



Small Plates

Garlic bread Turkish loaf toasted, garlic, butter, parsley GFA	9 / 13 GF
French onion soup gruyere croute	19
Caesar salad baby cos lettuce, homemade croutons, shaved parmesan, grilled bacon, Caesar dressing GFA	19
Roast cauliflower and haloumi crispy chickpeas, charred corn, hummus GF / V	19
Calamari chili ginger, scallion squid ink aioli	19
Garlic prawns toasted Turkish loaf GFA	19
Chicken bites buttermilk thigh, crisp coated, chilli honey, ranch dip	19
Italian meatballs veal, pork, beef, tomato sauce, fresh mozzarella	19

Mains

Caesar salad baby cos lettuce, homemade croutons, shaved parmesan, grilled bacon, Caesar dressing GFA	26
	Add chicken 36
Crispy chili ginger tofu Szechuan green beans, sweet soy glaze, steamed rice V	29
Tandoori chicken coriander chutney, basmati rice GF	39
Beer battered fish and chips slaw, tartare sauce, lemon	38
Market fish of the day prawn velouté, lemon and fine herb sauteed potato	40
Crispy skin salmon soba noodle salad, sticky soy dressing	45
St Louis pork ribs slaw, potato puree, apple cider BBQ sauce	39
Lamb shank red wine braised lamb, wilted greens, baby onions, potato puree	45
Beef cheeks red wine jus, parsnip puree, chimichurri GF	47
500g T bone steak chargrilled, garlic butter, red wine jus, fries, green salad GF	55

Side Dishes

Fries	9
Fries tossed in truffle oil topped with parmesan	12
Fried free range eggs x2	9
Potato of the day	9
Seasonal green salad	9
Seasonal vegetables	9



Desserts

Apple strudel custard, cream	18
Sticky toffee pudding butterscotch sauce, vanilla bean icecream	18
Banoffee pie vanilla bean icecream	18
Hot fudge honeycomb sundae	18
White chocolate raspberry sundae	18
Affogato vanilla bean icecream, shot of espresso – your choice of liqueur GF	18
Cheese selection for one blue cheese, cheddar,	19 for 1
brie accompaniments, crackers	29 for 2
\$6 for each additional cheese	

Coffee / Tea

Long black, flat white, cappuccino, latte	
Short black, hot chocolate, cafe mocha	from 5
English Breakfast, Earl Grey & herbal teas	5

Liqueur Coffees

a selection of liqueurs with freshly brewed coffee & cream

Calypso coffee Kahlua, coffee & cream	18
French coffee Cognac, coffee & cream	18
Irish coffee whiskey, coffee & cream	18
Irish cream coffee Baileys, coffee & cream	18
Italian coffee Amaretto, coffee & cream	18

To Finish

Limoncello (Italy)	10
Sileni Grand Reserve Late Harvest	12
Port – Tawny or Ruby	12

Please inform your waiting staff of any special dietary requirements
Please note 15% surcharge will apply on public holidays