



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

Roast Cauliflower Hummus 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
Pea, Kale and Ricotta Croquettes, Sauce Romesco, Edamame Beans, Crispy Kale, Soft Poached Egg (V) (N)	18
Roast Field Mushrooms, Hummus, Smoky Tomato + Capsicum, Spiced Chickpeas, Toasted Quinoa, Herbs, Turkish Bread (VE)	18.5
Tasting Plate - Pumpkin and Sage Arancini, Salt and Pepper Squid, Cauliflower Hummus + Turkish Bread, Pea + Kale Ricotta Croquettes (N)	28

HEALTH BOWLS

Super Salad w Avocado, Quinoa, Kale, Pistachio, and Tahini Lemon Dressing (GF) (VE) (N) Add Chicken +5.5 Add Tassal Smoked Salmon +5.5	24
Grilled Chicken Salad w Roast Pumpkin, Pomegranates, Cous Cous, Pepitas, Pinenuts, Rocket + Tahini Yoghurt Dressing (GFO) (VEO) (N) Add Halloumi +5.5	24
Warm Spiced Salmon Salad, Young Coconut, Green Mango, Pineapple, Mint, Tomatoes + Puffed Wild Rice, Sweet and Sour Dressing (GF) (N)	23

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

Chargrilled Cauliflower Steak w Lentil, Date and Cinnamon Salad, Whipped Feta, Pomegranate Dressing (VEO) (GF)	22
Black Angus Beef Burger, Bacon, Caramelised 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 Exmouth Tiger Prawns, Cherry Tomatoes, Fennel, Herbs, Pangrattato, Chilli	28
Slow Cooked Crispy Free Range Pork Belly, Sauce Romesco, Crab + Sweet Corn Croquette, Asparagus, Mojo Verde (N)	29
Chermoula Salmon, Herb Flecked Cauliflower Tabbouleh, Tangy Yoghurt, Crumbled Pistachios (N) (GF)	29
Roast Moroccan Spiced Lamb Rump, Glazed Baby Carrots, Pistachio, Fig and Mint Cous Cous, Feta (N)	32

SIDES

Sourdough or Grain Bread, Organic Butter (GFO*)	75
Rosemary Salted Chips & Roast Garlic Aioli (V)	8
Roast Pumpkin, Orange Yoghurt, Pepitas + Toasted Hazelnuts (V) (N)	9
Crushed Baby Potatoes, Capers, Pink Peppercorns, Soft Herbs (V)	9

SWEETS

Pavlova, Passion Fruit Curd, Mango, Lime (GF)	12
Chocolate Pot, Nutella Crumb, Nougatine, Raspberry Sorbet (V) (GF) (N)	12
Buttermilk Panna Cotta w Poached Strawberries, Meringue Shards + Strawberry Sorbet (GF)	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.