

entree

COCONUT RUM CREAMY GARLIC PRAWNS \$18

Fresh prawns tossed with garlic, onion flambe' in deadman's fingers coconut rum finished with vin blanc sauce, served with jasmine rice

BEEF NACHOS \$14

Crispy corn tortilla topped with beef chilli con carne, pico de gallo, melted cheddar, jalapeños and finished with sour cream

CHEESY GARLIC BREAD \$10 +Chilli \$1

Toasted turkish bread topped with garlic butter and trio cheese

POPCORN CHILI CHICKEN \$15

Chicken thigh marinated for 24 hours then coated with our chefs' special dust and fried to a crispy golden colour, served with chipotle aioli

JALAPEÑO POPPERS \$14

Cheese stuffed jalapeño's served with garnish salad, sour cream and aioli

LEMON PEPPER SQUID \$16

Squid tender pieces dusted with dry lemon pepper and deep fried served with sweet chilli and aioli

GARDEN SALAD \$8

Mesculin mix, mixed with our fresh seasonal crunchy vegetables and dressed with our chefs' special vinaigrette

LOADED DIRTY FRIES \$17

Crispy potato chips topped with bacon, garlic sauce, trio cheese finished with shallots and sour cream

mains

WILD MUSHROOM RISOTTO \$24 +Chicken \$4 v vg gf

Wild mushroom tossed with onion, garlic, risotto seasoned vegetables, homemade broth, finished with herbs, parmesan cheese and truffle oil

FISH OF THE DAY MP

See specials board

CAESAR SALAD \$20 +Chicken \$4

Cos lettuce, crispy bacon, croutons tossed with parmesan, topped with a boiled egg finished with a traditional caesar dressing

BEEF CHASSEUR \$28

Succulent diced beef, mushroom, garlic, onion seasoning, slow cooked for 4 hours, served with chips and salad

SZECHWAN CHICKEN SALAD \$20 +Tofu \$4

Grilled szechwan chicken tenderloin served with a fresh garden salad

BURRITO BOWL \$24

Fresh greens, pickled onions, black beans, tomatoes and brown rice served with a mexican salsa and finished with avocado and haloumi

CURRY OF THE DAY \$28

See specials board

MAC AND CHEESE SMASH AVO BURGER \$24

Potato bun layered with mac and cheese patty, lettuce, avocado and tomato salsa, served with chips

SALMON AFFUMICATA \$26

Smoked salmon tossed with onion, garlic, linguini pasta, finished with spinach and parmesan cheese

LEMONY PRAWN AND ASPARAGUS LINGUINI \$28

Fresh prawns tossed with onion, garlic, asparagus, basil and linguini finished with chilli oil and parmesan

RUMP \$36

Pan-seared and grilled 350gm rump, spinach, tomato and raddish salad, garlic and parsley butter, served with chips and choice of sauce

SCOTCH FILLET \$42

Pan-seared and grilled 300gm steak with choice of sauce garlic, pepper and mushroom, served with salad and chips

EYE FILLET MP

Pan-seared and hibachi finished 200gm eye fillet, dutch carrots, deep fried brussel sprouts, creamy mustard sauce, served with chips

STEAK SANDWICH \$26

Chargrilled steak with lettuce, tomato, onion, beetroot served with cheese and bbq sauce

CHICKEN SCHNITZEL \$25

Crumbed chicken breast cooked golden, served with salad and chips and choice of sauce

FISH AND CHIPS \$26

Beer battered/pan fried (GF) fish of the day, served with housemade tartare sauce, salad and chips

V VEGETARIAN **VG** VEGAN **VGO** VEGAN OPTION **DF** DAIRY FREE **GF** GLUTEN FREE **GFO** GLUTEN FREE OPTION

Although our kitchen team does their absolute best to accommodate for specific dietary requirements and allergies, we cannot guarantee that all foods are completely free of all allergens including gluten, nuts or dairy due to the size and turnover of the kitchen. Selecting the Gluten free, vegetarian or vegan option will incur an additional charge. Any variations to the standard menu will incur an additional charge. All prices subject to change without notice.