



# BAR MENU

Served daily from 11am

## BURGERS

All served with chips. GF bun add \$2.50

**National Burger** \$26

Grilled beef patty, crisp salad, house sauce, cheese, sliced tomato, pickles & toasted brioche bun.

**The MONSTER Nash Burger** \$32

Double beef patty, grilled bacon, fried egg, burger sauce, cheese, pickles & toasted brioche bun.

**Beef Brisket Burger** \$26

Low and slow braised brisket, grilled with crisp slaw, pickled jalapeno, smoked chilli mayo & toasted brioche bun.

**Creole Chicken Burger** \$27

Cajun grilled chicken, lettuce, avocado, tomato, aioli, crispy bacon & toasted brioche bun.

**Vegan Mushroom Burger** \$26

Roasted mushroom cap, beetroot hummus, vegan cheese, avocado, crisp lettuce, pumpkin & toasted vegan bun. (ve)

## CLASSIC MAINS

**250g Southwest Porterhouse Steak** \$36

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

Served with chat potatoes & with your choice of whisky pepper, 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.

**Fish & Chips** \$26

Beer battered Snapper, salad, chips, house made tartare sauce & lemon wedges.

Grilled option \$2 extra (gf)

**Prawn Fettucine** \$28

Prawn cutlets, fresh chilli, tomato sugo & shaved parmesan.

**Pan Seared Lamb Strips** \$32

Pan fried Moroccan marinated lamb strips with curried cauliflower, red onion, toasted almonds & dressed spinach leaves. (gf)

**Pumpkin Fettucine Olio** \$26

Roasted pumpkin tossed with confit garlic, spinach, chilli flakes & crumbled feta. (v)

**Fish of the Day** (see specials board)

## SMALL BITES AND SNACKS

**Salt & Pepper Fried Squid.** Smoked chipotle. \$13

**Sweet & Sour Pork Belly Bites.** Pineapple chutney. \$17

**Panko Prawns.** Wasabi mayo. \$15

**Fremantle Octopus.** Fried Potato, fresh chilli & parsley. (gf) \$18

**Tomato Bruschetta.** \$16

Toasted Turkish bread, crumbled feta & olives. (v)

**Cauliflower Bites.** 5 spice glaze. (ve) \$16

**Prawn Cutlets & Chorizo.** Chilli & lemon wedge. (gf) \$18

**Beetroot Hummus** with Turkish bread. (v) \$12

**Toasted Garlic Turkish Loaf.** (v) \$11

**Chips.** Tomato sauce. (v) \$11

**Sweet Potato Fries.** Chipotle mayo. (v) \$13

**Add Sauce** - Aioli, BBQ, Chipotle, Vegan Mayo \$2

## SALADS

**Sweet Potato and Haloumi** \$26

Roasted sweet potato, grilled haloumi, balsamic red onion, toasted cashews, spinach, cherry tomatoes & garlic oil. (v,gf)

**Vegan Buddha Bowl** \$25

Spinach, roasted pumpkin, curried cauliflower, house pickled beetroot, crispy slaw, brown rice, toasted almonds & tahini dressing. (ve,gf)

**Portuguese Chicken** \$28

Grilled Portuguese spiced chicken tenderloins, roasted sweet potato, feta, baby spinach, coriander pesto & pomegranate dressing (gf)

### Add-ons

Grilled Cajun chicken (gf) \$8

Grilled prawn cutlets (5) (gf) \$8

Bacon (gf) \$3

Fried egg (gf) \$2.5

## SHARING

**Tacos** - 3 toasted tortillas

Prawn cutlets, slaw, pineapple chutney, chipotle mayo \$18

Mushroom, lettuce, pumpkin, jalapeno & vegan mayo (ve) \$17

**Sliders** - 3 toasted sliders with crisp lettuce

Cheeseburger & house sauce \$21

Grilled Cajun chicken with avocado & mayo \$21

**Share Platters** - recommended for 2 people.

**Seaview** - Salt & pepper squid, battered fish goujons, prawn taco, fries & marinated Fremantle octopus. \$42

**Mates** - Cheeseburger sliders, grilled chorizo sausage, fries, sweet & sour pork bites & duck and plum spring rolls. \$39

**Green Thumb** - Tomato bruschetta, cauliflower bites, mushroom taco, sweet potato fries & spinach and ricotta parcels. \$36

(v - vegetarian, ve - vegan, gf - gluten free)

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.