



## LIGHT BITES

**Chilli Lime Fried Squid - \$14**

*Chipotle mayo*

**Pork Belly Bites - \$18**

*Korean chilli sauce*

**Baked Camembert - \$19**

*Garlic & rosemary, Turkish bread (v)*

**Cauliflower Bites - \$16**

*Five Spice dipping sauce (ve)*

**Chips - \$12**

*Served with tomato sauce (v)*

**Sweet Potato Fries - \$13**

*Served with chipotle mayo (v)*

**Toasted Garlic Bread (v) - \$11**

## BURGERS

All served with chips. GF bun available - \$2.50

**National Burger - \$27**

*Grilled beef patty, cheese, house sauce, lettuce, sliced tomato & pickles on a toasted brioche bun*

**Creole Chicken Burger - \$27**

*Cajun grilled chicken, crispy bacon, lettuce, tomato & Sriracha mayo on a toasted brioche bun*

**Steak Sandwich - \$28**

*Scotch fillet with bacon, tomato, lettuce, caramelized onion chutney, cheese & aioli on toasted Turkish bread*

**Vegetarian Burger - \$28**

*Beyond Meat patty, lettuce, tomato, cheese & vegan herb mayo on a toasted brioche bun (v)*

Replace with vegan cheese \$2

## SALADS

**Vegan Buddha Bowl - \$26**

*Avocado, house pickled beetroot & carrot, lettuce, cabbage, brown rice, cucumber, wakame seaweed, toasted sesame & miso ginger dressing (ve, gf)*

**Haloumi & Cauliflower Salad- \$26**

*Charred broccolini, grilled haloumi, curried roasted cauliflower, hummus, paprika, pomegranate dressing, crushed almonds (v)*

**Southwest Beef Salad - \$28**

*200g Pitch Black Angus rump, cherry tomatoes, cucumber, mesclun, red onion, avocado, feta, chipotle honey vinaigrette*

**Garden Salad - \$10**

## SHARING

**Tacos (3)**

**Falafel (ve) - \$17**

*Lettuce, tomato salsa, vegan herb mayo*

**Prawn - \$18**

*Slaw, pineapple chutney, garlic & chilli crumb, chipotle mayo*

**Haloumi (v) - \$17**

*Buffalo sour cream, avocado & lettuce*

**Sliders (3)**

**Cheeseburger \$21**

*House sauce, lettuce*

**Grilled Cajun chicken \$21**

*Sriracha mayo, lettuce*

**Share Platters, serves 2-3 people**

**Feasting Board - \$72**

*200g Pitch Black Angus rump, Cajun chicken, Irish sausage, haloumi salad, garlic bread, chips, Chef's selection of dips*

**Green Thumb - \$62**

*Cauliflower bites, haloumi tacos, sweet potato fries, spinach & ricotta rolls, baked camembert, Turkish bread*

## MAINS

**250g Angus Porterhouse Steak - \$37**

*Served with chips, salad & your choice of pepper sauce, mushroom sauce or gravy*

**300g Angus Scotch Fillet Steak - \$44**

*Served with chips, salad & your choice of pepper sauce, mushroom sauce or gravy*

Add creamy garlic prawn cutlets (6) - \$10

Upgrade to mash - \$3

**Chicken Parmigiana - \$28**

*Crumbed chicken breast topped with champagne ham, tomato sugo, melted cheese served with chips and salad*

**Fish & Chips - \$28**

*Beer battered or grilled snapper served with chips, salad, house-made tartare sauce, lemon wedge*

**Chicken & Bacon Creamy Fettucine - \$28**

*Chicken, bacon, mushrooms, onion & garlic in a creamy sauce topped with parmesan cheese*

**Bangers & Mash - \$28**

*Irish sausages, creamy mash & peas with onion gravy*

**Slow Cooked Beef Cheek - \$29**

*Served with creamy mash, grilled broccolini & red wine sauce*

**Fish of the Day - \$MP**

*See our daily specials*

### ADD ONS -

**GRILLED CAJUN CHICKEN - \$8**

**GRILLED PRAWN CUTLETS - \$8**

**BACON - \$3**

**FRIED EGG - \$2.5**

**AIOLI/BBQ/TARTARE/CHIPOTLE - \$2**

VE - VEGAN, V - VEGETARIAN  
ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS,  
GLUTEN AND OTHER KNOWN ALLERGENS MAY BE  
PRESENT. PLEASE NOTE WE TAKE CARE TO PREVENT  
CROSS-CONTAMINATION, HOWEVER, ANY PRODUCT MAY  
CONTAIN TRACES AS OUR ENTIRE MENU IS PRODUCED IN  
THE SAME KITCHEN.