

Marianted Olives (ce) (g) \$8 Soundough Carlie Bread (v) \$12 Turkish Bread \$8 Add styles capations dip \$5 Chips \$133 Served with tomes anace (ve) \$14 Marianted Olives (p) \$15 Served with tomes anace (ve) \$14 Served with the Annuny mayo (v) \$15 Served with the Annuny mayo (v) \$16 Morazerila Sticks (to relite trips (v) (g) \$17 Served with the Annuny mayo (v) \$16 Morazerila Sticks (to relite trips (v) (g) \$17 Served with the Annuny mayo (v) \$18 Served with the Annuny mayo (v) \$16 Morazerila Sticks (to relite trips (v) (g) \$17 Served with the Annuny mayo (v) \$18 Served				
Sourchough Garlie Bread (c) Turkish Bread Add apper capacian dip \$5 Cries Force with turneds source (re) Severed with turneds source (re) Severed with turneds source (re) Severed with force in Solar severed solar severed with solar severed with solar severed with solar severed solar severed with solar severed with solar severed with solar severed with solar severed solar severed with solar severed with solar severed with solar severed with solar severed solar severed with solar severed with solar severed sol	LIGHT BITES		SHARING	
Add spley capsison if ip \$5 Chips	Marinated Olives (ve) (gf)	\$8		
Fish - Apple sins, pickled and onion, chipothe mayo Served with transito sance (ve) Sevenet with team on some (ve) Sevenet with the chaming map of () Markachan Street Carn State Served with feat the training map of () Markachan Street Carn State Served with feat & tortillac reisps (v) (gf) Chill Linne Fried Squid Chipothe manyo Thomato Triot branchetta Served with feat & tortillac reisps (v) (gf) Served with office, feat & bossonic glaze (v) (gfo) Served with a feat & tortillac reisps (v) (gf) Served with a feat & tortillac reisps (v) (gf) Served with a feat & tortillac reisps (v) (gf) Served with a feat & tortillac reisps (v) (gf) Served with a feat & tortillac reisps (v) (gf) Served with a feat & tortillac reisps (v) (gf) Served with a feat & tortillac reisps (v) (gf) Served with a feat & tortillac reisps (v) (gf) Served with a feat & feat of the feat of t		•		\$24
Fig. 1, apple state, piecear red onton, citypete mayo Savery whith tomato sauce (rev) Survey whith the champy on (recomposition of the champy on a toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toaset de brioche ban (recomposition of the champy on at toa		\$8	•	\$24
Severet Potato Prices State Action Prices State Severed with the channey repoy by Medican Street Corn Stoke Severed with feet a traitle crisps (9) (gt) Chill Lime Fried Squid Chipotle mayo Street with olives, feet & botsomic glaze (9) (gfo) Served with olives, feet & botsomic glaze (9) (gfo) Served with olives, feet & botsomic glaze (9) (gfo) Mozzarella Sticks Street with olives, feet & botsomic glaze (9) (gfo) Mozzarella Sticks Street with olives, feet & botsomic glaze (9) (gfo) Mozzarella Sticks Street with saids dip Tertystal Karange Chichen Bites Street with runch Mozzarella Sticks Street with runch Mozzarella Sticks, Turkish bread, spicy capsicum dip State State Street with runch Mational Grazing Plate Currel means, selection of cheese, olives, artichokes, samularied montos & Tarkish bread B U R G E R S Alt Innevalant-rings G'iblied beef porty (nor gf., cheese, mesclun, sliced tomany pickies & house sauce, anoit served on a toasted brioche bun Creen Chicken Burger Cajun grilled chicken, rocket, tomato, citrus mayo & bacon served on a toasted brioche bun Creen Chicken Burger Cajun grilled chicken, rocket, tomato, citrus mayo & bacon served on a toasted brioche bun Creen Chicken Burger Cajun grilled chicken, rocket, tomato, citrus mayo & bacon served on toasted brioche bun Creen Chicken Burger Steak Sandwich Steak				⊅ 24
Severed with to change mayor (or Mexican Street Com Sabta Chill Lime Fried Squid Chipothe mayo Street with to lives, fetu & balamic glaze (or) (glo) Street with to lives, fetu & balamic glaze (or) (glo) Street with to lives, fetu & balamic glaze (or) (glo) Street with to lives, fetu & balamic glaze (or) (glo) Street with to lives, fetu & balamic glaze (or) (glo) Street with to lives, fetu & balamic glaze (or) (glo) Street with to lives, fetu & balamic glaze (or) (glo) Street with to lives, fetu & balamic glaze (or) (glo) Street with to lives, fetu & balamic glaze (or) (glo) Street with to lives, fetu & balamic glaze (or) (glo) Street with to lives, fetu & balamic glaze (or) (glo) Street with to lives, fetu & balamic glaze (or) (glo) Street with to lives, fetu & balamic glaze (or) (glo) Street with to lives, fetu & balamic glaze (or) (glo) Street with to lives, fetu & balamic glaze (or) (glo) Street with to lives, fetu & balamic glaze (or) (glo) Street with to lives, fetu & balamic glaze (or) (glo) Street with to lives, fetu & balamic glaze (or) (glo) Street with chies, forther, frish sausage, halloumi said, gardic break, chips, Chef's selection of dips Street with chies, mother, frish sausage, halloumi said, gardic break, chips, Chef's selection of dips Streak with chies, said with bread, spicy capsicum dip Street with chies, mother weight pown cincits (or) till street with bread, spicy capsicum with chips, said & your choice of pepper, machine to live to live, said & your choice of pepper, machine to live to live, said & your choice of pepper, with chips, said & your choi		\$13	Bourbon Pulled Pork - House made slaw & chipotle	\$24
Mexicum Street Corn Saba Served with fact because (152) Mexicum Street Corn Saba Served with fact & teartille crisps (v) (g) Chilli Line Fried Squid Chipotle mayo Tomato Trio Bruschetta Served with subse dip Tomato Trio Bruschetta Served with subse dip Terliyaki Karange Chicken Bites Served with subse dip Terliyaki Karange Chicken Bites Served with ramch National Grazing Plate Cared meats, selection of cheese, olives, artichokes, sunshrioom, creamy graft ice succe or gravy Materials Street Mate		¢14	•	
Mexican Street Corn saba \$15 Cheeseolinger - noises sauce \$14 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$15 \$1		\$14	<u>Sliders (3)</u>	
Scheel des fourthle criage (v) (gl) Chill Liber 16 Spatic Chipothe mayo Trio Bruschetta Share Platters (serves 2.3 neonle) Feasting Board 2006 Angus rump, Capin chicken, Irish sausage, holloumi solad, againe from the liber of the property (not gh), cheese, mesclun, sliced tomato, pickles & house sauce, aidli served on toasted tracks through the party, cheese, mesclun, tomato & vegan herb mayo no tatosted brioche bun (Y) Replace with vegan chieses \$2 SALAD S Greek Salad - \$17 Vegan Buddha Boul - \$25 Avocado, house-pickled beetroot & carrot, lettuce, cabbage, brown rice, cucumbers, wakame seaweed, toasted seame & miso ginger for the property of the prope		\$15	Cheeseburger - house sauce	\$24
Chill Lime Fried Squid Chipothe mayo From the Ori Bruchetta Served with olives, feta & holsamic glaze (v) (gho) Mozzarella Sticks Served with olives, feta & holsamic glaze (v) (gho) Mozzarella Sticks Served with safe dip Teriyaki Karaage Chicken Bites Red Braised Pork Belly Bites Store and Chilli Chicken Bites Korean Chilli Chicken Wings Served with safe dip Korean Chilli Chicken Wings Served with safe dip Korean Chilli Chicken Wings Served with mach National Grazing Plate Cord means, selection of cheese, olives, artichokes, sundried tomator's & Turkish bread BURGERS All abrord with ships G'el bur scalable [13:59 Kraing Board Tomato Tris glaze the file by the file selection of dips Served with chips selection of cheese, olives, artichokes, sundried tomator's & Turkish bread BURGERS All abrord with ships G'el bur scalable [13:59 Kraing Board Tomato bruschetta, halloumit taco, sweet potato fries, street dip Tomato bruschetta, halloumit taco, sweet potato fries, street All throw the high of the dip or the street of the burn of the street of the burn of the street of the burn of		ΨΙΟ	Grilled Cajun Chicken - Sriracha mayo	\$24
Served with slage chicken seed to busiamic glace (v) (slo) Mozzarella Sticks Served with slage dip Served with slage dip Served with slage dip Tertyaki Krange Chicken Bites 19 Red Braised Pork Belly Bites Korean Chillic Chicken Wings Served with medic Chicken Stage Burk Ger S All medic All medic Chicken Stage Burk Ger S All medic Chicken Burger Crilled beef putty (not gt), cheese, mesclun, sliced to mato, pickles & house sauce, aioli served on a toasted brioche bun Croel Chicken Burger Croel Chicken Burger Croel Chicken Burger Stack Sandwich Steak S	,	\$16	Share Platters (serves 2-3 people)	
Served with subsa dip Served with subsa dip Served with subsa dip Teriyaki Karange Chicken Bites Ked Braised Pork Belly Bites S19 Korean Chilli Chicken Wings S18 Korean Chilli Chicken Wings S19 Korean Chilli Chicken Wings S20 Grilled beef patty (not gf), cheese, mesclun, sliced tomato, pickles & houses sauce, aioli served on a toasted brioche bun Creeo Chicken Burger Cajun grilled chicken, rocket, tomato, citrus mayo & bacon served on a toasted brioche bun S21 Korean Chilli Chicken Wings S21 Korean Chilli Chicken Wings S22 Korean Chilli Chicken Wings S22 Korean Chilli Chicken Wings S23 Korean Chilli Chicken Wings S24 Continued Chicken Wings S25 Continued Chicken Wings S26 Chilli Chicken Wings S27 Chilli Chicken Wings S28 Control Filled Stead S27 Korean Chilli Chicken Wings S28 Chilli Chilli Chicken Wings S28 Chilli Chicken Wings S28 Chilli Chicken Wings S29 Control Chicken Wings S20 Chilli Chicken Wings S20 Chilli Chicken Wings S21 Chicken Wings S20 Chilli Chicken Wings S21 Chicken Wings S20 Chilli Chicken Wings S20 Chilli Chicken Wings S21 Chicken Wings S20 Chilli Chicken Wings S21 Chicken Wings S20 Chilli Chicken Wings S20 Chilli Chicken Wings S21 Chicken Wings S20 Chilli Chicken Wings S20		\$18	Feasting Board	¢ 77
Served with stands and productions of these served with stands and productions of the Belly Bites Korean Chill Chicken Wings Sing Sundried morals of theses, olives, artichokes, sundried morals of the Belly Bites Korean Chill Chicken Wings Sing Sundried morals of the Belly Bites Korean Chill Chicken Wings Sing Wall In Chicken Wings Sing Wall Farm of the Belly Bites Korean Chill Chicken Wings Served with runch BURGERS All served with such sundried morals of the Burger Carled meats, selection of cheese, olives, artichokes, sundried morals of Turkish bread BURGERS All served with such sundried morals of Turkish bread Burger National Burger Crilled beef patty (not gf), cheese, mesclun, sliced tomato, pickles & house sauce, aloil served on a toasted brioche bun Creole Chicken Burger Crowled Chicken Forcet, tomato, citrus mayo & bacom served on a toasted brioche bun Steak Sandwich Scotch fillet with bacon, cheese, tomato, mesclun, caramelized onion & aloil served on toasted Turkish bread Vegetarian Burger Vegetarian Burger Vegetarian Burger Vegetarian Burger Scotch fillet with bacon, cheese, mesclun, tomato & vegan herb mayo on a toasted brioche bun (v) Replace with vegan cheese \$2 SALAD S Greek Salad - \$17 Cucumber, cherry tomatoes, red onion, feta & olives (gf) Cacara Salad - \$23 Avocado, house-pickled beetroot & carrot, lettuce, cabbage, brovince, cucumbers, wakame seaweed, toasted sesame & miso ginger dressing (v) (gf) Cacilled halloumi Salad - \$26 Calillower & Halloumi Salad - \$26 Calillowe	Served with olives, feta & balsamic glaze (v) (gfo)			\$11
Terryak Karage Chicken Bites 519 Tomato bruschetta, halloumi taco, sweet potato fries, street for Red Braised Pork Belly Bites 519 Tomato bruschetta, halloumi taco, sweet potato fries, street for Rorean Chill Chicken Wings 518 Sta served with mach State Chirage State	Mozzarella Sticks	\$19		
Treity ki Karange Chicken Bites	Served with salsa dip			•
Korean Chilli Chicken Wings served with ranch National Grands plate Curd meats, selection of cheese, olives, artichokes, sundardet tomatos & Truitish bread BURGERS All search with the part of the party (not gl), cheese, mesclun, sliced tomato, pickles & houses sauce, aidil served on a toasted brioche bun Creole Chicken Burger Cafun grilled chicken, rocket, tomato, citrus mayo & bacon served on a toasted brioche bun Steak Sandwich Steak S	•			\$66
Served with ranch National Grazing Plate National Greeks, olives, artichokes, sundried tomato's & Turkish bread BURGERS All served which chips, GF ban wallable 182.50 National Burger Grilled beef party (not gf), cheese, mesclun, sliced tomato, pickles & house sauce, aioli served on a toasted brioche bun Creole Chicken Burger Cajun grilled chicken, rocket, tomato, citrus mayo & bacon served on a toasted brioche bun Steak Sandwich Sooth filled with bacon, cheese, tomato, meschun, caramelized onion & aioli served on toasted Turkish bread S27 Kegetarian Burger Beyond Meat patty, cheese, mesclun, tomato & vegan herb mayo on a toasted brioche bun (Septendo Linder) Replace with vegan cheese \$2 SALADS Greek Salad - \$17 Cacumber, cherry tomatoes, red onion, feta & olives (gf) Cacumbers, herry tomatoes, red onion, feta & olives (gf) Add anchovies \$1 Vegan Buddha Bowl - \$25 Avocado, house-pickled beetroot & carrot, lettuce, cabbage, brown rice, cucumbers, wakame seaweed, toasted sesame & miso ginger dressing (ve) (gf) Cauliflower & Halloumi Salad - \$26 Grilled halloumi & curried cauliflower served with mesclun, spiced almonds, cranberry, crispy kale & pomegranate dressing (v) (gf) Southwest Beef Salad - \$28 Angus rum steak, garden salad, avocado, feta & chipotle honey Angus rum steak, garden salad, avocado, feta & chipotle honey John Landous Sago, menetias (e) \$10 ALITON Supprate towals \$20 Southwest Beef Salad - \$20 Angus rum steak, garden salad, avocado, feta & chipotle honey John Landous Sago, menetias (e) \$10 ALITON Supprate towals \$20 Angus rum steak garded nones, substance of prayer (shich chips, salad, byour choice of pepper, with chips, salad & your choice of		-	· · · · · · · · · · · · · · · · · · ·	
National Grazing Plate SURGERS All served with chips Greed Echicken Burger Colin grilled chicken, rocket, tomato, citrus mayo & bacon served on a toasted brioche bun Steak Sandwich Ste	_	\$18	, , , , , , , , , , , , , , , , , , , ,	
Bure Generation of cheese, olives, artichokes, sundried tomato's & Turkish bread Bure Generation of the comment of the commen		¢ 40		
BURGERS All served with chips GF bun wallable 13.50 National Burger GF bun wallable 13.50 Served with chips, salad & your choice of pepper, mushroom, creamy garlis cauce or gravy (gfo) Song Angus Scotch Fillet Steak Served with chips, salad & your choice of pepper, mushroom, creamy garlis cauce or gravy (gfo) Song Angus Scotch Fillet Steak Served with chips, salad & your choice of pepper, mushroom, creamy garlis cauce or gravy (gfo) Song Angus Scotch Fillet Steak Served with chips, salad & your choice of pepper, mushroom, creamy garlis cauce or gravy (gfo) Song Angus Scotch Fillet Steak Served with chips, salad & your choice of pepper, mushroom, creamy garlis cauce or gravy (gfo) Song Angus Scotch Fillet Steak Served with chips, salad & your choice of pepper, mushroom, creamy garlis cauce or gravy (gfo) Song Angus Scotch Fillet Steak Served with chips, salad & your choice of pepper, mushroom, creamy garlis cauce or gravy (gfo) Song Angus Scotch Fillet Steak Served with chips, salad & your choice of pepper, mushroom, creamy garlis cauce or gravy (gfo) Song Angus Scotch Fillet Steak Served with chips, salad & your choice of pepper, mushroom, creamy garlis cauce or gravy (gfo) Song Angus Scotch Fillet Steak Served with chips, salad & your choice of pepper, mushroom, creamy garlis cauce or gravy (gfo) Song Angus Scotch Fillet Steak Served with chips, salad & your choice of pepper, mushroom, creamy garlis cauce or gravy (gfo) Song Angus Scotch Fillet Steak Served with chips, salad & your choice of pepper, mushroom, creamy garlis cauce or gravy (gfo) Song Angus Scotch Fillet Steak Served with chips, salad & your choice of pepper, mushroom, creamy garlis cauce or gravy (gfo) Song Angus Scotch Fillet Steak Served with chips, salad & your choice of pepper, mushroom, creamy garlis cauce or gravy (gfo) Served with chips, salad & your choice of pepper, mushroom, creamy garlis cauce or gravy (\$42		
BURGERS All severd with chips Corbin availables 15.250 National Burger Stational Bu			10	
National Burger Creiled beef patty (not gl), cheese, mesclun, sliced tomato, pickles & house sauce, aioli served on a toasted brioche bun Creole Chicken Burger Cajun grilled chicken, rocket, tomato, citrus mayo & bacon served on a toasted brioche bun Steak Sandwich Steak Chips Steak Sandwich Steak Chips Steak Sandwich Steak Sandwich Steak Sandwich Steak Sandwich Steak Sandwich Steak Sandwich Steak Ghips Sandwich ocitics of pepper, mushroom, creamy garlic sauce or gravy (Ehcken Parmigaina Steak Sandwich Chiese of sandwich chips, salad & your choice of pepper, mushroom, creamy garlic sauce or gravy (Chicken Parmigaina Crumbed chicken breast topped with chips and salad & volur choice of pepper, mushroom, creamy garlic sauce or gravy (Chicken Parmigaina Crumbed chicken breast topped with chips and salad & volur choice of pepper, mushroom, creamy garlic sauce or gravy (Chicken Parmigaina Crumbed ch				
Served with chips, salad & your choice of pepper, mushroom, creamy garlic sauce or gravy (gfo) Grilled beef patty (not gf), cheese, mesclun, sliced tomato, pickles & house sauce, aioli served on a toasted brioche bun Creole Chicken Burger Cajun grilled chicken, rocket, tomato, citrus mayo & bacon served on a toasted brioche bun Steak Sandwich Scotch fillet with bacon, cheese, tomato, mesclun, caramelized onion & aioli served on toasted Trurkish bread Vegetarian Burger Beyond Meat patty, cheese, mesclun, tomato & vegan herb mayo on a toasted brioche bun (v) Replace with vegan cheese \$2 SALADS Greek Salad - \$17 Cucumber, cherry tomatoes, red onion, feta & olives (gf) Caesar Salad - \$23 Rocket, bacon, parmesan, croutons, traditional Caesar dressing & soft boiled eggs (gfo) Add anchovies \$1 Vegan Buddha Bowl - \$25 Avocado, house-pickled beetroot & carrot, lettuce, cabbage, brown rice, cucumbers, wakame seaweed, toasted sesame & miso ginger dressing (ve) (gf) Cauliflower & Halloumi Salad - \$26 Grilled halloumi & curried cauliflower served with mesclun, spiced almonds, cramberry, crispy kale & pomegranate dressing (v) (gf) Angus rum steak, garden salad, avocado, feta & chipotle honey Served with chips, salad & your choice of pepper, mushroom, creamy garlic sauce or gravy (Chicken Parmigiana Crumbed chicken breast topped with champagne ham, tomato sugo, melted cheese served with chips and salad Fish & Chips Beer battered or grilled snapper served with chips, salad, house-made tartare sauce & lemon wedge Bangers & Mash Irish sausages, creamy mash & peas with onion gravy Fish Pie Salmon & Snapper with garden vegetables, baked in a creamy white sauce, served with mash & salad Chorizo & Garlie Prawn Linguine Prawn cutlets, chorizo, rocket, onion, garlic, chilli, spicy prawn oil Shredded lamb, curried cauliflower, brown rice, rocket & spiced almonds with spiced capsicum yoghurt & pomegranate dressing (gf) Fish of the Day - SMP See our daily specials Grilled Prawn Cutlets Grilled Prawn C			250g Angus Porterhouse Steak	\$39
Grilled beef patty (not gf), cheese, mesclun, sliced tomato, pickles & house sauce, aioli served on a toasted brioche bun Creole Chicken Burger Cajun grilled chicken, rocket, tomato, citrus mayo & bacon served on a toasted brioche bun Steak Sandwich Scotch fillet with bacon, cheese, tomato, mesclun, caramelized onion & aioli served on toasted Turkish bread Seyond Meat patty, cheese, mesclun, tomato & vegan herb mayo on a toasted brioche bun (v) Replace with vegan cheese \$2 SALADS Greek Salad - \$17 Cucumber, cherry tomatoes, red onion, feta & olives (gf) Caesar Salad - \$23 Rocket, bacon, parmesan, croutons, traditional Caesar dressing & soft bolied eggs (gfo) Add anchovies \$1 Vegan Buddha Bowl - \$25 Avocado, house-pickled beetroot & carrot, lettuce, cabbage, brown rice, cucumbers, wakame seaweed, toasted sesame & miso ginger dressing (ve) (gf) Cauliflower & Halloumi Salad - \$26 Grilled halloumi & curried cauliflower served with mesclun, spiced almonds, cranberry, crispy kale & pomegranate dressing (v) (gf) Southwest Beef Salad - \$28 Angus rum steak, garden salad, avocado, feta & chipotle honey	•		Served with chips, salad & your choice of pepper,	
Grilled beef patty (not gf), cheese, mesclun, sliced tomato, pickles & house sauce, aioli served on a toasted brioche bun Creole Chicken Burger Cajun grilled chicken, rocket, tomato, citrus mayo & bacon served on a toasted brioche bun Steak Sandwich Steak Sandwich Steak Sandwich Stoch fillet with bacon, cheese, tomato, mesclun, caramelized onion & aioli served on toasted Turkish bread Turkish bread Sz7 Vegetarian Burger Beyond Meat patty, cheese, mesclun, tomato & vegan herb mayo on a toasted brioche bun (v) Replace with vegan cheese \$2 SALADS Greek Salad - \$17 Cucumber, cherry tomatoes, red onion, feta & clives (gf) Caesar Salad - \$23 Rocket, bacon, parmesan, croutons, traditional Caesar dressing & soft boiled eggs (gfo) Add anchovies \$1 Vegan Buddha Bowl - \$25 Avocado, house-pickled beetroot & carrot, lettuce, cabbage, brown rice, cucumbers, wakame seaweed, toasted sesame & miso ginger dressing (ve) (gf) Cauliflower & Halloumi Salad - \$26 Grilled halloumi & curried cauliflower served with mesclun, spiced almonds, cranberry, crispy kale & pomegranate dressing (v) (gf) Southwest Beef Salad - \$28 Angus rum steak, garden salad, avocado, feta & chipotle honey	National Burger	¢05	mushroom, creamy garlic sauce or gravy (gfo)	
Served with chips, salad & your choice of pepper, mushroom, creamy garlic sauce or gravy	_		300g Angus Scotch Fillet Steak	\$46
Creole Chicken Burger Cajun grilled chicken, rocket, tomato, citrus mayo & bacon served on a toasted brioche bun Steak Sandwich Steak Steak Sandwich Steak S		,	Served with chips, salad & your choice of pepper,	
Cajun grilled chicken, rocket, tomato, citrus mayo & bacon served on a toasted brioche bun Steak Sandwich Steak Sandwich Stock fillet with bacon, cheese, tomato, mesclun, caramelized onion & aioli served on toasted Turkish bread Vegetarian Burger Beyond Meat patty, cheese, mesclun, tomato & vegan herb mayo on a toasted brioche bun (v) Replace with vegan cheese \$2 SALADS Greek Salad - \$17 Cucumber, cherry tomatoes, red onion, feta & olives (gf) Caesar Salad - \$23 Rocket, bacon, parmesan, croutons, traditional Caesar dressing & soft boiled eggs (gfo) Add anchovies \$1 Vegan Buddha Bowl - \$25 Avocado, house-pickled beetroot & carrot, lettuce, cabbage, brown rice, cucumbers, wakame seaweed, toasted sesame & miso ginger dressing (ve) (gf) Cauliflower & Halloumi Salad - \$26 Grilled halloumi & curried cauliflower served with mesclun, spiced almonds, cranberry, crispy kale & pomegranate dressing (v) (gf) Southwest Beef Salad - \$28 Angus rum steak, garden salad, avocado, feta & chipotle honey Cailing Tartiare Chipotle Herb Mayo (ve) Salmon & Snapper with garden vegetables, baked in a creamy white sauce, served with mash & salad Chorizo & Garlic Prawn Linguine Creamy Garlic Prawn Linguine Creamy Garlic prawns Salmon & Snapper with garden vegetables, baked in a creamy white sauce, served with mash & salad Chorizo & Garlic Prawn Linguine Salmon & Snapper with garden vegetables, baked in a creamy white sauce, served with mash & salad Chorizo & Garlic Prawn Linguine Salmon & Snapper with garden vegetables, baked in a creamy white sauce, served with mash & salad Chorizo & Garlic Prawn Linguine Salmon & Snapper with garden vegetables, baked in a creamy white sauce, served with mash & salad Chorizo & Garlic Prawn Linguine Salmon & Snapper with garden vegetables, baked in a creamy white sauce, served with mash & salad Chorizo & Garlic Prawn Linguine Salmon & Snapper with garden vegetables, brown rice, cherry forest & spice dalmonds with spiced capsicum yoghurt & pomegranate dressing (sf) Fish of the Day -	-	\$27	mushroom, creamy garlic sauce or gravy	
Served on a toasted brioche bun Steak Sandwich Steak Sandwich Scotch fillet with bacon, cheese, tomato, mesclun, caramelized onion & aioli served on toasted Turkish bread Szor Wegetarian Burger Beyond Meat patty, cheese, mesclun, tomato & vegan herb mayo on a toasted brioche bun (v) Replace with vegan cheese \$2 SALADS Greek Salad - \$17 Cucumber, cherry tomatoes, red onion, feta & olives (gf) Caesar Salad - \$23 Rocket, bacon, parmesan, croutons, traditional Caesar dressing & soft boiled eggs (gfo) Add anchovies \$1 Vegan Buddha Bowl - \$25 Avocado, house-pickled beetroot & carrot, lettuce, cabbage, brown rice, cucumbers, wakame seaweed, toasted sesame & miso ginger dressing (v) (gf) Cauliflower & Halloumi Salad - \$26 Grilled halloumi & curried cauliflower served with mesclun, spiced almonds, cranberry, crispy kale & pomegranate dressing (v) (gf) Southwest Beef Salad - \$28 Angus rum steak, garden salad, avocado, feta & chipotle honey Crumbed chicken breast topped with chips and salad tomatos sugo, melted cheese served with chips, salad, tomatos sugo, melted cheese served with chips, salad, tomatos sugo, melted cheese served with chips, salad, house-made tartare sauce & lemon wedge Beer battered or grilled snapper served with chips, salad, house-made tartare sauce & lemon wedge Beer battered or grilled snapper served with chips, salad, house-made tartare sauce & lemon wedge Salad, Salad Fish & Chips Salmon & Snapper with garden vegetables, baked in a creamy white sauce, served with mash & salad Chorizo & Garlic Prawn Linguine Prawn cutlets, chorizo, rocket, onion, garlic, chilli, spicy prawn oil Shredded lamb, curried cauliflower, brown rice, rocket & spiced almonds with spiced capsicum yoghurt & pomegranate dressing (gf) Fish of the Day - SMP See our daily specials Salonon & Snapper with garden vegetables, baked in a creamy white sauce, served with mash & salad Chorizo & Garlic Prawn Linguine Prawn cutlets, chorizo, rocket, onion, garlic, chilli, spicy prawn oil Salonon & Snapper	_		Chicken Parmigiana	\$29
Steak Sandwich Scotch fillet with bacon, cheese, tomato, mesclun, caramelized onion & aioli served on toasted Turkish bread Vegetarian Burger Beyond Meat patty, cheese, mesclun, tomato & vegan herb mayo on a toasted brioche bun (v) Replace with vegan cheese \$2 S A L A D S Greek Salad - \$17 Cucumber, cherry tomatoes, red onion, feta & olives (gf) Caesar Salad - \$23 Rocket, bacon, parmesan, croutons, traditional Caesar dressing & soft boiled eggs (gfo) Add anchovies \$1 Vegan Buddha Bowl - \$25 Avocado, house-pickled beetroot & carrot, lettuce, cabbage, brown rice, cucumbers, wakame seaweed, toasted sesame & miso ginger dressing (ve) (gf) Cauliflower & Halloumi Salad - \$26 Grilled halloumi & curried cauliflower served with mesclun, almos, cranberry, crispy kale & pomegranate dressing (v) (gf) Southwest Beef Salad - \$28 Angus rum steak, garden salad, avocado, feta & chipotle honey Steak Sandwich S27 Beer battered or grilled snapper served with chips, salad, house-made taraer sauce & lemon wedge Bangers & Mash Seer battered or grilled snapper served with chips, salad, house-made taraer sauce & lemon wedge S28 Beer battered or grilled snapper served with chips, salad, house-made taraer sauce & lemon wedge S28 Beer battered or grilled snapper served with chips, salad, house-made taraer sauce & lemon wedge S28 Beer battered or grilled snapper served with chips, salad, house-made taraer sauce & lemon wedge S28 Bangers & Mash S28 Salmas S. Sapper with garden vegetables, baked in a creemy white sauce, served with mash & salad Chorizo & Garlie Prawn Linguine S29 Prawn cutlets, chorizo, rocket, onion, garlic, chilli, spicy prawn oil Shredded lamb, curried cauliflower, brown rice, rocket & spomegranate dressing (gf) Fish of the Day - \$MP See our daily specials Salman S. Sapper with garden vegetables, baked in a creemy white sauce, served with mash & salad Chorizo & Garlie Prawn Curlets Grilled Cajun Chicken Grilled Cajun Chicken Grilled Cajun Chicken Grilled Prawn Curlets Creamy Salma S.	, , , , , , , , , , , , , , , , , , , ,	ι	_	
Scotch fillet with bacon, cheese, tomato, mesclun, caramelized onion & aioli served on toasted Turkish bread Vegetarian Burger Beyond Meat patty, cheese, mesclun, tomato & vegan herb mayo on a toasted brioche bun (v) Replace with vegan cheese \$2 SALADS Greek Salad - \$17 Cucumber, cherry tomatoes, red onion, feta & olives (gf) Caesar Salad - \$23 Rocket, bacon, parmesan, croutons, traditional Caesar dressing & soft boiled eggs (gfo) Add anchovies \$1 Vegan Buddha Bowl - \$25 Avocado, house-pickled beetroot & carrot, lettuce, cabbage, rice, cucumbers, wakame seaweed, toasted sesame & miso ginger dressing (ve) (gf) Cauliflower & Halloumi Salad - \$26 Grilled halloumi & curried cauliflower served with mesclun, almonds, cranberry, crispy kale & pomegranate dressing (v) (gf) Southwest Beef Salad - \$28 Angus rum steak, garden salad, avocado, feta & chipotle honey Fish & Chips Beer battered or grilled snapper served with chips, salad, house-made tartare sauce & lemon wedge Beer battered or grilled snapper served with chips, salad, house-made tartare sauce & lemon wedge Beer battered or grilled snapper served with chips, salad, house-made tartare sauce & lemon wedge Bangers & Mash house-made tartare sauce & lemon wedge Salmon & Snapper with garden vegetables, baked in a creamy white sauce, served with mash & salad Chorizo & Garlic Prawn Linguine Prawn cutlets, chorizo, rocket, onion, garlic, chilli, spicy prawn oil Moroccan Lamb Shredded lamb, curried cauliflower, brown rice, rocket & spiced almonds with spiced capsicum yoghurt & pomegranate dressing (gf) Fish of the Day - \$MP See our daily specials Seer battered or grilled snapper served with chips, salad, house-made tartare sauce & lemon wedge Chorizo & Garlic Prawn Linguine Chorizo & Garlic Prawn Linguine Spann oil the sauce, served with mash & salad Chorizo & Garlic Prawn Linguine Spann oil the sauce, served with mash & salad Chorizo & Garlic Prawn Linguine Spann oil the sauce, served with mash & salad Chorizo & Garlic Prawn Lingui		\$32		
mesclun, caramelized onion & aioli served on toasted Turkish bread Vegetarian Burger Beyond Meat patty, cheese, mesclun, tomato & vegan herb mayo on a toasted brioche bun (v) Replace with vegan cheese \$2 S A L A D S Greek Salad - \$17 Cucumber, cherry tomatoes, red onion, feta & olives (gf) Caesar Salad - \$23 Rocket, bacon, parmesan, croutons, traditional Caesar dressing & soft boiled eggs (gfo) Add anchovies \$1 Vegan Buddha Bowl - \$25 Avocado, house-pickled beetroot & carrot, lettuce, cabbage, dressing (ve) (gf) Cauliflower & Halloumi Salad - \$26 Grilled halloumi & curried cauliflower served with mesclun, allowed, carnoberry, crispy kale & pomegranate dressing (v) (gf) Southwest Beef Salad - \$28 Angus rum steak, garden salad, avocado, feta & chipotle honey Beer battered or grilled snapper served with chips, salad, house-made tartare sauce & lemon wedge Bangers & Mash Irish sausages, creamy mash & peas with onion gravy Fish Pie Salmon & Snapper with garden vegetables, baked in a creamy white sauce, served with mash & salad Chorizo & Garlic Prawn Linguine Prawn cutlets, chorizo, rocket, onion, garlic, chilli, spicy prawn oil Shredded lamb, curried cauliflower, brown rice, rocket & spiced almonds with spiced capsicum yoghurt & pomegranate dressing (gf) Fish of the Day - SMP See our daily specials Greeny Garlic Prawn Linguine S29 Moroccan Lamb Shredded lamb, curried cauliflower, brown rice, rocket & spiced almonds with spiced capsicum yoghurt & pomegranate dressing (gf) Fish of the Day - SMP See our daily specials Greeny Garlic Prawn Linguine S29 Fish Obs. Grilled Cajun Chicken Grilled Prawn Cutlets Creamy Garlic Prawn Linguine S29 Fish Obs. Greent Salad - \$20 Grilled Alloumi & curried cauliflower served with mesclun, spiced almonds with spiced capsicum yoghurt & spiced almonds with spiced cap			- · · · · · · · · · · · · · · · · · · ·	\$28
Turkish bread Vegetarian Burger Beyond Meat patty, cheese, mesclun, tomato & vegan herb mayo on a toasted brioche bun (v) Replace with vegan cheese \$2 SALADS Greek Salad - \$17 Cucumber, cherry tomatoes, red onion, feta & olives (gf) Caesar Salad - \$23 Rocket, bacon, parmesan, croutons, traditional Caesar dressing & soft boiled eggs (gfo) Add anchovies \$1 Vegan Buddha Bowl - \$25 Avocado, house-pickled beetroot & carrot, lettuce, cabbage, brown rice, cucumbers, wakame seaweed, toasted sesame & miso ginger dressing (ve) (gf) Cauliflower & Halloumi Salad - \$26 Grilled halloumi & curried cauliflower served with mesclun, spiced almonds, cranberry, crispy kale & pomegranate dressing (v) (gf) Southwest Beef Salad - \$28 Angus rum steak, garden salad, avocado, feta & chipotle honey house-made tartare sauce & lemon wedge Bangers & Mash Irish sausages, creamy mash & peas with onion gravy Fish Pie \$29 Salmon & Snapper with garden vegetables, baked in a creamy white sauce, served with mash & salad Chorizo & Garlic Prawn Linguine Prawn cutlets, chorizo, rocket, onion, garlic, chilli, spicy prawn oil \$32 Moroccan Lamb Shredded lamb, curried cauliflower, brown rice, rocket & spiced almonds with spiced capsicum yoghurt & pomegranate dressing (gf) Fish of the Day - \$MP See our daily specials See our daily specials Signiled Cajun Chicken Grilled Gajun Chicken Grilled Gajun Chicken Grilled Prawn Cutlets Creamy Garlic Prawn Cutlets Creamy Garlic Prawn Cutlets Salmon & Snapper with garden vegetables, baked in a creamy white sauce, served with mash & salad Chorizo & Garlic Prawn Linguine Noroccan Lamb Shredded lamb, curried cauliflower, brown rice, rocket & spiced almonds with spiced capsicum yoghurt & pomegranate dressing (gf) Fish of the Day - \$MP See our daily specials Scenural ratio of the prawn Cutlets Creamy Garlic		ı	-	, -
Vegetarian Burger Beyond Meat patty, cheese, mesclun, tomato & vegan herb mayo on a toasted brioche bun (v) Replace with vegan cheese \$2 SALADS Greek Salad - \$17 Cucumber, cherry tomatoes, red onion, feta & olives (gf) Caesar Salad - \$23 Rocket, bacon, parmesan, croutons, traditional Caesar dressing & soft boiled eggs (gfo) Add anchovies \$1 Vegan Buddha Bowl - \$25 Avocado, house-pickled beetroot & carrot, lettuce, cabbage, brown rice, cucumbers, wakame seaweed, toasted sesame & miso ginger dressing (v) (gf) Cauliflower & Halloumi Salad - \$26 Grilled halloumi & curried cauliflower served with mesclun, almonds, cranberry, crispy kale & pomegranate dressing (v) (gf) Salmon & Snapper with garden vegetables, baked in a creamy white sauce, served with mash & salad Chorizo & Garlic Prawn Linguine Prawn cutlets, chorizo, rocket, onion, garlic, chilli, spicy prawn oil Salmonds with spiced capsicum yoghurt & spiced almonds with spiced capsicum yoghurt & pomegranate dressing (gf) Fish of the Day - \$MP See our daily specials ADD ONS- Grilled Cajun Chicken Grilled Cajun Chicken Grilled Prawn Cutlets Creamy White sauce, served with mash & salad Chorizo & Garlic Prawn Linguine \$29 Prawn cutlets, chorizo, rocket, onion, garlic, chilli, spicy prawn oil \$32 Moroccan Lamb Shredded lamb, curried cauliflower, brown rice, rocket & spiced almonds with spiced capsicum yoghurt & pomegranate dressing (gf) Fish of the Day - \$MP See our daily specials ADD ONS- Grilled Cajun Chicken Grilled Cajun Chicken Grilled Prawn Cutlets Creamy White sauce, served with mash & salad Chorizo & Garlic Prawn Cutlets Grilled Cajun Chicken Grilled Cajun Chicken Grilled Prawn Cutlets Creamy White sauce, served with mash & salad Chorizo & Garlic Prawn Linguine \$29 Frawn cutlets, chorizo, rocket, onion, garlic, chilli, spicy prawn oil Chorizo & Garlic Prawn Cutlets Grilled Cajun Chicken Grilled Cajun Chicken Grilled Cajun Chicken Grilled Prawn Cutlets Creamy White sauce, served with mash & salad Chorizo & Garl		ı		
Beyond Meat patty, cheese, mesclun, tomato & vegan herb mayo on a toasted brioche bun (v) Replace with vegan cheese \$2 SALADS Greek Salad - \$17 Cucumber, cherry tomatoes, red onion, feta & olives (gf) Caesar Salad - \$23 Rocket, bacon, parmesan, croutons, traditional Caesar dressing & soft boiled eggs (gfo) Add anchovies \$1 Vegan Buddha Bowl - \$25 Avocado, house-pickled beetroot & carrot, lettuce, cabbage, brown rice, cucumbers, wakame seaweed, toasted sesame & miso ginger dressing (ve) (gf) Cauliflower & Halloumi Salad - \$26 Grilled halloumi & curried cauliflower served with mesclun, spiced almonds, cranberry, crispy kale & pomegranate dressing (v) (gf) Salmon & Snapper with garden vegetables, baked in a creamy white sauce, served with mash & salad Chorizo & Garlic Prawn Linguine Prawn cutlets, chorizo, rocket, onion, garlic, chilli, spicy prawn oil Shredded lamb, curried cauliflower, brown rice, rocket & spiced almonds with spiced capsicum yoghurt & spiced almonds yepicals Salmon & Snapper with garden vegetables, baked in a creamy white sauce, served with mash & salad Chorizo & Garlic Prawn Linguine Prawn cutlets, chorizo, rocket, onion, garlic, chilli, spicy prawn oil Spiced almonds with spiced capsicum yoghurt & spiced al		\$27	_	\$28
mayo on a toasted brioche bun (v) Replace with vegan cheese \$2 SALADS Greek Salad - \$17 Cucumber, cherry tomatoes, red onion, feta & olives (gf) Caesar Salad - \$23 Rocket, bacon, parmesan, croutons, traditional Caesar dressing & soft boiled eggs (gfo) Add anchovies \$1 Vegan Buddha Bowl - \$25 Avocado, house-pickled beetroot & carrot, lettuce, cabbage, brown rice, cucumbers, wakame seaweed, toasted sesame & miso ginger dressing (ve) (gf) Cauliflower & Halloumi Salad - \$26 Grilled halloumi & curried cauliflower served with mesclun, spiced almonds, cranberry, crispy kale & pomegranate dressing (v) (gf) Salmon & Snapper with garden vegetables, baked in a creamy white sauce, served with mash & salad Chorizo & Garlic Prawn Linguine Prawn cutlets, chorizo, rocket, onion, garlic, chilli, spicy prawn oil Shredded lamb, curried cauliflower, brown rice, rocket & spiced almonds with spiced capsicum yoghurt & pomegranate dressing (gf) Fish of the Day - \$MP See our daily specials ADD ONS - Grilled Prawn Cutlets Creamy Garlic Prawn Cutlets Creamy Garlic prawns Salon of Snapper with garden vegetables, baked in a creamy white sauce, served with mash & salad Chorizo & Garlic Prawn Linguine \$29 Moroccan Lamb Shredded lamb, curried cauliflower, brown rice, rocket & spiced almonds with spiced capsicum yoghurt & pomegranate dressing (gf) Fish of the Day - \$MP See our daily specials ADD ONS - Grilled Prawn Cutlets Creamy Garlic prawns Salon of Sa			_	ΨΔΟ
Replace with vegan cheese \$2 SALADS Greek Salad - \$17 Cucumber, cherry tomatoes, red onion, feta & olives (gf) Caesar Salad - \$23 Rocket, bacon, parmesan, croutons, traditional Caesar dressing & soft boiled eggs (gfo) Add anchovies \$1 Vegan Buddha Bowl - \$25 Avocado, house-pickled beetroot & carrot, lettuce, cabbage, brown rice, cucumbers, wakame seaweed, toasted sesame & miso ginger dressing (ve) (gf) Cauliflower & Halloumi Salad - \$26 Grilled halloumi & curried cauliflower served with mesclun, spiced almonds, cranberry, crispy kale & pomegranate dressing (v) (gf) Southwest Beef Salad - \$28 Angus rum steak, garden salad, avocado, feta & chipotle honey Salmon & Snapper with garden vegetables, baked in a creamy white sauce, served with mash & salad Chorizo & Garlic Prawn Linguine Prawn cutlets, chorizo, rocket, onion, garlic, chilli, spicy prawn oil Shredded lamb, curried cauliflower, brown rice, rocket & spiced almonds with spiced capsicum yoghurt & pomegranate dressing (gf) Fish of the Day - \$MP See our daily specials ADD ONS - Grilled Prawn Cutlets Grilled Capin Chicken Grilled Prawn Cutlets Greamy Garlic prawns Sacon Fried egg Aloil Tartare Chipotle Herb Mayo (ve) Pepper Mushroom Gravy Creamy Garlic Salad - \$25 Southwest Beef Salad - \$28 Angus rum steak, garden salad, avocado, feta & chipotle honey)		\$29
S A L A D S Greek Salad - \$17 Cucumber, cherry tomatoes, red onion, feta & olives (gf) Caesar Salad - \$23 Rocket, bacon, parmesan, croutons, traditional Caesar dressing & soft boiled eggs (gfo) Add anchovies \$1 Vegan Buddha Bowl - \$25 Avocado, house-pickled beetroot & carrot, lettuce, cabbage, brown rice, cucumbers, wakame seaweed, toasted sesame & miso ginger dressing (ve) (gf) Cauliflower & Halloumi Salad - \$26 Grilled halloumi & curried cauliflower served with mesclun, spiced almonds, cranberry, crispy kale & pomegranate dressing (v) (gf) Southwest Beef Salad - \$28 Angus rum steak, garden salad, avocado, feta & chipotle honey Salad - \$17 Chorizo & Garlic Prawn Linguine Prawn cutlets, chorizo, rocket, onion, garlic, chilli, spicy prawn oil Stredded lamb Shredded lamb, curried cauliflower, brown rice, rocket & spiced almonds with spiced capsicum yoghurt & pomegranate dressing (gf) Fish of the Day - \$MP See our daily specials ADD ONS- Grilled Cajun Chicken Grilled Cajun Chicken Grilled Prawn Cutlets Creamy Garlic prawns Sacon Fried egg Aioli Tartare Chipotle Herb Mayo (ve) Pepper Mushroom Gravy Creamy Garlic Signal And Salad - \$25 Southwest Beef Salad - \$28 Angus rum steak, garden salad, avocado, feta & chipotle honey				Ψ4)
Chorizo & Garlic Prawn Linguine Prawn cutlets, chorizo, rocket, onion, garlic, chilli, spicy prawn oil Streeded lamb, curried cauliflower, brown rice, rocket & spiced almonds with spiced capsicum yoghurt & pomegranate dressing (ye) (gf) Cauliflower & Halloumi Salad - \$26 Grilled halloumi & curried cauliflower served with mesclun, spiced almonds, cranberry, crispy kale & pomegranate dressing (v) (gf) Southwest Beef Salad - \$28 Angus rum steak, garden salad, avocado, feta & chipotle honey Caesar Salad - \$17 Chorizo & Garlic Prawn Linguine Prawn cutlets, chorizo, rocket, onion, garlic, chilli, spicy prawn oil Shredded lamb, curried cauliflower, brown rice, rocket & spiced almonds with spiced capsicum yoghurt & pomegranate dressing (gf) Fish of the Day - \$MP See our daily specials ADD ONS - Grilled Prawn Cutlets Creamy Garlic prawns Bacon Fried egg Aioli Tartare Chipotle Herb Mayo (ve) Pepper Mushroom Gravy Creamy Garlic Salad - \$17 Cucumber, cherry tomatoes, red onion, garlic, chilli, spicy prawn oil Shredded lamb, curried cauliflower, brown rice, rocket & spiced almonds with spiced capsicum yoghurt & pomegranate dressing (gf) Fish of the Day - \$MP See our daily specials ADD ONS - Grilled Prawn Cutlets Creamy Garlic prawns Bacon Fried egg Aioli Tartare Chipotle Herb Mayo (ve) Pepper Mushroom Gravy Creamy Garlic Salad - \$18 And Deb User de Prawn Cutlets Creamy Garlic prawns Salad - \$18 ADD ONS - Grilled Prawn Cutlets Creamy Garlic prawns Salad - \$28 Angus rum steak, garden salad, avocado, feta & chipotle honey	Replace with vegan cheese \$2			
Caesar Salad - \$17 Cucumber, cherry tomatoes, red onion, feta & olives (gf) Caesar Salad - \$23 Rocket, bacon, parmesan, croutons, traditional Caesar dressing & soft boiled eggs (gfo) Add anchovies \$1 Vegan Buddha Bowl - \$25 Avocado, house-pickled beetroot & carrot, lettuce, cabbage, brown rice, cucumbers, wakame seaweed, toasted sesame & miso ginger dressing (ve) (gf) Cauliflower & Halloumi Salad - \$26 Grilled halloumi & curried cauliflower served with mesclun, spiced almonds, cranberry, crispy kale & pomegranate dressing (v) (gf) Southwest Beef Salad - \$28 Angus rum steak, garden salad, avocado, feta & chipotle honey Prawn cutlets, chorizo, rocket, onion, garlic, chilli, spicy prawn oil S32 Moroccan Lamb Shredded lamb, curried cauliflower, brown rice, rocket & spiced almonds with spiced capsicum yoghurt & pomegranate dressing (gf) Fish of the Day - \$MP See our daily specials ADD ONS - Grilled Cajun Chicken Grilled Cajun Chicken Grilled Prawn Cutlets Creamy Garlic prawns Sacon Fried egg Aioli Tartare Chipotle Herb Mayo (ve) Sacon Fried egg Aioli Tartare Chipotle Herb Mayo (ve) Sacon Sacon Fried egg Aioli Tartare Chipotle Herb Mayo (ve) Sacon Sacon Fried egg Aioli Tartare Chipotle Herb Mayo (ve) Sacon Sacon Fried egg Sacon Fried e	SALADS		•	¢ንስ
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Caesar Salad - \$23 Rocket, bacon, parmesan, croutons, traditional Caesar dressing & soft boiled eggs (gfo) Add anchovies \$1 Vegan Buddha Bowl - \$25 Avocado, house-pickled beetroot & carrot, lettuce, cabbage, brown rice, cucumbers, wakame seaweed, toasted sesame & miso ginger dressing (ve) (gf) Cauliflower & Halloumi Salad - \$26 Grilled halloumi & curried cauliflower served with mesclun, spiced almonds, cranberry, crispy kale & pomegranate dressing (v) (gf) Southwest Beef Salad - \$28 Angus rum steak, garden salad, avocado, feta & chipotle honey Moroccan Lamb Shredded lamb, curried cauliflower, brown rice, rocket & spiced almonds with spiced capsicum yoghurt & pomegranate dressing (gf) Fish of the Day - \$MP See our daily specials Sald - \$26 Grilled Cajun Chicken Grilled Prawn Cutlets Creamy Garlic prawns Bacon Fried egg Signomy Signomy Signomy Signomy Fried egg Signomy Signomy Signomy Fried egg Signomy Sign	Cucumber, cherry tomatoes, red onion, feta & olives (gf)		· · · · · · · · · · · · · · · · · · ·	650
Rocket, bacon, parmesan, croutons, traditional Caesar dressing & soft boiled eggs (gfo) Add anchovies \$1 Vegan Buddha Bowl - \$25 Avocado, house-pickled beetroot & carrot, lettuce, cabbage, brown rice, cucumbers, wakame seaweed, toasted sesame & miso ginger dressing (ve) (gf) Cauliflower & Halloumi Salad - \$26 Grilled halloumi & curried cauliflower served with mesclun, spiced almonds, cranberry, crispy kale & pomegranate dressing (v) (gf) Southwest Beef Salad - \$28 Angus rum steak, garden salad, avocado, feta & chipotle honey Shredded lamb, curried cauliflower, brown rice, rocket & spiced almonds with spiced capsicum yoghurt & pomegranate dressing (gf) Fish of the Day - \$MP See our daily specials ADD ONS - Grilled Cajun Chicken Grilled Prawn Cutlets Creamy Garlic prawns Bacon Fried egg Aioli Tartare Chipotle Herb Mayo (ve) Pepper Mushroom Gravy Creamy Garlic Saladon Tartare Chipotle Herb Mayo (ve) Pepper Mushroom Gravy Creamy Garlic	Caesar Salad - \$23			\$32
spiced almonds with spiced capsicum yoghurt & pomegranate dressing (gf) Vegan Buddha Bowl - \$25 Avocado, house-pickled beetroot & carrot, lettuce, cabbage, brown rice, cucumbers, wakame seaweed, toasted sesame & miso ginger dressing (ve) (gf) Cauliflower & Halloumi Salad - \$26 Grilled halloumi & curried cauliflower served with mesclun, spiced almonds, cranberry, crispy kale & pomegranate dressing (v) (gf) Southwest Beef Salad - \$28 Angus rum steak, garden salad, avocado, feta & chipotle honey spiced almonds with spiced capsicum yoghurt & pomegranate dressing (gf) Fish of the Day - \$MP See our daily specials ADD ONS - Grilled Cajun Chicken Grilled Prawn Cutlets Creamy Garlic prawns Bacon Fried egg Aioli Tartare Chipotle Herb Mayo (ve) Pepper Mushroom Gravy Creamy Garlic Mach Hawards Mach Hawards	Rocket, bacon, parmesan, croutons, traditional Caesar dressi	ing & soft		
Vegan Buddha Bowl - \$25 Avocado, house-pickled beetroot & carrot, lettuce, cabbage, brown rice, cucumbers, wakame seaweed, toasted sesame & miso ginger dressing (ve) (gf) Cauliflower & Halloumi Salad - \$26 Grilled halloumi & curried cauliflower served with mesclun, spiced almonds, cranberry, crispy kale & pomegranate dressing (v) (gf) Southwest Beef Salad - \$28 Angus rum steak, garden salad, avocado, feta & chipotle honey pomegranate dressing (gf) Fish of the Day - \$MP See our daily specials	boiled eggs (gfo)			
Avocado, house-pickled beetroot & carrot, lettuce, cabbage, brown rice, cucumbers, wakame seaweed, toasted sesame & miso ginger dressing (ve) (gf) Cauliflower & Halloumi Salad - \$26 Grilled halloumi & curried cauliflower served with mesclun, spiced almonds, cranberry, crispy kale & pomegranate dressing (v) (gf) Southwest Beef Salad - \$28 Angus rum steak, garden salad, avocado, feta & chipotle honey Fish of the Day - \$MP See our daily specials Fish of the Day - \$MP See our daily specials Fish of the Day - \$MP See our daily specials Filled Cajun Chicken Grilled Prawn Cutlets Creamy Garlic prawns Bacon Fried egg Aloil Tartare Chipotle Herb Mayo (ve) Pepper Mushroom Gravy Creamy Garlic Salad - \$28 Angus rum steak, garden salad, avocado, feta & chipotle honey Salad - \$28 Angus rum steak, garden salad, avocado, feta & chipotle honey Fish of the Day - \$MP See our daily specials	Add anchovies \$1			
Avocado, house-pickled beetroot & carrot, lettuce, cabbage, brown rice, cucumbers, wakame seaweed, toasted sesame & miso ginger dressing (ve) (gf) Cauliflower & Halloumi Salad - \$26 Grilled halloumi & curried cauliflower served with mesclun, spiced almonds, cranberry, crispy kale & pomegranate dressing (v) (gf) Southwest Beef Salad - \$28 Angus rum steak, garden salad, avocado, feta & chipotle honey See our daily specials	Vegan Buddha Bowl - \$25			
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Cauliflower & Halloumi Salad - \$26 Grilled halloumi & curried cauliflower served with mesclun, spiced almonds, cranberry, crispy kale & pomegranate dressing (v) (gf) Southwest Beef Salad - \$28 Angus rum steak, garden salad, avocado, feta & chipotle honey Grilled Cajun Chicken Grilled Prawn Cutlets Creamy Garlic prawns Bacon Fried egg Aioli Tartare Chipotle Herb Mayo (ve) Pepper Mushroom Gravy Creamy Garlic Salad - \$3	rice, cucumbers, wakame seaweed, toasted sesame & mi	so ginger	See our aaily specials	
Cauliflower & Halloumi Salad - \$26 Grilled halloumi & curried cauliflower served with mesclun, spiced almonds, cranberry, crispy kale & pomegranate dressing (v) (gf) Southwest Beef Salad - \$28 Angus rum steak, garden salad, avocado, feta & chipotle honey Grilled Cajun Chicken Grilled Prawn Cutlets Creamy Garlic prawns Bacon Fried egg Aioli Tartare Chipotle Herb Mayo (ve) Pepper Mushroom Gravy Creamy Garlic Salad - \$3		-	ADD ONS -	. -
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Moch Ungwode		tle honey		\$3
		-	Mash Upgrade	\$ 3