

## LIGHT BITES

**Toasted Garlic Bread (v) - \$11**

**Chips - \$12**

*Served with tomato sauce (ve)*

**Sweet Potato Fries - \$13**

*Served with chipotle mayo (v)*

**Crumbed Mozzarella Sticks - \$16**

*Served with dipping tomato salsa (v)*

**Chilli Lime Fried Squid - \$16**

*Served with chipotle mayo*

**Bocconcini & Cherry Tomato - \$16**

*Served with pesto (v)*

**Prawn & Chorizo - \$18**

*Served with balsamic glaze & feta*

**Pork Belly Bites - \$18**

*Spiced chilli with kimchi*

**Baked Camembert - \$19**

*Garlic & rosemary, Turkish bread (v)*

## BURGERS

All served with chips

Sweet Potato Fries upgrade - \$3

GF bun available - \$2.50

**National Burger - \$27**

*Grilled beef patty, cheese, lettuce, sliced tomato, pickles & house sauce on a toasted brioche bun*

**Creole Chicken Burger - \$27**

*Cajun grilled chicken, crispy bacon, lettuce, tomato & Sriracha mayo on a toasted brioche bun*

**Steak Sandwich - \$28**

*Scotch fillet with bacon, cheese, tomato, lettuce, caramelized onion chutney & aioli on toasted Turkish bread*

**Vegetarian Burger - \$26**

*Beyond Meat patty, cheese, lettuce, tomato & vegan herb mayo on a toasted brioche bun (v)*

Replace with vegan cheese \$2

## SALADS

**Caesar Salad - \$23**

*Lettuce, bacon, parmesan, croutons, traditional Caesar dressing & soft boiled eggs (add anchovies \$1)*

**Vegan Buddha Bowl - \$26**

*Avocado, house pickled beetroot & carrot, lettuce, cabbage, brown rice, cucumber, wakame seaweed, toasted sesame & miso ginger dressing (ve, gf)*

**Haloumi & Cauliflower Salad - \$26**

*Charred broccolini, grilled haloumi, curried roasted cauliflower, hummus, paprika, pomegranate dressing, crushed almonds (v)*

**Southwest Beef Salad - \$28**

*200g Angus rump, cherry tomatoes, cucumber, mesclun, red onion, avocado, feta, chipotle honey vinaigrette (gf)*

**Cumin Lamb Salad - \$29**

*Pulled lamb shoulder infused with cumin oil, mixed lettuce, red onion, tomato, cucumber, crushed almonds, roasted pumpkin, beetroot tzatziki & pomegranate dressing (gf)*

**Garden Salad - \$10**

*(ve, gf)*

## SHARING

**Tacos (3)**

**Halloumi - Lettuce, tomato, basil pesto (v) \$21**

**Fish - Slaw, apple, pickled red onion, Sriracha crema \$23**

**Chilli Con Carne - Lettuce, salsa, jalapeño relish \$23**

**Sliders (3)**

**Halloumi - Pickled carrot, hoisin sauce, aioli (v) \$21**

**Cheeseburger - Cheese, lettuce, house sauce \$21**

**Grilled Cajun chicken - Sriracha mayo, lettuce \$21**

**Share Platters (serves 2-3 people)**

**Seafood Platter - \$99**

*Cooked king prawns, Marie Rose sauce, oven baked lemon garlic butter scallops, Exchange Distillery Gin cured salmon & feta salad, chilli lime fried squid, battered Snapper & chips*

**Feasting Board - \$72**

*200g Pitch Black Angus rump, Cajun chicken, Irish sausage, haloumi salad, garlic bread, chips, Chef's selection of dips*

**Green Thumb - \$62**

*Cauliflower bites, haloumi tacos, spiced corn ribs, bocconcini & cherry tomato salad, baked camembert, Turkish bread*

## MAINS

**250g Angus Porterhouse Steak - \$37**

*Served with chips, salad & your choice of pepper sauce, mushroom sauce or gravy*

**300g Angus Scotch Fillet Steak - \$44**

*Served with chips, salad & your choice of pepper sauce, mushroom sauce, creamy garlic sauce or gravy*

Add creamy garlic prawn cutlets (6) - \$10

Upgrade to mash - \$3

**Chicken Parmigiana - \$28**

*Crumbed chicken breast topped with champagne ham, tomato sugo, melted cheese served with chips and salad*

**Fish & Chips - \$28**

*Beer battered or grilled snapper served with chips, salad, house-made tartare sauce, lemon wedge*

**Bangers & Mash - \$28**

*Irish sausages, creamy mash & peas with onion gravy*

**Fish of the Day - \$MP**

*See our daily specials*

**ADD ONS -**

**GRILLED CAJUN CHICKEN - \$8**

**GRILLED PRAWN CUTLETS - \$8**

**CREAMY GARLIC PRAWNS - \$10**

**BACON - \$3**

**FRIED EGG - \$2.5**

**AIOLI, TARTARE, CHIPOTLE, HERB MAYO (VE) - \$2**

**PEPPER, MUSHROOM, GRAVY, GARLIC SAUCE - \$3**

**MASH UPGRADE - \$3**

VE - VEGAN V - VEGETARIAN GF - GLUTEN FREE

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.