

LITTLE WAY

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
Chicken Kiev Croquettes, Smoked Paprika Aioli	15
Roast Cauliflower and Halloumi Fritters with Pickled Cucumbers, Tzatziki Yogurt (V)	16
Caramelised Eggplant, Walnuts, Soft Herbs on Confit Garlic Hummus, Charred Turkish Bread (N) (V) (VE) (GFO)	16
Tasting Plate - Cauliflower Fritters, Salt and Pepper Squid, Chicken Kiev Croquettes, Confit Garlic Hummus, Turkish Bread	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
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LARGE PLATES

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 with Roasted Cauliflower, Kale and Walnut Brown Butter, Pesto (V) (N)	24
Marsala Braised Mixed Local Mushrooms, Kale and Mascapone Polenta, Green Sauce (V) (GF) (VEO)	26
Bucatini Pasta with Exmouth Tiger Prawns, Slow Roasted Cherry Tomatoes, Fra Diavolo, Shellfish Sauce	29
Pappardelle Pasta with Cape Grim Beef Short Rib Ragu, Gremolata Sauce, Pecorino	29
Free Range Berkshire Pork Rack with Shark Bay Scallop, Roast Cauliflower, Spigarello, Fennel and Grain Mustard Sauce, Crackling (GF)	34
Cone Bay Crispy Skin Barramundi with Local Wild Mushrooms, Clams, Charred Corn, Roast Butter Chicken Sauce	36

SIDES

Ciabatta, Sourdough or Grain Bread, Balsamic Oil (GFO*) (V)	7.5
Rosemary Salted Skin On Chunky Chips & Roast Garlic Aioli (V)	8

SWEETS

Whipped Ricotta Tiramisu Cannoli	14
Chocolate Brownie Fudge Warm Pudding and Raspberry Sorbet (N)	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.