

# Menu

## Snacks & Starters

<b>GARLIC BREAD</b> (V)	8
House baked pull-apart, olive tapenade	
<b>GINGER &amp; MAPLE GLAZED TEMPEH SKEWERS</b> (VG) (GF)	16
Zucchini, Spanish onion, hummus, extra virgin olive oil	
<b>BURRATA</b> (V)	16
Mixed capsicum, tomato & basil peperonata, char-grilled olive & rosemary bread	
<b>SALT &amp; PEPPER CALAMARI</b> (GF)	17
Parsley, garlic crisps, smoked black aioli	
<b>SEARED SCALLOPS</b> (GF)	18
Roasted capsicum aioli, Sicilian salsa, herb salad	
<b>CHICKEN WINGS</b> (GF)	15
Garlic, lemon, oregano, arrabiata dipping sauce	
<b>MINI LAMB SKEWERS</b> (GF)	17
Pickled fennel, currants, beetroot, minted yoghurt, olive oil	

## Salad

<b>MAPLE ROASTED BABY CARROT</b> (VG) (GF)	21
Purple cabbage, mixed seeds, currants, toasted cashews, pickled fennel, Tuscan kale, green peas, broccoli florets, grain mustard dressing	
<b>STRACCIATELLA &amp; HEIRLOOM TOMATO</b> (V)	21
Red radish, cucumber, micro herbs, seasonal leaves, garlic crostini, olive oil	
<b>KING PRAWN</b> (GF)	24
Grilled prawns, radicchio, witlof, beans, orange, pickled celery, walnuts, dill, mint, wholegrain mustard ranch dressing	
<b>CLASSIC CAESAR</b>	18
Cos lettuce, grilled bacon, parmesan, croutons, soft poached egg, anchovy, Caesar dressing	
<b>Add chicken \$4   Add prawns \$6</b>	

## Burgers

All burgers are on wholewheat buns and served with rosemary salted chips

<b>MUSHROOM</b> (VG)	18
Spinach, grilled zucchini, vegan cheese, smoked paprika mayonnaise	
<b>EVER-VICTORIOUS</b> (VG)	22
Plant-based patty, lettuce, vegan cheese, tomato, beetroot, pickles, onion jam mayonnaise	
<b>CHICKEN</b>	18
Grilled chermoula chicken, rocket, tomato, whipped feta, harissa mayonnaise	
<b>CHEESE</b>	18
All-beef patty, American cheese, pickles, onion, burger sauce	

## Pasta & Risotto

<b>PENNE VERDE</b> (V)	18
Asparagus, peas, sugar snap, broccoli, chilli, spinach, stracciatella, mint pesto	
<b>PUMPKIN &amp; SAGE RAVIOLI</b> (V)	21
Roasted pumpkin, goats' cheese, burnt butter, parmesan, porcini crumb	
<b>RICOTTA GNOCCHI</b> (V)	21
Mushroom ragu, rocket, parsley, Gorgonzola cheese, walnuts	
<b>GARLIC PRAWN LINGUINE</b>	25
Chilli, tomato, baby spinach, parsley, lemon crumb	
<b>SLOW COOKED LAMB SHOULDER RAGU</b>	23
Ribbon pasta, parsley, peas, parmesan	

## Mains

<b>BEETROOT BAUBLES</b> (V)	20
Roasted beetroot stuffed with cous cous, goats cheese & pine nuts, zucchini & mint cream, mixed seeds	
<b>OVEN ROASTED PUMPKIN</b> (VG) (GF)	20
Maple & lime quinoa, green beans, coconut flakes, almonds, black beans, broccoli, coriander, beetroot jam	
<b>CRISP SKINNED SALMON</b> (GF)	31
Kipfler potatoes, parsley, Kalamata olives, pickled Spanish onion, white anchovy butter, dill	
<b>PAN-FRIED BARRAMUNDI</b> (GF)	30
Asparagus, broccolini, zucchini, sugar snaps, parsley, romesco, seasonal leaves	
<b>CLASSIC SCHNITZEL</b>	22
Parmesan and herb crumbed chicken breast, raw salad, rosemary salted chips, choice of sauce	
<b>SCHNITZEL PARMIGIANA</b>	25
Parmesan and herb crumbed chicken breast, Napolitana sauce, double smoked ham, mozzarella, raw salad, rosemary salted chips	
<b>SPICED RUB CHICKEN SUPREME</b>	25
Pearl cous cous, green beans, currants, almonds, radicchio, Tuscan kale, fresh mint, dried apricots, mint yoghurt	
<b>CRISP PORK BELLY</b> (GF)	28
Crispy apple & pickled celery, compressed watermelon, toasted walnuts, snow pea tendrils, fetta puree	
<b>250G GRAIN-FED RUMP</b> <i>Riverina Angus MBS2+</i>	23
Chips & salad or mash potato & steamed vegetables, choice of sauce	
<b>300G GRASS-FED SIRLOIN</b> <i>Pinnacle MSA MBS2+</i>	36
Chips & salad or mash potato & steamed vegetables, choice of sauce	
<b>SAUCES</b>	2
GRAVY, RED WINE JUS, MUSHROOM, PEPPER	
All of our sauces are gluten free	

# Menu

## Pizza

13" hand-stretched

<b>GARLIC</b> (V)	17
Garlic & herb oil, fresh mozzarella	
<b>MARGHERITA</b> (V)	21
Tomato base, Italian mozzarella, garlic and herb oil	
<b>VEGAN</b> (VG)	21
Beetroot puree base, vegan cheese, pumpkin, cauliflower, zucchini, Tuscan kale, Spanish onion	
<b>MUSHROOM</b> (V)	21
Tomato base, Field mushroom, Porcini mushroom, hazelnut pesto, Gorgonzola, rocket	
<b>GARLIC PRAWN &amp; CHILLI</b>	21
Tomato base, fire roasted capsicum, oregano, pickled red onion	
<b>PROSCIUTTO &amp; PARMESAN</b>	21
Garlic and herb cheese base, rocket, shaved parmesan, fresh lemon	
<b>PEPPERONI</b>	21
Tomato base, pepperoni, black olives	
<b>SUPREME</b>	21
Tomato base, ham, pepperoni, onion, capsicum, mushroom, olives	
<b>LAMB</b>	21
Garlic cheese base, chat potato, Spanish onion, cherry tomato, rocket, mint yoghurt	

## Sides

<b>RAW SALAD</b> (VG) (GF)	9
Tuscan kale, radicchio, green peas, fresh mint, mixed seeds, lemon dressing	
<b>TODAY'S VEGETABLES</b> (VG) (GF)	9
Served with lemon	
<b>CHIPS</b> (VG)	8
Rosemary salt, roasted garlic mayonnaise	
<b>BUTTERY MASH</b> (V)	8
Creamy mash potato, lots of butter	

## Kids Menu

All meals come with a free Dixie Cup

<b>CHEESEBURGER</b>	12
Choice of chips, vegetables or mash	
<b>MINI CHICKEN SCHNITZEL</b>	12
Choice of chips, vegetables or mash	
<b>CHEESE PIZZA</b>	12
<b>HAM &amp; CHEESE PIZZA</b>	12
<b>PENNE WITH BUTTER &amp; CHEESE</b>	12
<b>HAM AND PINEAPPLE</b>	12
Tomato cheese base, ham, pineapple	
<b>GRILLED CHICKEN</b> (GF)	12
Choice of mash, salad or veg	
<b>LEMON &amp; RICOTTA CHEESECAKE</b>	12
Balsamic macerated strawberries, mint	
<b>NEW YORK'S MOST FAMOUS CHOCOLATE CHIP COOKIE</b>	12
Lightly warmed cookie, vanilla bean ice cream (Contains Nuts)	

## Dessert