



# DINNER MENU

## 5PM – LATE

Take a seat and  
let us take your order.

### ALL DAY \$10 COCKTAIL SPECIALS

**TUESDAY** Raspberry Fizz

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**FRIDAY** Aperol Spritz & Espresso Martini

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**SATURDAY** Mojito

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**SUNDAY** Bloody Mary's

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## SMALL PLATES

Roast Cauliflower Houmus W Crispy Chickpeas, Turkish Bread (V) (GFO*)	12
Pumpkin and Sage Arancini, Pomodoro Sauce, Parmesan, Crispy Sage (V)	14
Salt and Schezuan Pepper Squid, Chili, Crispy Thai Basil, Kewpie Mayo	14
Bruschetta of Charred Red Capsicum & Tomato, Ricotta Salata, Basil, Aged Balsamic (VEO) (GFO*)	15
Crumbed Silver Whiting W Chorizo Stuffing, Quince Aioli, Fennel, Red Onion and Parsley Salad	19.5
Antipasti For Two - Proscuitto, Salami, Bresola, D'Argental Lingot, Artichokes, Olives, Will Studd Comte, Lavosh Crispbread (GFO*)	26
Tasting Plate - Pumpkin and Sage Arancini, Salt and Pepper Squid, Cauliflower Houmus + Turkish Bread, Crumbed Silver Whiting W Chorizo Stuffing, Quince Aioli	28

## HEALTH BOWLS

Avocado Bowl W Quinoa, Kale, Pistachio, and Tahini Lemon Dressing (GF) (VE) (N) <b>Add Chicken +5.5 Add Gin Cured Salmon +5.5</b>	22
Grilled Chicken Salad W Roast Pumpkin, Pomegranates, Cous Cous, Pepitas, Pinenuts, Rocket + Tahini Yoghurt Dressing (GFO) (VEO) (N) <b>Add Halloumi +5.5</b>	24
Prawn Salad W Chorizo, Chickpeas and Freekeh, Cherry Tomato, Pinenuts, Pomegranate Dressing (N) <b>Add Chicken +5.5, Add Halloumi +5.5</b>	25

## 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
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## BIG PLATES

Char Grilled Cauliflower Steak W Lentil, Date and Cinnamon Salad, Whipped Feta, Pomegranate Dressing (VEO) (GF)	22
Black 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
Linguine W Blue Swimmer Crab, Local Prawns, Cherry Tomatoes, Chili, Lemon, Soft Herbs, Pangrattato	28
Roast Moroccan Spiced Lamb Rump, Glazed Baby Carrots, Pistachio, Fig and Mint Cous Cous, Feta	32
Barramundi Saltimbocca, Verjuice Muddled Tomatoes, Ricotta Gnocchi	32
Saffron and Orange Roast Spatchcock, Mojo Verde, Tomatoes, Spiced Roast Chat Potatoes	33

## SIDES

Sourdough or Grain Bread, Organic Butter (GFO*)	75
Rosemary Salted Chips & Roast Garlic Aioli (V)	8
Cos Lettuce Wedges, Buttermilk Dressing, Parmesan Crumbs (V)	9
Heirloom Cherry Tomatoes, Agrodolce Dressing, Feta (VEO) (GF) (N)	9
Roast Garlic Baby Potatoes, Lemon, Oregano (VE) (GF)	9

## SWEETS

Pavlova, Passion Fruit Curd, Mango, Lime (GF)	12
Chocolate Pot, Nutella Crumb, Nougatine, Raspberry Sorbet (V) (GF)	12
Raspberry and Chantilly Cream Mille Feuille, White Choc Ice Cream	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.