



DINNER MENU

5PM – LATE

Take a seat and
let us take your order.

ALL DAY \$10 COCKTAIL SPECIALS	
TUESDAY	Raspberry Fizz
WEDNESDAY	Aperol Spritz
THURSDAY	Paloma
FRIDAY	Aperol Spritz & Espresso Martini
SATURDAY	Mojito
SUNDAY	Bloody Mary's

SMALL PLATES

Salt and Schezuan Pepper Squid, Chilli, Crispy Thai Basil, Kewpie Mayo	14
Charred Corn, Manchego and Green Chilli Croquettes, Smoked Paprika Aioli (V)	15
Roast Cauliflower and Halloumi Fritters with Pickled Cucumbers, Tzatziki Yogurt (V)	16
Chargrilled Zucchini, Broccolini, Peas, Mint, and Halloumi Saginaki with Zucchini Salsa (V)(VEO)(GF)	16
Roast Baby Carrots, Honey Vinegar Dressing, Confit Garlic Hummus, Dukkah, Turkish Bread (N) (V) (GFO)	16
Tasting Plate - Cauliflower Fritters, Corn Manchego Croquettes, Chargrilled Zucchini and Halloumi, Confit Garlic Hummus w Turkish Bread (N) (V)	29

HEALTH BOWLS

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

LITTLE ONE'S MENU

DINNER

Pasta, Chicken, Bacon and Cream Sauce	10
Kids Angus Beef Burger, Tomato Sause, Swiss Cheese and Chips	10
Home Made Nuggets and Chips	10

SWEET

Ice Cream Selection	7.5
---------------------	-----

LARGE PLATES

Charred Eggplant w Almond Salsa Cous Cous, Black Pepper Yoghurt and Crispy Halloumi (V) (VEO) (N) (GFO)	22
Black Angus Beef Burger, Bacon, Caramelised Onions, Mesclun Lettuce, Tomato, Swiss Cheese, Tomato Relish, Aioli, Pretzel Crust Bun & Skin On Chunky Chips	23
Pan Fried House Made Ricotta Gnocchi, Zucchini Crema, Slow Roast Cherry Tomatoes, Basil Parmesan (V) (N)	24
Pappardelle with Free Range Chicken, Speck Bacon, Spinach, Forest Mushroom Cream Sauce	28
Linguine with Black Pepper & Exmouth Tiger Prawns, Pecorino	29
Free Range Berkshire Pork Rib Eye, Romesco, Baby Carrots, Smoked Paprika Yoghurt (GF) (N)	29
Cone Bay Crispy Skin Barramundi with Horseraddish Cream, Duck Fat Kipfler Potatoes, Oyster Mushrooms (GF)	36

SIDES

Ciabatta, Sourdough or Grain Bread, Balsamic Oil (GFO*) (V)	7.5
Rosemary Salted Skin On Chunky Chips & Roast Garlic Aioli (V)	8
Sauteed Seasonal Greens, Chilli, Garlic (V) (VE) (GF)	9
Duck Fat Roasted Kipfler Potatoes, Parmesan, Chives (GF)	10

SWEETS

Whipped Ricotta Tiramisu Cannoli	14
Chocolate Panna Cotta with Honeycomb and Raspberries (GF)	14
White Chocolate Pot De Creme with Passionfruit Jelly & Coconut Crumb	14

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.