

FOOD MENU



SUBSTANTIAL

Thai Beef Salad (GF) 26

Mixed Leaf Salad, Roasted Pea Nuts, Onion, Tomato, Coriander, Mint, Beans Sprout, Thai Dressing

Pumpkin & Feta Salad (VO)(GF) 24

Tri Coloured Quinoa, Beetroot, Pickled Onion, Mint, Feta, Spinach, Harissa Aioli Dressing **Add Chicken +5**

Salt & Pepper Calamari 27

Steak Fries & House Salad served with Aioli

Spaghetti Prawns 28

Basil, Chili, Onion, Garlic, Cherry Tomato, Cray Fish Oil

Gnocchi (Vg) 26

Pumpkin Puree, Baby Asparagus, Mushrooms, Onion

200g Eye Fillet 42

Creamy Mash, Green Beans, Red Wine Jus

Chicken Parmigiana 28

Steak Fries, Salad, House Napoli, Cured Ham, Mozzarella

House Crumbed Chicken Schnitzel 26

Steak Fries & House salad served with Gravy

Chicken Satay Nasi Goreng 26

Wok Tossed Rice, Spring Onions, Carrots, Leeks, Bean Sprouts, Chilli, Sesame Oil, Topped with Fried Egg & Prawn Crackers

Steak Sandwich w/ Steak Fries 28

Minute Steak, Caramelised Onion, Tomato, Lettuce, Dijon Aioli, Sourdough

Pale Ale Battered Barramundi Filet 28

House Salad, Chips, Tartare Sauce, Lemon

Big Aussie Beef Burger w/ Steak Fries 26

Fried Egg, Crispy Bacon, Grilled Pineapple, Beetroot, Tomato Sauce, Milk Bun

Southern Fried Chicken Burger w/ Chips 26

Guacamole, Lettuce, Tomato, Swiss Cheese

Green Falafel Wrap w/ Steak Fries (GF)(V) 25

Hummus, Tabouli Salad, Lettuce, Tomato, Tortilla Wrap

SIDES

Steak Fries 7

Creamy Mash Potato (GF) 7

Green Beans (GF) 7

Garden Salad (GF) 7

Dietary Key

Vegan (V)

Vegetarian (Vg)

Gluten Free (GF)

Vegan Option (VO)

Vegetarian Option (VGO)

FOOD MENU



GRAZING OPTIONS

Prawn & Ginger Dumplings Schezwan Chilli, Black Soy Vinegar	17
Karaage Chicken Chili Aioli	17
Crispy Honey Chili Popcorn Cauliflower (V)(GF) Chilli Aioli	16
Salt & Pepper Calamari (GF) Lemon Aioli	18
Buffalo Chicken Wings Carrots, Celery, Blue Cheese Sauce	18
Cajun Chicken Wings Sweet Chilli Sauce	18

Homemade Pumpkin & Sage Arancini (4) (Vg) Homemade Tomato Relish, Parmesan	18
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Homemade Wagyu Beef Sausage Rolls (5) Bush Tomato Chutney	16
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Crispy Veggie Spring Rolls (7) (V) Sweet Chili	13
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Hummus (V) Corn Chips, Olive Oil-Garlic, Paprika, Chickpeas, Dukkha	14
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Nachos (VO)(GF) Mozzarella, Black Beans, Sour Cream, Salsa, Guacamole, Jalapenos	19
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Steak Fries (V) Siracha Aioli	13
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Potato Wedges (VO) Sweet Chili, Sour Cream	14
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PIZZA

Margherita (V) San Marzano Tomato, Fior Di Latte, Basil	19
Wood Fired Chicken San Marzano Tomato, Fior Di Latte, Roast Chicken, Housemade Chilli XO	22
Ham & Pineapple San Marzano Tomato, Fior Di Latte, Smoked Ham, Pineapple	22
Hot Cacciatore Salami San Marzano Tomato, Fior Di Latte, Hot Salami, Chilli, Oregano	22

Gluten Free Base	4
Vegan Cheese	3
Extra Meat	4

DAILY SPECIALS

Tue	\$25 250g Porterhouse Steak
Wed	\$20 Chefs Special
Thu	\$20 Parma
Fri	\$20 Steak Sandwich
Sat	\$20 Burgers
Sat	\$1 Chicken Wings Min. 6 Wings
Sun	\$35 Sunday Roast w/ Drink Beer / Wine

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Vegan (V)	Vegan Option (VO)
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