

## GRAZING | SHARED PLATES

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<b>HOT CHIPS</b> w` tomato sauce	6
<b>SWEET POTATOES CHIPS</b> w' spicy mayo	8
<b>WEDGES</b> w` sour cream, sweet chilli sauce	9
<b>GARLIC &amp; HERB BREAD</b>	12
<b>CHICKEN WINGS</b> marinated in blend of housemade sauces	15
<b>EGGPLANT WEDGES</b> crumbed Italian style w` chilli aioli	12
<b>SLIDER TRIO</b> chicken   pork   beef	24
<b>NEPALESE PORK DUMPLINGS</b> w' spicy chilli sauce	15
<b>BRUSCHETTA</b> tomato medley, basil, bocconcini, sticky balsamic glaze	11
<b>VEGETARIAN ARANCINI</b> w` roast capsicum sauce	14
<b>DIPS</b> two house made dips <i>(please ask our staff)</i> w` toasted turkish	15
<b>TASTE PLATE</b> <i>(please ask our staff for tonight's featured items)</i>	29
<b>DRINKERS PLATTER</b> prawn twisters   mini dim sims   vegetable samosas   cocktail spring rolls   chips served w` dippers (serves up to 4)	39

## SALADS

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<b>CHICKEN CAESAR SALAD</b> cos lettuce, egg, prosciutto, parmesan, croutons, caesar dressing	19
<b>SPICY BEEF SALAD</b> mixed leaves, fresh capsicum, onions, cucumber, carrot, coriander, mint, crispy noodles	20
<b>SWEET POTATO SALAD</b> mixed leaves, cherry tomatoes, avocado, pine nuts, honey dressing <b>(gf)</b>	20
<b>LAMB SALAD</b> moroccan spiced, cucumber, pumpkin, mushroom, mixed leaves sweet chilli & yoghurt <b>(gf)</b>	21
<b>PASTA   RISOTTO</b>	
<b>VEG. ASPARAGUS RISOTTO</b> pumpkin, artichokes and parmesan cheese <b>(gf)</b>	20
<b>CHICKEN MUSHROOM RISOTTO</b> broccolini, peas, cream sauce <b>(gf)</b>	23
<b>VEG. GNOCCHI</b> sundried tomatoes, mushrooms, onions, cream sauce	22
<b>TAGLIATELLE BOLOGNESE</b> tomato-based w` pork & wagyu beef mince	24
<b>ARRABBIATA PENNE</b> salami, chorizo, bacon, onion, chilli, napoli sauce	24
<b>SEAFOOD MARINARA</b> mix seafood, tagliatelle pasta, napoli sauce	25
<b>GNOCCHI GAMBERI POLLO</b> house made gnocchi, chicken, prawns, mushroom, onion & cherry tomatoes	25
<b>HOUSEMADE LAMB CURRY</b> slow cooked lamb with spices from ancient Persia Served with rice <b>(gf)</b>	24
<b>PROSCIUTTO CARBONARA</b> tagliatelle pasta, egg, cheese, mushroom, spring onion, cream sauce	24

**FISH | MEAT**

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<b>FLATHEAD</b> battered w` chips, mixed leaves & tartare sauce	19
<b>CALAMARI</b> house crumbed w` chips, mixed leaves & aioli	22
<b>GRILLED BARRAMUNDI</b> w' roasted smashed potatoes, green beans, cherry tomatoes & beurre blanc sauce <b>(gf)</b>	22
<b>PAN SEARED SALMON</b> w` roasted smashed potatoes, green beans & sweet mustard glaze	28
<b>MORROCCAN LAMB CUTLETS</b> w` broccolini, sweet potato mash & lemon honey sauce	29
<b>PORK BELLY</b> w` roasted smashed potatoes, green beans, baby carrots & southern style bbq sauce	29
<b>CHICKEN BREAST DIJON</b> w` sweet potato mash, broccolini & creamy mushroom, mustard sauce	29
<b>BLACK ANGUS PORTERHOUSE</b> 300g w' roasted smashed potatoes, green beans, carrots & red wine infused mushroom sauce <b>(gf)</b>	35

**SWEETS**

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<b>STICKY DATE PUDDING</b> w' butter scotch sauce	12
<b>SELF SAUCING CHOCOLATE CAKE</b> w' vanilla ice cream	12
<b>ITALIAN DOUGHNUTS</b> w' nutella dipping sauce	12

**BAR MENU** THURSDAY TO SATURDAY 3PM – 6PM

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<b>HOT CHIPS</b> w` tomato sauce	6
<b>SWEET POTATOES CHIPS</b> w' spicy mayo	8
<b>WEDGES</b> w' sour cream & sweet chilli sauce	9
<b>GARLIC &amp; HERB BREAD</b>	12
<b>EGGPLANT WEDGES</b> crumbed Italian style w` chilli aioli	12
<b>CHICKEN WINGS</b> marinated in blend of house made sauces	15
<b>CALAMARI PLATE</b> house crumbed calamari w` aioli & lemon	15
<b>DIPS</b> two house made dips ( <i>please ask staff</i> ) served w` Turkish	15
<b>FISH N CHIPS</b> battered flathead w` tartare sauce & lemon	15
<b>DRINKERS PLATTER</b> prawn twisters   mini dim sims  vegetable samosas   cocktail spring rolls  chips served w` dippers (serves up to 4)	39