

MENU

STARTERS

GARLIC BREAD ROLL

Ask our friendly wait staff for today's selection – 12

SOUP OF THE MONTH

A seasonal favourite. Please ask your server for today's flavour. Served with toasted sourdough – 15

ARANCINI BALLS

Golden-fried risotto balls on a bed of lettuce, served with house-made beetroot relish – 19

SALT & PEPPER SQUID

Lightly seasoned & crispy-fried squid, served with fresh salad & our signature Asian dressing (GF, DF) – 19

SWEETCORN & ZUCCHINI FRITTERS

Served on a bed of lettuce with a sour cream & sweet chilli sauce – 19

KOREAN FRIED CHICKEN

With gochujang sauce, Sichuan salt & pickled red onions (GF*, DF*) – 22

MUSSELS

Plump New Zealand mussels cooked in a fragrant white wine & garlic cream sauce (GFO) – 20

SEAFOOD CHOWDER

A rich, creamy medley of seafood, potatoes, fish, & mussels. Served with toasted sourdough (GFO) – 25

WOOD-FIRED PIZZA

Made to order with a NYC Style 24 hour fermented dough!
All pizzas can be gluten free + \$2

MARGHERITA

San Marzano tomato, mozzarella, Reggiano, basil (V, DF*) – 22

PEPPERONI

San Marzano tomato, pepperoni, mozzarella, jalapeno, reggiano (DF*) – 24

PATATA FUNGHI

Potato, mushroom, black garlic, taleggio, smoked mozzarella, porcini (V, DF*) – 26

MOROCCAN

Moroccan lamb sausage, San Marzano tomato, bravas sauce, mozzarella, sage pangrattato (DF*) – 26

BURRATA

San Marzano tomato, mozzarella, burrata, prosciutto, rocket, lemon olive oil – 30

SIDES

Beer-Battered Fries with Aioli (GFO) – 12

Gourmet Baby Potatoes – 12

Fresh Garden Salad (V, VG, GF, DF) – 12

Steamed Seasonal Vegetables – 12

MAINS

CARAMELISED PEAR & BLUE CHEESE SALAD

Roasted pear, crisp salad greens, blue cheese, & walnuts with a light dressing (GFO, V, VG) – 25

PORK & SQUID SALAD

Twice-cooked pork belly, tender squid pieces, crispy shallots, & house-made dressing (GF, DF) – 32

PIE OF THE MONTH

Chef's special pie served with your choice of creamy mashed potatoes or fries & a fresh garden salad – 32

VEGAN BURGER

Lentill and pumpkin patty, lettuce, tomato & beetroot with a rocket sauce. Served with beer-battered fries & aioli – 32

BEEF BURGER

Double beef patties, crispy bacon, cheese, egg, lettuce, tomato & beetroot in a toasted sesame bun. Served with beer-battered fries & aioli (GFO) – 32

FISH & CHIPS

Crispy battered fish served with golden fries, fresh salad & house-made aioli (GF*, DF*) – 32

STEAK SANDWICH

Grilled sirloin on toasted sourdough with lettuce, tomato, caramelised onion & egg. Served with fries & house-made aioli (GF*) – 35

STUFFED CHICKEN BREAST

Stuffed with spinach & sundried tomato, served with baby potatoes, seasonal vegetables & mushroom sauce – 38

PORK RIBS

Slow-cooked pork ribs in a tangy hoisin & orange glaze, served with a fresh garden salad (GF, DF) – 38

PORK BELLY

Twice-cooked pork belly served with baby potatoes, seasonal vegetables & a rich jus – 38

LAMB SHANKS

Cooked in a rich tomato sauce. Served with creamy mash and seasonal vegetables – 40

SCOTCH FILLET (250G)

Juicy, grilled scotch fillet served with fries, garden salad & your choice of red wine jus, creamy mushroom sauce or garlic butter (DF*, GF*) – 42

BEEF CHEEK

Slow-braised beef cheek with creamy mash, seasonal vegetables & rich jus – 40

DESSERTS

CHEESECAKE

Ask your server for today's flavour. Served with vanilla bean ice-cream & a complementary topping – 18

BAILEYS BANANA TRIFLE

Layers of chocolate brownie, Baileys-infused custard, banana, caramel & cream, topped with chocolate shavings (GF) – 18

BAKED CHOCOLATE MOUSSE

Turkish coffee, cream, pistachio, olive oil (GF) \$16

STICKY DATE DOUGHNUT

Crème diplomat, butterscotch, candied almonds \$16

AFFOGATO

Vanilla bean ice-cream, espresso shot, Amaretto liqueur & house-baked biscotti (VG*) – 18