

À la Carte Menu

Entrée

- Borlotti Bean & Pepperoni Soup**
with homemade bread and butter.....11.00
- Crumbed Halloumi cheese**
with garlic mayo, tabouli and crispy pita.....14.90
- Portuguese Salt & Pepper Squid**
with cherry tomato salad and lime aioli.....14.90
- Garlic King Prawns** with cream, fresh
tomato, tuscan herbs and steamed rice.....18.90
- Smoked Salmon** with Goats cheese roulade
with cumberland sauce and crusty bread.....18.90
- Buttermilk Corn fritters** with bacon
and roasted truss tomato sour cream.....13.90
- Fried Pork Belly** with plum, bacon,
pickled cucumber and maple syrup.....13.90
- Crispy Cajun fried** Chicken wings tossed
through garlic butter with Ranch dressing.....13.90
- Mixed Entrée** platter for one.....15.00

Bread & Salad

- Garlic & Herb bread**.....5.50
- Garlic & Parmesan Cheese bread**.....6.50
- Wood Fired Ciabatta** with balsamic reduction
and extra virgin olive oil.....8.00
- Bruschetta** with Roma tomato and fresh basil...9.90
- Caesar Salad** cos lettuce, egg, croutons,
parmesan, bacon, caesar dressing.....11.00

Sides

- Bowl of Veggies.....5.50
- Bowl of Chips.....5.50

Main Course

- Smoked BBQ Beef Ribs** with chips
and ranch dressing.....29.00
- Slow Roast Pork Belly** with roasted fennel,
saffron potatoes, apple compote and jus.....29.00
- Chicken Supreme stuffed** with Italian sausage
and melted brie with crispy bacon and jus...31.00
- Crispy Skin Atlantic Salmon** on fettuccine
with asparagus, cream and lemon.....29.90
- Angus Rump Steak**
with mash and hollandaise.....28.00
- Grain Fed Scotch fillet** on mash
with Moreton bay bugs and hollandaise.....36.00
- Roast Sliced Turkey ham** & sausage stuffing,
red current jus, potatoes and minted peas.....36.00
- Barramundi fillet** herb crusted on mash,
king prawns and hollandaise.....33.00
- King Prawn Linguine** with fresh tomato,
basil rocket, lemon dressing & olive oil.....29.00
- Chicken San Remo** with king prawns, smoked
salmon, asparagus, cream and garlic.....36.00
- Roasted Chermoula** Rack of lamb
with cherry tomatoes mash and jus.....31.00
- Reef & Beef Angus Rump** Steak
on mash with king prawns and hollandaise....36.00
- Mixed Grill Platter** - Bourbon glazed Pork spare
ribs, BBQ Beef short ribs, Buffalo chicken wings
with ranch dressing and crispy chis.....46.00

Vegetarian Mains

- Creamy Cheese Fettuccine**
with avocado, poached egg, baby spinach
and cherry tomato.....26.00
- Gourmet Ravioli** with Mushroom, Ricotta,
baby spinach & cream.....26.00
- Whole Roasted Eggplant** with goat cheese,
tomato, olive, tapenade and rocket.....27.00

Dessert & Coffee Menu

Dessert

Belgian Chocolate Lava pudding with vanilla bean ice cream.....	13.00
Selection of homemade gelato with biscotti.....	11.00
Vanilla Bean Crème Brule with biscotti raspberry coulis.....	11.00
New York Style Baked Cheesecake with berry compote.....	12.00
Sticky Toffee Banana Pudding with butterscotch sauce and ice cream.....	12.00
Affogato vanilla bean ice cream, espresso and a shot of liqueur.....	13.00
Crepe Suzette with vanilla ice cream.....	14.00
Assorted Dessert Platter for Two.....	26.00

Coffee

Latte - espresso, steamed and frothed milk.....	4.50
Mocha - espresso, steamed milk and mocha syrup.....	4.50
Cappuccino - espresso, steamed and frothed milk, topped with chocolate.....	4.50
Flat White - espresso and steamed milk.....	4.50
Short Black - espresso, intense and aromatic....	4.50
Macchiato - espresso with a dollop of froth milk...4.50	
Espresso con Panna - espresso and whipped cream.....	4.50
Hot Chocolate - topped with whipped cream and marshmallows.....	4.50
Tea - choose from our selection of teas.....	4.50
Liqueur coffees	11.50

More Information

Alternatively choose from the Daily Set Menu for up to 8 guests
Daily Set Menu: Two Course \$36pp or Three Courses \$42pp
Please choose only one type of menu for your booking; sorry no mixing of menus
Gluten free dishes available
BYO wine corkage \$3.50pp BYO cake-age \$3pp
Kids under 10 years - \$15 kids menu available
Three Function Set Menus A, B & C - available from \$35pp
If possible, please preorder for large bookings
2.5% surcharge for payments with plastic cards for over \$200
\$50 deposit required for bookings over 8 persons