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## Entrée

<b>Garlic Bread (VT)</b>	\$8.00
<b>Bruschetta (VT) (GF)</b> <i>Damper Bread- Beetroot Hummus-Caramelised Onion- Fetta-Walnuts</i>	\$14.00
<b>Antipasti Platter</b> <i>Salami- Camembert Cheese-Olives-Sundried Tomatoes Beetroot Hummus-Sliced Apple-Dried Apricots-Bread</i>	\$18.00
<b>Wagyu Beef Gyoza</b> <i>Roast Pumpkin-Miso &amp; Onion Puree</i>	\$16.00
<b>Char Sui Duck Shanks</b> <i>Tamarind-Ratatouille-Cashews-Coriander</i>	\$16.00
<b>Karaage Fried Chicken</b> <i>Whipped Fetta-Cranberries-Orange-Balsamic-Avocado</i>	\$16.00
<b>Smoked Salmon (GF) (DF)</b> <i>Fennel-Apple-Mandarin-Dill-Fried Capers-Lime</i>	\$16.00
<b>Spicy Squid Tentacles</b> <i>Wakame Salad-Kewpie Mayo-Lime</i>	\$16.00
<b>Mackerel Nummus (GF) (DF)</b> <i>Crispy Cos Lettuce-Tomato &amp; Avocado Salsa-Lime</i>	\$16.00
<b>Homemade Onion Bhajis' (VT) (VG) (GF) (DF)</b> <i>Smoked Eggplant-Mango Chutney-Coriander</i>	\$15.00
<b>Mac &amp; Cheese Croquettes (VT)</b> <i>Truffled Corn-Capsicum Coulis-Parmesan</i>	\$15.00
<b>Dukkha Roasted Cauliflower (VT) (VG) (GF) (DF)</b> <i>Sweet Potato Croquettes-Braised Spinach-Pomegranate</i>	\$15.00

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## Main

<b>Rump &amp; Reef</b>	\$40.00
<i>250gm Rump topped with Prawns &amp; Bearnaise Sauce Chips &amp; Salad or Crushed Potato &amp; Leek with Roasted Vegetables</i>	
<b>300gm Rib Fillet (GF)</b>	\$44.00
<i>Chips &amp; Salad or Crushed Potato &amp; Leek with Roasted Vegetables &amp; a Choice of Gravy, Mushroom, Pepper, Diane, Beef Jus</i>	
<b>Grilled Pork Cutlet</b>	\$38.00
<i>Braised Spinach-Roasted Cherry Tomatoes-Fried Haloumi -Lemon Myrtle &amp; Seeded Mustard Cream Sauce</i>	
<b>Kangaroo Fillet</b>	\$34.00
<i>Potato Rosti-Charred Broccolini-Spiced Davison Plum Sauce</i>	
<b>Smoked Chicken Breast</b>	\$36.00
<i>Basil Pesto Polenta-Roasted Fennel &amp; Heirloom Baby Carrots- Chicken &amp; Marmalade Jus</i>	
<b>Battered Snapper</b>	\$34.00
<i>Chips &amp; Salad with House Tartare Sauce</i>	
<b>Pan Fried Swordfish (GF) (DF)</b>	\$36.00
<i>Wild Rice-Ratatouille-Saffron &amp; Tomato Sauce-Fried Capers</i>	
<b>Fettuccini Marinara</b>	\$36.00
<i>Barramundi, Prawns &amp; Seafood Mixture Tossed with Your Choice of a Rich Tomato Sauce or Creamy Garlic</i>	
<b>Wagyu Beef Burger</b>	\$32.00
<i>Damper Bun-Beetroot Hummus- Mustard Aioli-Bacon- Cheese-Tomato-Potato Cake-Cos Lettuce</i>	
<b>Chicken Tortellini Carbonara</b>	\$32.00
<i>Roasted Chicken-Bacon-Onion-Creamy Garlic Sauce-Parmesan</i>	
<b>Pumpkin Ravioli (VT) (VG)</b>	\$28.00
<i>Swiss Brown Mushrooms-Roasted Pumpkin-Truffle Sage Butter-Walnuts</i>	
<b>Vegan Parmigiana (VT) (VG)</b>	\$28.00
<i>Potato Rosti-Eggplant-Zucchini-Sugo-Vegan Chicken-Mozzarella-Salad-House Dressing</i>	
<b>Coconut Jackfruit Stir Fry (VT) (GF)</b>	\$28.00
<i>Rice Noodles, Stir Fry Veg and Coconut Sauce</i>	

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## Salads

<b>Thai Beef Salad</b> (GF) (DF) <i>Marinated Beef-Rice Noodles-Mixed Greens-Sweet Chili Dressing-Cashews</i>	\$24.00
<b>Caesar Salad</b> <i>Cos Lettuce-Garlic Croutons-Crispy Bacon- Parmesan-Poached Egg-Anchovies Add Chicken</i>	\$18.00 \$6.00
<b>Roast Pumpkin, Beetroot &amp; Fetta</b> (VT) (GF) <i>Mixed Green Leaves-Candied Walnuts</i>	\$16.00
<b>Green Salad</b> (VT) (VG) (GF) (DF) <i>Mixed Green Leaves-Cucumber-Avocado- Citrus Vinaigrette</i>	\$8.00

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## Sides

<b>Roasted Vegetables</b>	\$6.00
<b>Crushed Potato &amp; Leek</b>	\$8.00
<b>Bowl Chips w Herb Aioli</b>	\$12.00

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## Kids Menu

<b>Cheeseburger Spring Rolls</b>	\$15.00
<b>Fish &amp; Chips</b>	\$15.00
<b>Chicken Nuggets</b>	\$15.00
<b>Creamy Chicken Tortellini</b>	\$15.00
<b>Pumpkin Ravioli</b> (VT)	\$15.00
<b>Pasta Bolognese</b>	\$15.00

*\*All kids meals come with complimentary juice or soft drink, and ice cream*

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## Dessert

<b>Choc Mint Explosion</b> <i>Chocolate Pudding-Mint Hedgehog- Choc Mint Bubbles-Choc Mint Sauce</i>	\$16.00
<b>Mango Macadamia Cheesecake (GF)</b> <i>Berry Caramel-Toasted Coconut</i>	\$16.00
<b>Churros</b> <i>Chocolate Hazelnut Sauce-Raspberry Sauce-Sugar Dust</i>	\$16.00
<b>Banoffee Delight</b> <i>Caramel Mousse-Banana-Coconut-Lime</i>	\$16.00
<b>Apple Rhubarb Cake (GF) (DF) (VG)</b> <i>Poached Rhubarb-Honey-Ginger-Vanilla-Lemon Sorbet</i>	\$16.00
<b>Vegan Jaffa Slice (DF) (GF) (VG)</b> <i>Banana-Almond-Cinnamon-Cranberries</i>	\$16.00
<b>Trio of Ice Cream</b> <i>Selection of House Made Ice Cream -Chocolate Wafer</i>	\$12.00
<b>Sorbet (VG) (DF)</b> <i>Mango, Raspberry or Lemon Sorbet</i>	\$12.00

*VG: vegan, GF: gluten free, DF: dairy free, VT: vegetarian*