

Dinner

Smaller

grilled flatbread slow roasted garlic, oregano, mozzarella (v)	14
fries rosemary salt, truffle aioli (v)	14
rocket salad grana parmesan, toasted walnuts, fresh pear, balsamic (v)	14
bruschetta toasted ciabatta, baby tomatoes, bocconcini, fresh basil, extra virgin olive oil (v)	18
mushroom arancini truffle oil, grana parmesan (v)	18
salt & pepper calamari caramelised lemon, smoked garlic aioli	22

Mains

caesar salad romaine lettuce, parmesan, crisp bacon, free range egg, anchovy dressing	25
+ grilled free range chicken	6
+ grilled local prawns	9
fish & chips beer battered market fish, chunky tartare, fresh lemon, crushed peas & fries	28
chicken schnitzel herb crumbed free range chicken, house coleslaw, yoghurt & dill dressing, fresh lemon, fries	25
+ tomato sugo & fresh mozzarella	6
prawn fettucine local tiger prawns, fresh herbs, burnt chilli, confit garlic, grana parmesan, mascarpone	38
grilled barramundi salad of roasted Mediterranean vegetables, chickpeas & avocado, fresh lemon, herbs & baby spinach (lg) (ld)	36
butternut pumpkin korma aromatic curry, steamed jasmine rice, grilled flatbread, fresh herbs, cucumber raita (v) (lg)	28

Steaks

Served with fries, house salad & choice of red wine jus, bernaise, or pink peppercorn sauce

porterhouse 250g roam pasture fed wagyu MB4+	42
rib fillet 350gr 120 day grain fed black angus beef	56

Pizza

margherita vine tomato, fresh basil, napoli, bocconcini, mozzarella (v)	24
capricciosa prosciutto, mushroom, artichoke, kalamata olives, napoli, mozzarella	27
funghi field mushrooms, slow roasted garlic, parmesan, napoli, mozzarella, fresh rocket & truffle oil (v)	29
misto carne supressa salami, leg ham, pepperoni, napoli, mozzarella	32
gamberi local prawns, baby tomato, garlic, napoli, mozzarella, fresh chili	33
+ low gluten pizza base (lg)	7

(v) vegetarian, (lg) low gluten, (ld) low dairy. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. While all reasonable efforts are taken, we cannot guarantee that our food will be allergen free.

1.1% surcharge applies on Credit Card payments. 15% surcharge applies on Public Holidays.

After Dinner

Desserts

flourless dark chocolate torte	vanilla bean ice cream, macerated orange, chocolate ganache	16
vanilla bean panna cotta	drunken strawberries, lime, black pepper	16
selection of ice creams and sorbets		4/scoop
please ask for today's selection		
affogato	espresso coffee, vanilla ice cream and your favourite spirit or liqueur (v)	16
suggestions: Frangelico, Kahlua, Cointreau, Baileys or Drambuie		

Coffee

	STD	MED	LGE
flat white	4.5	5.5	6.5
cappuccino	4.5	5.5	6.5
latte	4.5	5.5	6.5
long black	4.5	5.5	6.5
mocha	5	6	7
chai latte	5	6	7
hot chocolate	5	6	7
	add shot : caramel, vanilla or hazelnut		1
	extra shot, soy, almond or lactose free		1

Tea

english breakfast, earl grey, ginger & lemon, green, peppermint	4
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