

## LIGHT OPTIONS

### GARLIC BREAD (VG)

M \$7 V \$8

*Add Cheese \$2*

### BOWL OF FRIES (VG)

M \$8 V \$9

### CORN RIBS (V)

Mexican Spice Blend drizzled with  
Chipotle Mayo and Feta

M \$16 V \$18

### PRAWN TWISTS (6)

Served with Tartare Dipping Sauce

M \$14 V \$16

### THAI FISH CAKES (6)

Lime & Coriander Dressing, House Aioli

M \$14 V \$16

### VEGETARIAN SPRING ROLLS (4) (V)

Sweet Chilli Dipping Sauce

M \$14 V \$16

### PANKO CRUMBED CAULIFLOWER (V)

Chipotle Mayo & Lemon

M \$15 V \$17



## BURGERS *(All served with Fries)*

### BLT

Double Bacon, Lettuce,  
Tomato & Aioli

M \$20 V \$22

### BBQ CHICKEN & BACON BURGER

Crumbed Chicken, Bacon,  
Swiss Cheese, Lettuce, Tomato  
& Hickory Sauce

M \$22 V \$24

### CHEESEBURGER

Ground Beef Patty, Double Cheese,  
Pickles, Lettuce, Tomato & Burger Sauce

M \$21 V \$23

### PLANT BASED BURGER (V)

Plant Schnitzel, Lettuce, Tomato,  
Swiss Cheese & Vegan Chipotle

M \$23 V \$25

### STEAK BURGER

Rump Steak, Bacon,  
Swiss Cheese, Caramelised Onion,  
Lettuce, Tomato & BBQ Sauce

M \$25 V \$27

## PASTA

### RIGATONI CARBONARA

Bacon, Mushrooms, Onion & Garlic,  
Creamy White Wine Sauce & Parmesan

M \$22 V \$24

### LINGUINI BOLOGNESE

Traditional Beef Bolognese tossed  
through Linguini with shaved Parmesan

M \$20 V \$22

### VODKA RIGATONI (V)

Blistered Cherry Tomatoes, Baby Spinach, Creamy  
Vodka Rose Sauce & Grated Parmesan

M \$21 V \$23

### LAMB SHANK RAGU

Tender pieces of Slow Cooked Lamb Shank  
In an Italian Red Wine Napoli Sauce  
tossed through Linguini Pasta  
served with Parmesan Cheese

M \$25 V \$27

### CHILLI PRAWN LINGUINI

King Prawns pan fried in  
a Chilli & Garlic Olive Oil  
with Blistered Cherry Tomatoes,  
Cracked pepper & Lemon

M \$25 V \$27

## SCHNITZELS

*(All served with Chips & Salad)*

### CHICKEN SCHNITZEL

Crumbed Chicken Breast,  
Your Choice of Sauce

**M \$22 V \$24**

### TRADITIONAL PARMIGIANA

Crumbed Chicken Breast, topped with  
Bacon, Napoli Sauce & Duo of Cheeses

**M \$24 V \$26**

### PLANT BASED SCHNITZEL (VG)

With Vegan Chipotle Sauce

**M \$23 V \$25**

### CHICKEN OSCAR

Schnitzel topped with Rasher of Bacon,  
Avocado & Creamy Garlic Sauce

**M \$26 V \$28**

### “THE KRACKEN”

Crumbed Chicken Breast, topped with  
Salt & Pepper Squid & Garlic Sauce

**M \$27 V \$29**

### SURF & TURF SCHNITZEL

Chicken Schnitzel topped with  
4 Grilled Prawns & Garlic Sauce

**M \$27 V \$29**



## SALADS

### ZUCCHINI & CORN FRITTERS (V)

Stack of 3 Fritters, Baby Spinach,  
Cherry Tomato & Feta Salad,  
Beetroot Hummus & Balsamic Glaze

**M \$22 V \$24**

### COCONUT PRAWN SALAD (GF)

Lightly Fried Coconut Prawns, Avocado,  
Cherry Tomatoes & Salad Greens,  
Lime & Coriander Dressing, House Aioli

**M \$24 V \$26**

### SEARED BEEF SALAD (GF)

Marinated Rump Steak Strips,  
Greek Style Salad with Feta & Olives  
Chimichurri Yoghurt Dressing

**M \$25 V \$27**

### KIDS - \$10

Chicken Nuggets & Chips  
Fish Fingers & Chips  
Pasta Napoletana

## MAINS

### BEEF, RED WINE & MUSHROOM PIE

With Mushy Peas, Mashed Potato,  
Steamed Veg and Gravy

**M \$20 V \$22**

### GRILLED BARRAMUNDI

Lightly Seasoned Fillet of Barramundi,  
Served with Chips & Salad

**M \$24 V \$26**

### SALT & PEPPER CALAMARI

Flash Fried, served with Chips,  
Side Salad, Lemon & Tartare

**M \$22 V \$24**

### JAPANESE KATSU CURRY

Crumbed Chicken, Mild Spices,  
Steamed Jasmine Rice & Pickled Ginger

**M \$23 V \$25**

### ATLANTIC SALMON

Grilled Atlantic Salmon served with  
Chat Potatoes, Broccolini &  
Sage Butter Sauce

**M \$29 V \$31**

### CRUMBED LAMB CUTLETS (2)

Sweet Potato Mash, Green Vegetables,  
Mint Sauce & Gravy

**M \$26 V \$28**