOLITANA SAUCE & CHEESE	\$32
AMERICAN PARMIGIANA - BACON, NAPOLITANA SAUCE & CHEESE	\$32
CHILLI PARMIGIANA - CHILLI SAUCE, JALAPENO, BACON & CHEESE	\$33
BBQ MEATLOVER - SALAMI, HAM, BACON & CHEESE	\$34
GARLIC PRAWN - 6 PRAWNS IN GARLIC SAUCE SERVED ON TOP	\$37
HAWAIIAN - NAPOLITANA SAUCE, HAM, PINEAPPLE & CHEESE	\$33
CARBONARA - CHEESE SAUCE, BACON & MUSHROOM	\$32
IMPY - AVOCADO, BACON, CHEESE, GARLIC SAUCE	\$34

- SALADS -

CARAMELISED ROAST VEGETABLE SALAD - ROAST BEETROOT, LEAFY GREENS, SWEET POTATO, RED PEPPERS, PECANS, GRILLED GREENS, SOFT FETTA, BALSAMIC GLAZE, PARMESAN (v, GF)	\$32
WAGYU BEEF SALAD - LEAFY GREENS, CHERRY TOMATOES, AVOCADO, HALOUMI, ORANGE, HOUSE ITALIAN RED WINE DRESSING (GF)	\$36

SALAD ADDITIONS:

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

- MAIN MEALS -

COWRA LAMB & ROSEMARY SAUSAGES - MASH, STEAMED VEGETABLES & ONION GRAVY	\$32
OPEN STEAK SANDWICH - WAGYU STEAK, CARAMELISED ONION, LETTUCE, BACON, TOMATO, CHEESE, BURGER SAUCE ON SOURDOUGH WITH CHIPS	\$38
SCHNITZEL BURGER - LETTUCE, TOMATO, BACON, CHEESE, BURGER SAUCE & CHIPS	\$29
HALOUMI BURGER - GRILLED HALOUMI, LETTUCE, TOMATO, CARAMELISED ONION, BEETROOT RELISH & CHIPS (v)	\$29
LAMB BURGER - BACON, CHEESE, BEETROOT RELISH, BURGER SAUCE, LETTUCE, TOMATO & CHIPS	\$29
FLATHEAD FILLETS - BEER BATTERED, TARTARE, LEMON, CHIPS & SALAD	\$32
SALT & PEPPER SQUID - TARTARE, LEMON, CHIPS & SALAD	\$33
BARRAMUNDI FILLET - BEER BATTERED, CHIPS, SALAD & TARTARE	\$35
COWRA LAMB CUTLETS - HERBED CRUMBED, CHIPS & SALAD	
- REGULAR (2-3) \$37 - LARGE (3-4) \$44	

- SIDES ALL \$10 -

BEER BATTERED CHIPS - WITH AIOLI (v, GF)	
MASHED POTATO - PARMESAN, CREAM (v, GF)	
SEASONAL VEGETABLES - OLIVE OIL, SALT, PEPPER (v, GF)	
GREEK GARDEN SALAD - FETTA, TOMATO, CARROT, CUCUMBER, OLIVES & BALSAMIC GLAZE (v, GF)	

- PASTA & RISOTTO -

ALL WITH PARMESAN

BACON CARBONARA - BACON, CRACKED PEPPER, CREAM	\$27
-ADD MUSHROOMS \$3 -ADD CHICKEN	\$5
BOLOGNESE - HOUSE MINCED BEEF AND LAMB, TOMATO, TOPPED WITH BECHAMEL SAUCE	\$32
BEEF RAGU - SLOW COOKED BEEF, PULLED LAMB, SEMI-DRIED TOMATO, FRESH PESTO, CREAM	\$34
LAMB RISOTTO - PULLED LAMB, ROAST VEGETABLES, SOFT FETTA (GF)	\$34
PRAWN RISOTTO - 10 LARGE PRAWNS, BACON, CANDIED WALNUTS (GF)	\$43
VEGETARIAN RISOTTO - ROAST VEGETABLES, TOMATO, FRESH PESTO, FETTA (v, GF)	\$30
PESTO CHICKEN PASTA - SEMI-DRIED TOMATOES, PESTO, CREAM, BABY SPINACH, CHICKEN	\$32
CHILLI PRAWN PASTA - GARLIC, TOMATO, CHILLI, 10 LARGE PRAWNS	\$43
ITALIAN STYLE MEATBALLS - 12 MEATBALLS, VODKA SAUCE, CHILLI, CHERRY TOMATOES	\$32

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, THIN & CRISPY, LIGHT PUFFY CRUST

COOKED WELL DONE IN ITALIAN STONE OVEN

HONEY PIG – TOMATO BASE, PEPPERONI & HOT HONEY	\$27
ITALIAN STALLION – TOMATO BASE, PROSCIUTTO, BURRATA CHEESE, ROCKET,	\$33
MARGARITA – TOMATO BASE, BASIL, BOCCONCINI	\$25
VEGETARIAN – ROAST CAPSICUM, OLIVES, MUSHROOM, SEMI-DRIED TOMATOES, BURRATA CHEESE, PESTO, BABY SPINACH (v)	\$31
HAWAII 5-0 – TOMATO BASE, DOUBLE SMOKED HAM, PINEAPPLE	\$28
VEGGIE 2.0 – RICOTTA, ROAST GARLIC, CHERRY TOMATOES, CHILLI, CARAMELISED ONION, ROCKET (v)	\$26
MEDITERRANEAN – TOMATO BASE, MUSHROOMS, DOUBLE SMOKED HAM, PEPPERONI, OLIVES, PESTO, SHAVED PARMESAN	\$27
MEATY BEASTY – HONEY BBQ BASE, DOUBLE SMOKED HAM, BACON, PEPPERONI, CHICKEN, ITALIAN SAUSAGE	\$31
BBQ LAMB – HONEY BBQ BASE, PULLED LAMB, SWEET POTATO, DANISH FETTA, BABY SPINACH, CARAMELISED ONION	\$31
GARLIC PRAWN – TOMATO BASE, 8 GARLIC PRAWNS, ROCKET, CARAMELISED ONION, GRILLED PEPPERS, DANISH FETTA, CHIPOTLE AIOLI	\$38
TIPSY PIG – VODKA SAUCE BASE, PEPPERONI, RICOTTA, PARMESAN, HOT HONEY	\$28
SATAY CHICKEN – PEANUT SATAY SAUCE, SPANISH ONION, MARINATED CHICKEN, CARAMELISED CAPSICUM, BABY SPINACH	\$28
ITALIAN MEATBALL – VODKA SAUCE BASE, 16 ITALIAN SAUSAGE MEATBALLS, CHILLI, BASIL, PARMESAN	\$27

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)

320g+ RIB EYE SCOTCH FILLET - 150 DAY GRAIN FED	\$49
TENDER, JUICY, GOOD MARBLING	
500g+ NEW YORK CUT WATERVALE SIRLOIN - 150 DAY GRAIN FED	\$55
THICK CUT, CONSISTENT FLAVOUR, TENDER	
250g WAGYU MEDALLIONS TOP CAP LOIN - MB SCORE 8-9	\$45
FINE MARBLE, JUICY RICH BITE, BUTTERY TASTE	
200g WAGYU MINUTE STEAK - MB SCORE 4-5	\$26
TENDERISED MEDALLIONS, MILD BUTTERY FLAVOUR	
250g+ GRILLED HERB MARINATED CHICKEN BREAST	\$23

TURN INTO A SURF N TURF WITH GARLIC PRAWN SAUCE AND SALT & PEPPER SQUID \$18

- 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) - \$14

CONDIMENTS - .50c EACH

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

- KIDS MENU -

WITH TOMATO SAUCE UNLESS STATED

- BATTERED FISH & CHIPS \$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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