



# DINNER MENU

## 5PM – LATE

Take a seat and  
let us take your order.

### ALL DAY \$10 COCKTAIL SPECIALS

**TUESDAY** Raspberry Fizz

---

**FRIDAY** Aperol Spritz & Espresso Martini

---

**SATURDAY** Mojito

---

**SUNDAY** Bloody Mary's

---

## SMALL PLATES

Pumpkin and Sage Arancini, Pomodoro Sauce, Parmesan, Crispy Sage (V)	14
Saute Squid, Cherry Tomato, Green Beans, Pinenuts, Herbed Breadcrumbs, Salsa Verde (N)	15
Bruschetta of Charred Red Capsicum & Tomato, Ricotta Salata, Basil, Aged Balsamic (VEO) (GFO*)	15
Chargrilled Local Chermoula Prawns (GF)	18
Antipasti For Two - Prosciutto, Salami, Bresola, D'Argental Lingot, Artichokes, Olives, Bruschetta, Sourdough (GFO*)	26

## HEALTH BOWLS

Little Way Veg Bowl W Roast Heirloom Baby Carrots, Mixed Beets, Quinoa, Eggplant, Nuts and Seeds (GF) (VEO) (N) <b>Add Chicken +5.5 Add Grilled Salmon +7</b>	19
Super Salad, Pickled Mushrooms, Farro, Roasted Cauliflower, Chestnuts, Cranberries, Avocado Dressing and Crispy Lotus (GFO) (N) (VEO) <b>Add Chicken +5.5, Add Halloumi +5.5</b>	22
Grilled Chicken Salad W Roast Pumpkin, Pomegranates, Cous Cous, Pepitas, Pinenuts, Rocket + Tahini Yoghurt Dressing (GFO) (VEO) (N) <b>Swap Chicken For Grilled Salmon +2, Add Halloumi +5.5</b>	24

## LITTLE ONE'S MENU

### DINNER

Pasta, tomato sauce, chicken, and parmesan	10
Kids Angus Beef Burger, Swiss Cheese and Chips	10
Home made nuggets and chips	10

### SWEET

Ice cream selection	7.5
Custard doughnuts (N)	7.5

## BIG PLATES

Char Grilled Cauliflower Steak W Lentil, Date and Cinnamon Salad, Whipped Feta, Pomegranate Dressing (VEO) (GF)	22
Angus Beef Burger, Bacon, Caramelized Onions, Swiss Cheese, Smoked Tomato Relish, Aioli, Pretzel Crust Bun + Chips	23
House Made Ricotta Gnocchi, Wild Mushroom Cream Sauce, Spinach, Parmesan, Sage (V)	24
Grilled Chicken W Samoriglio, White Polenta, Crispy Prosciutto	27
Linguine w Blue Swimmer Crab, Local Prawns, Cherry Tomatoes, Chili, Lemon, Soft Herbs, Pangrattato	28
Pappardelle, Slow Braised Lamb Shoulder, Porcini Mushroom Sauce, Spinach, Parmesan	29
Baked Salmon 'Tarator' Style, Tahini Yoghurt, Soft Herbs, Chili, Walnuts W Green Herb & Pistacchio Cous Cous (N)	32

## SIDES

Mixed Leaf Salad, Lemon Evoo Vinaigrette (VE) (GF)	7
Rosemary Salted Chips + Roast Garlic Aioli (V)	8
Sauteed Greens, Broccolini, Greens Beans, Peas, Spinach, Garlic, Chili (VE) (GF)	9

## SWEETS

Italian Doughnuts, Cinnamon Sugar, Hazelnut Custard (N)	10
Tiramisu, Marsala, Coffee, Whipped Mascapone, Cocoa	12
Creme Brulee, Sable Biscuits	12

## AFTER DINNER DRINKS

Limoncello	7
Baileys	7
Pedro Ximenez	8
Orange + Choc Warmer, Grand Marnier, Kahlua, Orange + Hot Chocolate	12
Black or White Russian, Kahlua, Sailor jerry, Espresso + Milk Over Ice	12
Affogato, Frangelico, Double Espresso + Ice Cream	12

V(O) = Vegetarian (Option) VE(O) = Vegan (Option) GF(O) = Gluten Free (Option) N = Nuts.

\*Substitute with GF Bread +1.5

Please advise staff of any dietary requirements.