



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

Porcini Mushroom and Taleggio Arancini W Truffle Aioli (V) (N) (3 per serve)	15
Roast Cauliflower Pakora, Lime Pickled Red Onion, Curried Mayo (V) (3 per serve)	16
Lemon Whipped Feta with Charred Spring Onions, Preserved Lemon Gremolata & Charred Turkish Bread (V) (GFO)	16
Algerian Style Roast Pumpkin W Marinated Eggplant, Tumeric Tahini Sauce, Hummus, Nuts, Seeds (VE) (GF) (N)	16
Salt and Moroccan Spiced Squid, Muhammara (Roast Capsicum & Walnut Dip), Zhoog (N) (DF)	17
Tandoori Style Chicken Skewers, Cucumber Yoghurt, Tomato Kasundi, Pickled Red Onion (GF) (3 per serve)	18
Tasting Plate - Roast Cauliflower Pakora, Salt and Moroccan Spiced Squid, Arancini, Lemon Whipped Feta with Turkish Bread (N)	30

HEALTH BOWLS

Kale Pesto Quinoa Bowl, Edamame, Roasted Cauliflower, Pickled Red Onion, Cherry Tomatoes, Avocado, Puffed Rice, Mixed Leaves W BlackBean + Ginger Dressing (GF) (VE) (DF) (N) Add Halloumi +6, Add Chicken +6, Add Smoked Salmon +6	22
Grilled Chicken Salad w Roast Pumpkin, Pomegranates, Cherry Tomatoes Pepitas, Cous Cous, Pinenuts, Rocket + Tahini Yoghurt Dressing (GFO) (VEO) (N) (DFO) Add Halloumi +6	24

LITTLE ONE'S MENU

DINNER

Pasta, Chicken, Bacon and Pomodoro Sauce	12
Kids Angus Beef Burger, Tomato Sause, Swiss Cheese and Chips	12
Home Made Nuggets and Chips	12

SWEET

Ice Cream Selection	7.5
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LARGE PLATES

Roast Cauliflower W Preserved Lemon Salsa Verde, Pomegranate Cauliflower Cous Cous, Lime Coconut Yoghurt, Hazelnut Dukkah, Seeds (V) (VE) (N)	22
Black Angus Beef Burger, Bacon, Caramelised Onions, Mesclun Lettuce, Tomato, Swiss Cheese, Tomato Relish, Aioli, Pretzel Crust Bun & Skin On Chunky Chips	23
House Made Ricotta Gnocchi W Roast Pumpkin, Sage Brown Butter, Hazelnuts and Goats Cheese (V) (N)	24
Local Tiger Prawns and Chilli Linguine W Marinara Sauce	29
Korean Style Slow Cooked Pork Belly W Mushrooms, Asian Greens, Black Rice, Sesame (GF) (DF)	32
Pappardelle W Duck Ragu, Porcini Mushroom Cream Sauce, Spinach, Pecorino	34
Lamb Rump, Spiced Cauliflower Rice, Baby Artichokes, and Cauliflower Puree (GF)	35
Crispy Skin Barramundi W Tomato + Saffron Broth, Bok Choi and Garlic Bread (GFO) (DF)	36

SIDES

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, Blackbean Dressing (VE) (GF) (DF)	9

SWEETS

Coconut Panacotta, Passion Fruit, Coconut Crumble + Passion Fruit Sorbet (GFO)	14
Gianduja Chocolate Mousse, Raspberry Sorbet, Double Cream (N) (GF)	14
Glazed Lemon Tart W Berry Compote Vacherin, White Chocolate Icecream (N) (GF)	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) DF(O) = Dairy Free (Option) N = Nuts.

*Substitute with GF Bread +1.5

Please advise staff of any dietary requirements.