



# 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

Turkish Bread (V) <b>Add Eggplant Baba Ganoush +5 (VE) and/or Add Za'atar, Spiced Beet Dip w Goat's Cheese + Hazelnuts (V) (N) +5</b>	<b>7</b>
Soup of the Day w Sourdough	<b>13</b>
Silverbeet and Gorgonzola Arancini, Tomato Sugo (V)	<b>14</b>
Salt and Schezuan Pepper Squid, Chilli, Crispy Thai Basil, Kewpie Mayo	<b>14</b>
Roast Cauliflower and Halloumi Fritters w Lime and Cardoman Spiced Yoghurt (V)	<b>16</b>
Blue Swimmer Crab + Sweet Corn Croquettes, Sauce Romesco, Chorizo Crumb (N)	<b>18</b>
Veggie Tasting Plate - Arancini, Cauliflower + Halloumi Fritters, Turkish Bread + Dips, Patatas Bravas (V) (N)	<b>28</b>
Tasting Plate - Crab Croquettes, Salt and Pepper Crispy Squid, Turkish Bread + Dips, Patatas Bravas (N)	<b>29</b>

## HEALTH BOWLS

Winter Super Salad w Broccoli, Roasted Cauliflower, Kale, Legumes, Soft Herbs, Avocado, Tamari Roasted Mixed Seeds, Cider Vinegar Dressing (GF) (VE) <b>Add Halloumi +5.5, Add Chicken +5.5, Add Smoked Salmon +5.5</b>	<b>21</b>
Grilled Chicken Salad w Roast Pumpkin, Pomegranates, Cous Cous, Pepitas, Pinenuts, Rocket + Tahini Yoghurt Dressing (GFO) (VEO) (N)	<b>24</b>

## LITTLE ONE'S MENU

### DINNER

Pasta, tomato sauce, chicken, and parmesan	<b>10</b>
Kids angus beef burger, swiss cheese and chips	<b>10</b>
Home made nuggets and chips	<b>10</b>

### SWEET

Ice cream selection	<b>7.5</b>
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## BIG PLATES

Roasted Cauliflower Steak, Rice Pilaf w Peas, Pistachios, Spring Onions, Green Chilli + Coriander dressing (VE) (GF) (N)	<b>22</b>
Black Angus Beef Burger, Bacon, Caramelised Onions, Swiss Cheese, Tomato Relish, Aioli, Pretzel Crust Bun + Rosemary Salted Chips	<b>23</b>
Pan Fried House Made Ricotta Gnocchi, San Marzano Tomato + Eggplant Sugo, Basil (V)	<b>24</b>
Fettucine w Exmouth Tiger Prawns, Nduja, Zucchini, Cherry Tomatoes, Soft Herbs	<b>28</b>
Beef Cheek Ragu, Pappardelle Pasta, Creme Fraiche, Gremolata Pangrattato	<b>28</b>
Parmesan Crumbed Linley Valley Free Range Pork Cutlet, Italian Coleslaw, Rosemary + Garlic Roast Potatoes	<b>29</b>
Slow Cooked Spiced Lamb Shoulder, Roast Pumpkin, Dukkah, Pomegranate, Mint, Labne (N) (GF)	<b>32</b>
Grilled Fish of the Day, Sauce Romesco, Patatas Bravas, Broccolini, Toasted Almonds (N) (GF)	<b>32</b>

## SIDES

Sourdough or Grain Bread, Balsamic Oil (GFO*) (V)	<b>7.5</b>
Turkish Bread, Evoo (V)	<b>7.5</b>
Rosemary Salted Chips & Roast Garlic Aioli (V)	<b>8</b>
Patatas Bravas, Garlic Aoli (V)	<b>9</b>
Sauteed Greens, Chilli, Tahini Yoghurt (V)	<b>9</b>

## SWEETS

Bay Infused Rice Pudding, Brulee Top, Strawberry Sorbet	<b>12</b>
Chocolate Nemesis, Raspberry Sorbet (GF)	<b>12</b>
Sticky Banana Bread Pudding, Rum Caramel Sauce, Walnut Ice Cream (N)	<b>12</b>

## AFTER DINNER DRINKS

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

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.