

Lunch time

Toasted Turkish pide and wraps..... Available from 12 to 3pm , Mon-Fri

BLAT pide with Swiss cheese, avo smash & mayo	\$ 12.00
Smoked Salmon, baby spinach, dill, capers and crème fraiche pide	\$ 11.00
Peri peri chicken wrap with lettuce, tomato, cheese and mayo	\$ 11.00
Pulled lamb roll with slaw	\$ 15.00
Roasted vegetable, Persian fetta & pesto pide	\$ 10.00

Something to start or share.....

Salt & Szechuan pepper squid with chilli jam (GF)	\$ 17.00
Corn balls with pesto mayo	\$ 15.00
Prawn and ginger dumplings with sweet soy (x 6)	\$ 16.00
Homemade dips with crisp bread	\$ 12.00
Marinated olives with dukkah & crisp bread (V)	\$13.00
Asian style pork belly bao with hoisin sauce and pickles	\$12.00
Cheesy corn chips with black bean and corn salsa and fresh guacamole (GF) (V)	\$ 16.00
Dukkah spiced eggplant chips with aioli (v)	\$ 12.00
Asian style mushroom spring rolls with chili jam	\$ 14.00
Mini pulled pork brioche (x3) with slaw and apple mayo	\$ 17.00
Pork and leek chipolatas with an English mustard dipping sauce	\$ 15.00
Soy and lime chicken ribs with a sweet and sour tamarind dipping sauce (GF) (x7)	\$ 15.00
Antipasto with cured meats, fior de latte, smoked salmon, King Island double brie, olives, grilled artichoke, pepper dews and cornichons	\$ 29.00
Teriyaki ocean trout skewers with soy and ginger dipping sauce	\$ 16.00
Oven baked pork & veal meat balls in tomato sauce with mozzarella sided with crusty bread	\$ 17.00
Mini Black Angus burgers with cheese, lettuce, tomato, caramelised onions, aioli and relish in brioche (x3)	\$ 17.00

Mains

Pan seared oregano and peppered salmon fillet on a Greek style salad with Persian fetta and fresh tzatziki	\$ 32.00
Pan seared barramundi with crisp slaw and chunky chips finished with lemon and mustard aioli	\$ 33.00
Black Angus beef burger with cheese, pancetta, cos, tomato, gherkin, aioli and American mustard sided with chips and tomato relish	\$ 22.00
Rigatoni with slow braised lamb, rosemary and honey ragu, baby spinach and parmesan	\$ 25.00
Crumbed veal schnitzel sided with chips, a celeriac, apple and cabbage slaw and a rich mushroom and tarragon jus	\$ 31.00
Chicken parmigiana – Chicken schnitzel topped with leg ham, Napoli sauce and mozzarella served with chips and house salad	\$ 25.00
Steak sandwich served with mustard aioli, smokey BBQ sauce, lettuce, tomato and caramelised onion sided with chips.	\$ 23.00
Pumpkin ravioli and a creamy Napoli sauce, finished with baby spinach, cherry tomatoes, pine nuts and parmesan (V)	\$ 24.00
Dukkah roasted pumpkin and Persian feta salad with pear, sugar snap peas, walnuts and baby spinach, finished with a chardonnay vinaigrette and fresh mint (V) (GF)	\$ 22.00
Crumbed Market fresh fish and chips	\$ 25.00
Chicken tikka masala with roti and jasmine rice	\$ 28.00
Beef cheek bourguignon slow braised in pinot, thyme, shallots, bacon and button mushrooms, served on a mash potato and buttered greens	\$ 32.00
Tandoori chicken salad with dressed leaves, pomegranate, sweet corn, dried cranberries, pistachio and cucumber finished with minted yogurt	\$ 28.00
Super salad of mixed rice, quinoa, seeds, chick peas, pomegranate, spiced cauliflower and herbs finished with goats curd	\$22.00
Add chicken	\$ 28.00
Bangers and mash - Cumberland sausages on a creamy mash with pea puree, caramelized onion and a rich jus	\$ 26.00
Seafood chowder with market fresh fish, prawns, local mussels and smoked trout served with crusty bread	\$ 26.00

Steaks

All steaks are pasture fed Australian Black Angus

Eye fillet	250g	\$42.00
Sirloin	250g	\$37.00
Rump	350g	\$39.00

All steaks are char-grilled to your liking served with grilled tomato, onion rings and homemade chips with your choice of horseradish cream, mushroom, creamy pepper or gravy jus

All Steaks are GF (except onion rings)

Sides

Chips with tomato sauce	\$ 8.50
House cut chunky chips with chilli mayo	\$ 9.00
Chilli beef fries with jalapenos and sour cream	\$ 15.00
House salad	\$ 6.00
Greek salad with Persian feta	\$14.00
Roquette, walnut, pear and parmesan salad	\$12.00
Seasonal greens	\$ 6.00
Onion rings	\$ 9.00

Something to finish.....

Sticky date pudding with butterscotch sauce	\$12.00
Rhubarb and apple crumble with ice cream	\$14.00
Warm chocolate and hazelnut brownie with a chilli chocolate ice-cream & warm chocolate sauce	\$14.00
Chocolate semi-freddo with salted caramel and toffee popcorn	\$14.00
Eton Mess - Strawberries and blueberries with cream and smashed meringue (GF)	\$12.00
Cheese plate - A selection of King Island cheeses served with quince jam and crackers	\$25.00
Affogato – Vanilla ice-cream and a shot of espresso	\$8.00

GF ~ GLUTEN FREE

V ~ VEGETARIAN

Please note that menu items may contain traces of nut, egg, soy, wheat, seeds and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination we are unable to guarantee the absence of allergens in menu items
