



# BAR MENU

## BURGERS

All served with chips. GF bun add \$2.50

### National Burger

\$26

Grilled beef patty, shredded lettuce, house sauce, aioli, cheese, sliced tomato, pickles & toasted brioche bun

### Steak Sandwich

\$28

Sirloin steak with crispy bacon, tomato, lettuce, caramelized onion, cheese, aioli, American mustard

### Chicken Burger

\$26

Cajun grilled chicken, lettuce, tomato, sriracha mayo,

## CLASSIC MAINS

### 250g Southwest Porterhouse Steak

\$36

Served with chips and salad & your choice of pepper, gravy, or mushroom sauce (gf)

### 300g Scotch Fillet Steak

\$44

Served with chips and salad & your choice of pepper, gravy, or mushroom sauce (gf)

Add creamy garlic prawn cutlets (6)

\$10

### Chicken Parmigiana

\$27

Crumbed chicken breast topped with champagne ham, tomato sugo & melted cheese. Served with chips & salad.

### Battered Fish & Chips

\$27

Beer-battered snapper, salad, chips, house made tartare sauce & lemon wedge

### Prawn & Chorizo Jambalaya Fettucine

\$28

Prawn cutlets, chorizo, Cajun tomato sugo, spring onions, garlic, chilli

### Slow-Cooked Lamb Shank

\$29

Red wine sauce, creamy mashed potato, broccolini

### Broccoli & Mushroom Alfredo Fettucine

\$26

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.

## SMALL BITES AND SNACKS

Mild Chilli Lime Fried Squid with chipotle sauce \$13

Mild Korean Chilli Pork Belly bites with pineapple chutney \$18

Sweet Potato Bruschetta \$16

Ricotta, coriander pesto, sunflower seeds (v)

Cauliflower Bites \$16

Five spice maple & ginger sauce (ve)

Roast Pumpkin Hummus \$12

Maple drizzle, Turkish bread (v)

Parmesan Garlic Bread (v) \$11

Chino tomato sauce (v) \$12

## SALADS

Vegan Buddha Bowl \$25

Spinach, roast pumpkin, roast broccoli, house pickled beetroot, crispy slaw, brown rice, toasted almonds & tahini dressing (ve,gf)

Haloumi Salad \$26

Roasted sweet potato, cherry tomatoes, cashew nuts, balsamic onion, garlic oil (v)

Garden Salad \$10

Mesculin, cucumber, red onion, cherry tomato, salad dressing (ve)

Salad Add-ons

Grilled Cajun chicken (gf) \$8

## SHARING

Tacos (3)

Falafel \$16

Jalapeno salsa, shredded lettuce, vegan herb mayo (ve)

Prawn \$18

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

Haloumi

\$17

Chipotle BBQ crème fraiche, roast pumpkin, caramelized onion (v)

Sliders – 3 toasted sliders with crispy lettuce

Cheeseburger & house sauce \$21

Grilled Cajun chicken with sriracha mayo

\$21

Share Platters – recommended for 2 people

Seaview

\$45

Chilli lime squid, battered snapper goujons, prawn with garlic chili crumb, salad & grilled scallops with lemon garlic butter

Mates \$42

Cheeseburger sliders, grilled Jalapeno & cheese sausage,