GALUWA dining

BAR • DINING • EVENTS

MENU

TO START

Garlic Bread (V) **Add cheese +2** — **10**

Half Dozen Natural Pacific Oysters (GF, A) — **28**
Freshly shucked Pacific oysters, lemon.

Japanese: Soy sauce, lime, fresh chilli, salmon caviar, shallot. — **30**

Kilpatrick: Bacon, Worcestershire sauce. — **30**

Zucchini Flowers – 3 pieces (V) — **24**
Spinach, ricotta, parmesan, tempura batter, chilli mayo.
Locally grown, delivered fresh daily. $1 from every serve goes directly back to the local farmer who grows our zucchini flowers.

Salt & Pepper Squid (I) — **24**
Lightly crumbed calamari, aioli, lemon & herb salad.

Mediterranean Dip Trio (V, GFO, VGO) — **21**
Hummus, carrot & yoghurt dip, beetroot dip, bread.

Seared Scallops – 4 pieces (GF, I) — **28**
Scallops, honey carrot purée, salmon caviar, chorizo soil.

Mushroom Arancini – 3 pieces (V) — **21**
Pea, mushroom, buffalo mozzarella, truffle oil, Napoletana sauce, parmesan.

TAPAS

Marinated Mixed Olives (V) — **10**

Garlic Prawns (GFO, I) — **24**
Garlic, olive oil, fresh chilli, parsley, bread.

Golden Fried Halloumi Cheese (V, GF) — **20**
Honey, thyme.

White Anchovies with Chilli (I) — **18**

Chorizo con Pimientos – 2 pieces (GF) — **22**
Chargrilled pork chorizo, chimichurri.

Labneh Balls (V) — **18**
Olive oil, sumac, bread.

Swordfish Ceviche (A) — **29**
Sashimi-grade swordfish, chilli, fresh lime, coriander, cherry tomatoes, crusty bread.

PASTA & RISOTTO

Gluten-free casarecce pasta and gnocchi are available upon request.

Spaghetti Arrabbiata — **25**
Spicy Napoletana sauce, olives.

Spaghetti Marinara (I) — **34**
Spaghetti, prawns, calamari, baby octopus, mussels, white wine, tomato & basil sauce.

Fettuccine with Chilli King Prawns (I) — **34**
King prawns, garlic, chilli, parsley, extra virgin olive oil.

Beef Tortellini Boscaiola — **30**
Chunky bacon, mushroom, rich creamy sauce.

Rigatoni Beef Ragù — **32**
Slow-cooked beef ragù, shaved parmesan.

Gnocchi with Tiger Prawns (I) — **34**
Tiger prawns, rosé sauce, shaved parmesan.

Porcini Mushroom Risotto (GF) — **32**
Creamy sauce, sun-dried tomato, rocket.

Duck Risotto (GF) — **36**
Whole roasted duck breast on a bed of cherry tomato, Spanish onion & spinach risotto.

(V) Vegetarian | (GF) Gluten-Free | (VGO) Vegan option available | (VO) Vegetarian option available
(GFO) Gluten-Free option available | SEAFOOD LABELS: (A) Australian (I) International (M) Mixed

FROM THE GRILL

Scotch Fillet MB4+ | 300g (GF) **49**
Wagyu scotch fillet, roasted chat potatoes, Café de Paris butter.

Sirloin MB3+ | 300g (GF) **46**
Jack's Creek Wagyu sirloin, roasted chat potatoes, Café de Paris butter.

Frenched Lamb Cutlets (GF) **45**
Three chargrilled frenched lamb cutlets, roasted chat potatoes, Café de Paris butter.

Tomahawk Steak | Approx 1.2kg (GF) **99**
Grain-fed beef tomahawk steak, perfect for sharing.

Sauces (GF) **3**
Pepper sauce · mushroom sauce · red wine jus · gravy.

MAINS

Fish & Chips (A) **33**
Fresh perch in our house-made beer batter, coleslaw, chips, tartare sauce.

Australian Barramundi (A) **39**
Fresh pan-fried barramundi fillet, provençal vegetable ragù.

Australian Deep Sea Perch (A) **39**
Fresh deep sea perch fillet, cauliflower & walnut salad.

Duck Breast **36**
Green beans, honey soy glaze.

Chicken Schnitzel **29**
Chips, mushroom sauce.

Chicken Parmigiana **32**
Crumbed chicken breast, Napoletana sauce, ham, mozzarella, chips.

Chicken Boscaiola **34**
Chicken breast, mushroom, bacon, shallot cream sauce, chips.

Eggplant Moussaka (V) **28**
Eggplant, potato, tomato, béchamel, golden cheese.

BURGERS

Classic Beef Burger **27**
150g beef patty, onion, lettuce, tomato, cheese, beetroot, tomato sauce, chips.

Southern Fried Chicken Burger **27**
Southern fried chicken, chipotle mayo, cos lettuce, pickles, chips.

Halloumi Burger (V) **26**
Grilled halloumi, tomato chutney, rocket, chips.

SALADS

Caesar Salad (GFO) **20**
Cos lettuce, bacon, boiled egg, croutons, parmesan, Caesar dressing.
Add chicken +7

Beetroot & Grapefruit Salad (V, GF, VGO) **24**
Roasted beetroot, grapefruit, baby spinach, buffalo mozzarella, citrus dressing.

Nourish Bowl (VO, VGO) **27**
Choose one protein: Katsu Chicken or Halloumi or Teriyaki Salmon
Quinoa, brown rice, seaweed, pickled ginger, grated carrot, cabbage, edamame, avocado, sesame dressing.

PIZZAS

Simply Cheese (V) — **23**

Za'atar (V) — **28**
Middle Eastern herb & spice blend, toasted sesame seeds, fresh mint, tomato, feta.

Margherita (V) — **29**
Buffalo mozzarella, fresh basil.

Potato & Rosemary (V) — **30**
Potato, rosemary, buffalo mozzarella.

Primavera (V) — **30**
Eggplant, artichoke, capsicum, sun-dried tomatoes, Spanish onions, bocconcini cheese.

Burrata (V) — **28**
Burrata, cherry tomatoes, basil pesto, parmesan.

Ham & Pineapple — **25**

Pepperoni — **28**

BBQ Chicken — **30**
Chicken, bacon, onions, red capsicum, BBQ sauce.

Chicken Pesto — **30**
Chicken, basil pesto, sun-dried tomato.

Galuwa Special — **30**
Sliced tomato, bocconcini, fresh prosciutto, rocket.

Supreme — **29**
Pepperoni, ham, mushrooms, onions, red capsicum, pineapple, olives.

The Aussie — **29**
Bacon, egg, sausage, mozzarella, BBQ sauce.

Gamberi (I) — **32**
Prawns, avocado, chilli, cherry tomatoes, rocket.

Marinara (I) — **33**
Prawns, calamari, baby octopus, mussels, tomato base, chilli oil.

Gluten-free pizza base +5

SIDES & SAUCES

Chips & Aioli (V) — **12**

Roasted Chat Potatoes (V) — **13**

Seasonal Greens (V) — **15**
Broccolini, green beans, herb butter.

Mixed Leaf Salad (V) — **12**
Mixed leaves, cucumber, cherry tomato, shallot, house vinaigrette.

Rocket & Parmesan Salad (V) — **13**
Rocket, shaved parmesan, balsamic glaze, extra virgin olive oil.

Sauces (GF) — **3**
Pepper sauce · mushroom sauce · red wine jus · gravy.

KIDS

Chicken Nuggets & Chips — **16**

Ham & Cheese Pizza — **16**

Spaghetti with Butter & Parmesan (GFO, V) — **16**

(V) Vegetarian | (GF) Gluten-Free | (VGO) Vegan option available | (VO) Vegetarian option available
(GFO) Gluten-Free option available | SEAFOOD LABELS: (A) Australian (I) International (M) Mixed

FOOD ALLERGY WARNING: Our menu items may contain or come into contact with allergens including milk, eggs, wheat, soy, peanuts, tree nuts, fish, and shellfish. While we do our best to accommodate dietary needs, we cannot guarantee allergen-free food. Please speak to a staff member if you have concerns.

Public holiday surcharges apply.