



# BAR MENU

## BURGERS

*All served with chips.*

<b>National Burger</b>	\$26
Grilled beef patty, house sauce, cheese, mesculin, sliced tomato and pickles on a toasted brioche bun	
<b>Steak Sandwich</b>	\$27
Sirloin steak, bacon, tomato, lettuce, caramelized onion, cheese, aioli and American mustard on toasted Turkish bread	
<b>Creole Chicken Burger</b>	\$26
Cajun grilled chicken, lettuce, tomato, Siracha mayo and crispy bacon on a toasted brioche bun	
<b>Vegetarian Burger</b>	\$26
Beyond meat with lettuce, tomato, cheese and herb mayo on a toasted brioche bun. (v)	

### Add-ons

Bacon (gf)	\$3
Fried egg (gf)	\$2.5
Extra patty (gf)	\$2.5
Gluten free bun	\$2.5

## CLASSIC MAINS

<b>250g Black Angus Porterhouse Steak</b>	\$36
Served with chips & salad. Choice of pepper, gravy or mushroom sauce (gf)	
<b>300g Black Angus Scotch Fillet Steak</b>	\$42
Served with chips & salad. Choice of pepper, gravy or mushroom sauce (gf)	
Add creamy garlic prawns (6) (gf)	\$10
Upgrade to creamy mash (gf)	\$3
<b>Chicken Parmigiana</b>	\$27
Crumbed chicken breast topped with champagne ham, tomato sugo, melted cheese served with chips & salad	
<b>Fish &amp; Chips</b>	\$27
Beer battered snapper, salad, chips, house-made tartare sauce, lemon wedge	
<b>Prawn &amp; Chorizo Fettucine</b>	\$28
Trio of tomatoes, spring onion, garlic, chill, spicy prawn oil	
<b>Garlic Coriander Pesto Fettucine</b>	\$25
Pea, broccolini, onion, feta (v)	
<b>Bangers &amp; Mash</b>	\$27
Irish sausages, creamy mash, peas, onions, gravy	
<b>Sticky BBQ Pork Ribs</b>	\$28
Apple buttermilk slaw spiced chat potatoes	
<b>Fish of the Day</b>	(see specials board)

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

<b>Chilli Lime Fried Squid</b> Smoked chipotle (gf)	\$13
<b>Pork Belly Bites</b> Mild Korean chilli	\$18
<b>Tomato Trio Bruschetta</b> Mixed with olives & feta (v,gfo)	\$15
<b>Cauliflower Bites</b> Five spice sauce (ve,gf)	\$16
<b>Roasted Capsicum &amp; Parmesan Dip</b> Sourdough (v)	\$12
<b>Garlic Bread</b> (v)	\$11
<b>Chips</b> Tomato sauce (ve,gf)	\$12
<b>Sweet Potato Fries</b> Chipotle mayo. (ve,gf)	\$13
<b>Add Sauce</b> - Aioli, Chipotle, Vegan herb mayo	\$2

## SALADS

<b>Vegan Buddha Bowl</b>	\$25
Avocado, house-pickled beetroot & carrot, lettuce, cabbage, brown rice, cucumbers, wakame seaweed, toasted sesame & miso ginger dressing (ve,gf)	
<b>Haloumi Salad</b>	\$26
Charred broccolini, baby spinach, cherry tomato, roasted sweet potato, crushed almond, pomegranate dressing (v,gf)	
<b>Thai Beef Salad</b>	\$29
200g Black Angus rump, apple slaw, red onion, cashew nut, fried shallot, tom yum dressing (gfo)	
<b>Cajun Chicken Salad</b>	\$28
Pan fried Cajun chicken tenderloin, baby spinach, feta, roast pumpkin, quinoa, orange-ginger dressing (gf)	
<b>Garden Salad</b>	\$10

### Add-ons

Grilled Cajun chicken (gf)	\$8
Grilled prawn cutlets (5) (gf)	\$8
Bacon (gf)	\$3
Fried egg (gf)	\$2.5

## SHARING

<b>Tacos (3)</b>	
- <b>Falafel</b> Lettuce, tomato salsa, vegan, herb mayo	\$17
- <b>Prawn</b>	\$18
Slaw, pineapple chutney, garlic & chilli crumb, chipotle mayo	
- <b>Halloumi</b> Buffalo sour cream, avocado, lettuce (V)	\$17
<b>Sliders (3)</b>	
- <b>Cheeseburger</b> Lettuce, house sauce	\$21
- <b>Grilled Cajun chicken</b> Lettuce, Siracha mayo	\$21

### Share Platters - serves 2-4 people

<b>Seafood</b>	\$99
SA natural oysters with mignonette dressing, grilled WA scallop with lemon butter, Tajin fried squid, tiger prawns with Marie rose sauce, beer battered snapper, chips & salad	
<b>Feasting Board</b>	\$72
200g Angus Rump, Cajun chicken, jalapeño & cheese sausage, haloumi salad, garlic bread, chips, chef trio dips	
<b>Green Thumb</b>	\$61
Tomato bruschetta, cauliflower bites, haloumi taco, sweet potato fries, spinach and ricotta parcels, roast capsicum & parmesan dip	