

STARTERS

Garlic bread – Herb & Garlic butter, crispy baguette \$7.90

Bruschetta – Crusty Turkish, pesto, tomato, red onion, fetta, basil, balsamic glaze (vegan option available)
\$10.90

Turkish bread and dips – 2 dips (vegan option available) \$10.90

ENTREES

\$14.90

Saganaki prawns, crusty turkish, Persian feta, shallots

Salt & pepper calamari, lemon wedge, rocket, herb aioli (GF)

Wild mushroom polenta, cherry tomatoes, eggplant, sautéed mushrooms, arrabiata sauce (vegan) (GF)

Chicken satay, jasmine rice, medium spiced satay sauce (GF)

Trio of Arancini – Chefs inspiration of the day, herb aioli

Soup of the day – Chefs inspiration of the day served with crusty Turkish bread

SALADS

\$ 14.90

Chickpeas - cucumber, cherry tomatoes, avocado, rocket, lemon dressing (Vegan) (GF)

Caesar - Crispy Cos, parmesan, bacon, egg, Caesar dressing (GF)

Add Chicken \$5 / Calamari \$5

PASTAS

Bolognese - Rich beef Bolognese with parmesan cheese \$18.90

Lasagne - served with a garden salad (GF) \$18.90

Marinara - Prawns, scallops, calamari, barramundi, Napoli sauce, cream, parmesan, lemon \$26.90

Tuscan - Capsicum, mushrooms, broccoli, rocket, red onion, napoli sauce, parmesan \$22.90

Carbonara - bacon, mushrooms, cream, garlic, onion, parmesan \$21.90

(GF pasta available / Vegan cheese available)

STEAKS

Rump 250g served with Herb mash & Seasonal vegetables (GF) \$23.90

Eye 200g served with Herb mash & Seasonal vegetables (GF) \$ 30.90

Add –

Garlic prawns \$5

Salt and pepper calamari \$5

Moreton bay bug halves \$8

Sauces - mushroom, pepper, jus, garlic butter, béarnaise \$2.00 each (All GF)

MAINS

Chicken breast 250g – Rocket & Feta salad (GF) \$23.90

Pecan and Mushroom wellington served with roasted chats & broccolini (GF) \$23.90

Oven baked barramundi served with a Lemon butter, roasted chats & broccolini \$24.90

Chicken Schnitzel – Crumbed chicken breast served with a garden salad & beer battered fries \$15.90

Chicken parmigiana – Crumbed chicken breast, smoked ham, Napoli sauce, mozzarella, served with a garden salad & beer battered fries \$19.90

Battered flat head – Crunchy battered flat head served with a garden salad, beer battered fries, tartare, & lemon \$15.90

Curry of the day – Please ask our staff

BURGERS

Cheeseburger – 200g wagyu patty, American cheddar, caramelized onion, lettuce, tomato, beetroot, BBQ sauce, mustard \$14.90

Chicken burger – Chicken breast, lettuce, avocado, tomato, red onion, aioli \$14.90

Koastal Works – 200g wagyu patty, American cheddar, bacon, fried egg, caramelized onion, lettuce, tomato, beetroot, onion rings, BBQ sauce, mustard \$18.90

Veggie burger – Layer of roasted veg, lettuce, avocado, tomato, aioli \$15.90

All Burgers served with crispy beer battered fries & tomato sauce

SIDES

\$5.90

Garden Salad

Beer battered fries

Sweet potato fries

Roasted chats

Herb Mash potato

Rocket and Feta Salad

KIDS UNDER 12

\$9.90

Chicken tenders – crumbed chicken tenders, crispy fries, salad

Kids fish – battered fish, crispy fries, salad, tartare

Cheese burger- wagyu patty, cheddar, tomato sauce, crispy fries

Kid's calamari – fried calamari, crispy fries, tartare sauce

DESSERTS

\$10.90

Rich chocolate brownie, chocolate ganache, vanilla bean ice cream

Sticky date pudding, butter scotch, vanilla bean ice cream

Plant based dessert of the week (ask our friendly staff)

Churros, chocolate ganache, vanilla bean ice cream

KIDS

\$5.90

Kid's jello cup and ice cream

Kids ice cream and topping

Kid's brownie and ice cream