



# DINNER MENU

## 5PM – LATE

*Take a seat and  
let us take your order.*

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

## SMALL PLATES

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Salt and Moroccan Spiced Squid, Zhoug, Preserved Lemon Aoli	15
Pumpkin and Sage Arancini, Pomodoro Sauce (V) (3 per serve)	15
Roast Cauliflower and Halloumi Fritters with Pickled Cucumbers, Tzatziki Yogurt (V) (3 per serve)	16
Blistered Cherry Truss Tomatoes, Hummus, Seeds, Charred Turkish Bread (V) (VE) (GFO)	16
Tandoori Style Chicken Skewers, Cucumber Yoghurt, Tomato Kasundi, Pickled Red Onion (GF)	18
Tasting Plate - Cauliflower Fritters, Salt and Moroccan Spiced Squid, Pumpkin and Sage Arancini, Hummus with Turkish Bread	30

## HEALTH BOWLS

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Super Salad with Zucchini Noodles and Kale, Sugar Snap Peas, Cherry Tomatoes, Seeds, Pea Tendrils, Green Goddess Dressing (GF) (VE) (DF) (N) <b>Add Halloumi +6, Add Chicken +6, Add Smoked Salmon +6</b>	22
Grilled Chicken Salad w Roast Pumpkin, Pomegranates, Cous Cous, Pepitas, Pinenuts, Rocket + Tahini Yoghurt Dressing (GFO) (VEO) (N) <b>Add Halloumi +6</b>	24

## LITTLE ONE'S MENU

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### DINNER

Pasta, Chicken, Bacon and Pomodoro 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

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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 Kale, Fennel and Smoked Almond Pesto, Slow Cooked Cherry Tomatoes, Broccoli, Ricotta Salata (V) (N)	24
Harissa Roasted Cauliflower Steak with Piquillo Peppers, Cous Cous Tabbouleh, Preserved Lemon Dressing (VE) (GFO)	24
Casarecce Pasta with Pesto Chicken, Chilli, Smoked Pancetta, Tomatoes, Asparagus Pecorino (N)	27
Linguine with Shark Bay Blue Swimmer Crab, Cherry Tomatoes, Chilli, Pangrattato	29
Spiced Lamb Short Loin Chops, Pumpkin and Thyme Roasted Red Onions, Lemon Whipped Feta, Toasted Hazelnuts, Seeds, Soft Herbs and Pomegranate (GF) (N)	34
Sicilian Style Carnarvon Goldband Snapper with Chat Potatoes, Zucchini, Mint, Pinenuts, and Sultana Agro Dolce Dressing (GF) (N)	36

## SIDES

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Ciabatta, Sourdough or Grain Bread, Balsamic Oil (GFO*) (V)	7.5
Rosemary Salted Skin On Chunky Chips & Roast Garlic Aioli (V)	8.5
Sauteed Seasonal Greens, Chilli, Garlic (VE) (GF)	9

## SWEETS

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Thyme & Orange Panacotta, Rhubarb & Candied Hazelnuts (N)	14
Cremino, Hazelnut & Chocolate Mousse, Amaretti, Italian Meringue (N)	14
Lemon Tart, Coconut Crumble, White Chocolate Ice Cream (N)	14

## AFTER DINNER DRINKS

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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.