

MENU

LIGHT MEALS

M / V

GARLIC & HERB BAGUETTE (V)

Fior di latte & parsley

8 / 9

CHILLI SALTED CORN RIBS (V / G)

Chipotle sauce

14 / 15

WILD MUSHROOM ARANCINI (5) (V)

Garlic aioli & parmesan

18 / 20

BUTTERMILK FRIED CHICKEN

Chipotle aioli

19 / 20

CALAMARI SEMOLINA FRIED

Dusted in Szechuan pepper, parsley,
lemon and aioli

19 / 20

CHICKEN SAN CHOY BOW

Three lettuce cups, chilli, garlic & peanuts

20 / 21

DE CONSTRUCTED SOFT SHELL TACOS

(VG available)

Choice of either grilled chicken or pulled
mushroom with tomatoes, avocado salsa,
sour cream with four warm flour tortillas

25 / 27

MUSHROOM & SPINACH PIDE (VG)

Roasted capsicum, hommus & rocket
Add fetta \$2

19/20

PORK STEAMED DUMPLINGS (6)

Chilli soy & shallot

15/17

CHICKEN YAKITORI (3)

Caramelised eel sauce, shredded salad
with chilli soy dressing

18/20

MAINS

M / V

SOUTHERN FRIED CHICKEN BURGER

Spicy Southern Fried Chicken, red cabbage
slaw, chipotle aioli & sweet & spicy pickles
on a toasted milk bun, served with rosemary
salted fries

21 / 22



FIRE & BRIMSTONE SMASHED CHEESEBURGER (GF available)

Double cheese, sweet & spicy pickles, tomato
sauce, mustard on a toasted milk bun, served
with rosemary salted fries

21 / 22

PULLED MUSHROOM BURGER (V)

Fried onion rings, spinach, zucchini noodles
& smoky bbq sauce, served with rosemary
salted fries

21/22

THE HAND CRUMBED SCHNITZEL

Kale slaw & fries

22 / 23

MAKE IT A PARM

4 / 5

OPEN ROASTED PUMPKIN RAVIOLI (V)

Burnt butter, walnuts & sage

29 / 30

SLOW BRAISED WAGYU RAGU

Fusilli & buffalo mozzarella

30 / 31

CRISPY SKIN PORK BELLY (G)

Green bean & olive salad

31 / 33

WAGYU RUMP MB8+ 300G (G)

Smashed chat garlic potatoes
& truss tomatoes

35 / 37

CRISPY SKIN ATLANTIC SALMON (G)

Crushed peas, mint butter & pancetta

36/38

OVEN ROASTED BARRAMUNDI (G)

Charred corn, heirloom tomato salad
& chilli salt

37 / 39

SALADS & BOWLS M / V

GREEN BOWL (V / G) 21 / 22

Zucchini noodles, avocado, soft egg, broccolini, tamari dressing & pepitas

WARM TUSCAN SALAD (GF available) 22/24

poached chicken breast, rocket, semi dried tomatoes, crispy pancetta, grilled asparagus & torn ciabatta bread

STEAK BOWL (G) 27 / 28

Wagyu beef rump, crushed potatoes, heirloom tomatoes, rocket, roasted spring onions, feta & white balsamic dressing

Add chicken \$6 (G) | Add Wagyu Rump \$12 (G)

MENU

SAUCES

PEPPER (G)	3
MUSHROOM (G)	3
CHIPOTLE AIOLI (V / G)	3
JUS (G)	3
GARLIC AIOLI (V / G)	3

ADD-ONS

CHEESE	2
AVOCADO	3
BACON	4
BEEF PATTIE	5
FRIED CHICKEN	5

SIDES

ROSEMARY SALTED FRIES (V)	S 6 / L 10
Garlic aioli	
SWEET POTATO FRIES (V / G)	S 10 / L 14
Garlic aioli	
WALNUT & APPLE SALAD (V / G)	8
Iceberg lettuce, candied walnut, apple, parmesan & white balsamic mayonaise	
SMASHED CHAT POTATOES (VG / G)	8
Garlic, rosemary & sea salt	
STEAMED GREENS (VG / G)	9
Seasonal greens, lemon & olive oil	

(V) - VEGETARIAN

(VG) - VEGAN

(G) GLUTEN FREE

M - MEMBERS PRICE

V - VISITORS PRICE

PIZZA

	M / V
MARGHERITA (V) Tomato base, mozzarella fior di latte, bocconcini & basil	17 / 18
CARNIVORE Tomato base, mozzarella fior di latte, salami, beef, ham, bacon & BBQ	19 / 20
HAWAIIAN Tomato base, mozzarella fior di latte, ham & pineapple	19 / 20
PERI PERI CHICKEN Tomato base, mozzarella fior di latte, capsicum, red onion & basil yoghurt	19 / 20
PROSCIUTTO Tomato base, mozzarella fior di latte, san daniele prosciutto, rocket, parmesan & extra virgin olive oil	20 / 21

KIDS MEALS

CALAMARI & CHIP	12
CHICKEN SCHNITZEL AND CHIPS	12
NAPOLITANA PASTA (V)	12
HAM & CHEESE PIZZA	12

DESSERT

BOMBOLONE (V) Italian donuts filled with nutella	15
CHOCOLATE BROWNIE (V / G) Warmed chocolate brownie, hazelnuts, salted caramel and vanilla gelato	15
BANANA SPLIT (V / G) Caramelized banana, mixed nut praline, dark chocolate sauce and maraschino cherries	15