

MAINS - AVAILABLE FROM 5PM ONWARDS

TENDER LAMB SHANK [GF, DF*] \$34

slow braised and infused with thyme and rosemary. served with creamy mashed potato and sesame asian greens.

GRILLED SCOTCH 300gm [DF] \$36

prime scotch steak cooked to your liking served with a mesclun salad, fries, and your choice of garlic butter or caper hollandaise.

FISH & CHIPS [DF*] \$29

tempura beer battered fish of the day, served with fries, salad, tartare sauce and lemon wedge.

PRAWN LINGUINE \$32

juicy prawns, chilli, garlic, and cherry tomatoes tossed in basil pesto and finished with butter and lime juice.

add garlic bread \$3.

SNAPPER EN PAPILOTE [DF, GF] \$32

delicately baked snapper with baby potatoes, leeks, cherry tomatoes, olives, and lemon, served with a fresh herb salsa verde.

THAI GREEN CHICKEN CURRY [GF, DF] \$27

mildly spiced chicken curry served with rice, seasonal greens and garnished with sliced chilli.

SALMON FILLET \$34

grilled and served with perla baby potatoes, green beans, a creamy citrus lemon sauce, confit tomatoes and basil oil.

PORK NOODLE BOWL [DF] \$28

tender slow-cooked skinless pork belly with a szechuan citrus soy glaze, grilled and served with hearty udon noodles, julienned celeriac, carrot, sprouts, ginger, and galanga. served with a rich seasoned broth, spicy radish sprouts, and chilli oil.

FILO PARCELS [V] \$23

spinach and feta-stuffed filo parcels topped with grilled haloumi cheese, fresh herb salsa verde, and a mesclun salad with japanese sesame dressing.

CAJUN CHICKEN THIGH \$27

panko-crumbed cajun seasoned chicken thigh served with a golden potato rosti, texas slaw, and topped with caper hollandaise and sour cream.

GUINNESS & STEAK PIE \$28

hearty guinness and steak casserole crowned with a crusty puff pastry top and served with mashed potato and seasonal vegetables.

DESSERT

BANOFFEE PIE \$14

sweet pastry case filled with vanilla cream and ripe bananas, generously topped with caramel milk and glazed. served with a sprinkle of vanilla crumb, and a scoop of vanilla ice cream.

LEMON TART \$18

brûléed lemon tart in a sweet pastry crust, with vanilla cream, a sprinkle of vanilla crumb, and a refreshing scoop of lemon sorbet.

STICKY DATE PUDDING \$14

warm sticky date pudding with maple walnut ice cream, vanilla cream, and a generous pour of salted caramel sauce.

CHOCOLATE BROWNIE \$14 [GF]

warm, gluten-free chocolate brownie served with a tangy berry coulis, vanilla cream, and a scoop of creamy vanilla ice cream.

ICE CREAM SUNDAE \$10

create your own sundae adventure with your choice of ice cream and sauce, accompanied by sweet treats and crunchy wafers.

ice cream: vanilla, dutch chocolate, maple and walnut, goody goody gum drops, hokey pokey

sauce: chocolate, passionfruit, salted caramel, berry coulis

XTRA'S

SAUCES \$2

aioli, tartare, sour cream, garlic butter

SIDE SALAD \$8

SESAME ASIAN GREENS \$8

MASHED POTATO \$8

TAKEAWAY, PER ITEM \$1

SNACK

SEAFOOD CHOWDER [GF*] \$20

mussels, prawns, and clams in a creamy base with onion and bacon. served with warm garlic bread.

SALT & PEPPER SQUID \$22

tender salt and pepper squid pieces served with a mesclun salad and smoked paprika aioli.

NACHOS [GF] \$22

spiced beef and refried beans on cheese flavoured gluten-free nachos, finished with cheese and sour cream on the side.

SNACK FISH & CHIPS \$18

tempura beer battered fish of the day with fries, tartare sauce and lemon.

LOADED WEDGES \$18

seasoned wedges smothered with melted cheese, bacon, with sour cream on the side.

VEGE SPRING ROLLS [V] \$20

served with sweet chilli dipping sauce.

CURLY FRIES \$12

crispy curly fries with smoked paprika aioli.

BOWL OF FRIES \$9

served with creamy aioli.

GARLIC BREAD \$6

four triangles of focaccia, toasted and slathered with a garlic herb butter.

PIZZA

MEATLOVERS PIZZA \$28

carnivorous feast featuring beef, salami, ham, pork, and chorizo, topped with mozzarella cheese, tangy bbq sauce, and creamy aioli.

CHICKEN & BACON PIZZA \$29

the perfect combination of roast chicken, streaky bacon and mozzarella cheese, drizzled with bbq sauce and aioli.

HAWAIIAN PIZZA \$26

a kiwi classic featuring chunks of champagne ham and juicy pineapple, with mozzarella cheese.

MARGHERITA PIZZA [V] \$27

italian flavour of cherry tomatoes, creamy bocconcini and rich mozzarella, finished with a drizzle of basil pesto.

KIDS

MAC & CHEESE \$16

creamy cheese sauce with onions and bacon, tossed with macaroni and served with extra melted cheese on top.

CHICKEN TENDERS [DF] \$21

crispy southern style chicken tenders served with fries.

MINI HOTDOGS \$12

3 mini battered sausages with fries.

BURGERS

CLUB BEEF BURGER \$23

angel bay patty with caramelized onion, bacon, melted smoked cheese, lettuce, tomato, sweet tomato relish, mustard aioli on a sesame seed bun. served with fries.

CHICKEN BURGER \$27

panko crumbed cajun chicken thigh, bacon, melted cheese, coleslaw, sweet tomato relish, smoked paprika aioli on a sesame seed bun. served with fries.

STEAK SAMMIE \$27

tender grilled steak between slices of garlic focaccia, with lettuce, tomato, onion jam, grilled haloumi cheese and seeded mustard aioli. served with fries.

SALADS

GRILLED CHICKEN SALAD \$28

succulent harissa spiced chicken tenderloin, crisp baby cos, cherry tomatoes, cucumber, red onion, kalamata olives and creamy feta. served with hummus, black olive salsa, fragrant dukkah and toasted pita bread.

VEGE OPTION [V, VG*]

substitute chicken for falafel and crumbed cauliflower.

THAI BEEF SALAD \$27

marinated rare roast beef with an asian slaw, crunchy peanuts, crispy fried shallots and soft rice noodles, tossed in a sweet and spicy citrus dressing and finished with crispy noodles, julienne of beetroot and lime.

LAMB FLAT BREAD \$28

souvlaki flat bread topped with creamy labneh, tabbouleh, crisp shredded cos and tender roasted sliced lamb. finished with roasted almonds, salsa and fresh tzatziki.