

NO Split Bills Items subject to availability & change without notice 10% surcharge applies on Public Holidays



SCAN QR
INSTANT MEMEBERSHIP
INSTANT DISCOUNTS

BREAD

	V	М
Tomato Bruschetta on baguette, parmesan cheese & aged balsamic	12.2	10.9
Honey, Chilli, Cheese bread on Turkish bread	9.4	7.9
Garlic Bread on soft white roll	5.9	4.9
Trio of Dips Taramasalata, hummus, tzatziki served with toasted Tu	18.9 Irkish	17.5

Any dietary requirements please inform your waiter

bread

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Oysters	1/2 Doz	35.5	29.9
Choice of Natural, Mornay, Kilpatrick or Mixed	1 Doz	59.9	55.9
Chilled Tiger Prawns 1/2kg GF		35.5	31.5
Served with cocktail sauce			
Alaskan King Crab & Prawn Stack		26.9	24.9
Avocado mousse, croutons, flying fish roe & micro he	rhs		
Seared Queensland Scallops GF	100	26.9	24.9
Toasted hazelnuts, flying fish roe, lemon & herb dress	sina		
	sirig	25.5	22.9
Burrata Salad GF			22.7
Tomato, cucumber, orange, pickled eschalots, cos le		spy	
basil & apple balsamic dressing - <u>Add</u> Turkish Bread \$	5	26.5	23.9
Lamb Souvlaki		20.5	23.7
Served with pita bread, tabouli & tzatziki			
Chicken Souvlaki		22.2	18.9
Served with pita bread, tabouli & tzatziki			
Prawn Cocktail Sliders		24.5	22.9
Iceberg lettuce, avocado, cocktail sauce & fish roe or	n brioche	rolls	
Roasted Beetroot Salad GF VEG VGR		19.9	17.9
Tomato, green beans, onion, mesclun leaves, pomegi	ranate,		
candied walnuts, whipped mascarpone & gremolata			
Grilled Octopus GF		26.5	23.9
Confit fennel puree, sicilian olives, tomato & dill oil			
Fried Calamari Rings Available in main size add \$7		22.5	18.9
Bread crumbed calamari rings with tartare sauce			

MAINS

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Grilled Barramundi Fillet GF		37.5	33.9
Crushed potatoes, green beans, semi dried tomato & sa	lsa verde	mayo	
Western Australia Rock Lobster	whole	81.9	71.9
Choice of Mornay, Garlic Butter or Natural	Half	46.9	41.9
Served with chips & Greek salad			
Chilli Prawn & Crab Linguini		37.5	34.9
Tiger Prawn cutlets & blue swimmer crab meat in a chilli	napoleta	ana sauce	Э
Seafood Risotto GF		37.5	34.9
Barramundi, prawns, green peas, tomato, fresh herbs &	white win	ne	
Roasted Pork Striploin GF		34.9	31.9
Crushed garlic potato, BBQ corn, slaw & gravy			
Vongole Linguine		34.9	30.9
Clams, fresh tomato, garlic, chilli, white wine, fresh herb	s & olive o	oil	
Mushroom Risotto GF VEG VGR		28.2	26.2
Portobello mushrooms, spinach, chives, crème fraiche &	grana pa	adano	
Giant Pork Ribs DF	Full Rack	63.9	59.9
Slow cooked & basted in BBQ sauce served with chips	Half Rack	40.9	37.9
Grilled Chicken Supreme GFR		31.9	27.9
Crushed potatoes, bacon, green peas, truffle, broccolin	ii, & gravy	,	
Beer Battered Fish		29.9	26.9
Served with chips, salad & tartare sauce			
Bangers & Mash GF		24.9	20.9
Grilled lamb sausages, mashed potato, onion jam, peas	& gravy		
Roast Eggplant GF VEGAN		27.9	25.9
Whipped tahini, quinoa, crispy chickpeas & pomegranat	e molass	es >	$\prec \frown angle$

Angus Beef Burger	25.9	22.9		
Cheese, Lettuce, tomato, onion, beetroot & tomato mayo, chips & onion rings				
Chicken Burger	25.9	22.9		
Crispy buttermilk chicken, cheese, slaw, pickles, tomato mayo & chips				
Chicken Parmigiana	31.7	27.5		
Ham, mozzarella cheese, napoletana sauce chips & salad				
Chicken Schnitzel	28.5	24.9		

STEAKS

Served with chips & salad - add your choice of sauce for \$3

All steaks are Gluten Free, MSA certified Angus Beef sourced from NSW & VIC

300g Pinnacle Scotch Fillet	GF	100% grain fed	53.9	49.9
250g Riverina Top Cut Sirloin	GF	120 days grain fed	39.9	36.9
300g Pinnacle Rump	GF	100% grass fed	38.9	35.9
200g Southern Prime Eye Fillet	GF	100% grass fed	50.9	46.9
500g Black Angus NY Cut Sirloin	GF	120 days grain fed	66.8	62.8
ADD HALF LOBSTER 34.8		Mornay or Garlic Butter		

All steaks are served with <u>Mashed potato, pumpkin puree & BBQ Corn</u>
Sauces - Gravy, Mushroom, Pepper, Béarnaise or BBQ rib sauce

PLATTERS

Seafood Platter 116.9 109.9

Natural oysters, smoked salmon, fresh & grilled prawns, fried calamari, Fried fish, chips & garden salad

Substitute fried fish for Grilled Barramundi Fillets 30.0

Surf & Turf Platter 139.9 135.9

Natural oysters, smoked salmon, fresh prawns, 1/2 rack pork ribs, top cut sirloin, grilled chicken souvlaki, chips, garden salad, béarnaise & gravy sauce

ADD LOBSTER TO ANY PLATTER

HALF LOBSTER **34.8** FULL LOBSTER **59.9**

Any dietary requirements please inform your waiter

12 years old & under
All kids meals are served with ice cream for dessert

16.9

Grilled Lamb Sausage & Mash GF
Crumbed Chicken & Chips
Battered Fish & Chips
Calamari Rings & Chips
Cheeseburger & Chips
Linguini with napoletana sauce & cheese

SIDES	V	M		
BBQ corn ribs with paprika & siracha mayo GF VEG	16.9	14.9		
Broccolini with almond, olive oil & lemon GF VEG	15.9	14.5		
Bowl of chips VEG	9.9	8.5		
Potato wedges with sour cream & sweet chilli VEG	15.5	13.0		
Beer battered onion rings with siracha mayo VEG	12.9	9.9		
Green beans, pan fried with garlic butter GF VEG VGR	14.9	13.5		
SALADS				
Greek salad GF VEG	16.9	14.9		
Garden salad GF VEGAN	11.9	10.9		
Caesar salad	18.9	16.9		
Cos lettuce, bacon, egg, croutons & parmesan cheese				
Add crispy chicken tenders or smoked salmon 6.0				
Rocket, Pear, Candied Walnut & Parmesan Salad GF VEG	16.9	14.9		

DESSERT

	V	М
Basque Burnt Cheesecake GF	17.9	16.0
Raspberry coulis, fresh fruit, pistachio praline & strawberry sor	bet	
Chocolate Marquise	17.9	16.0
Chocolate mousse, pecan brownie, apricot jelly, crepe crumb 8	≩ biscoff	gelato
Apple, Rhubarb & Strawberry Crumble Tart	17.5	15.5
Served with vanilla bean gelato		
Cappuccino Panna Cotta GF	17.9	16.0
Chocolate meringue, cocoa crumble, coffee jelly & vanilla bear	n gelato	
Sticky Date Pudding	17.9	16.0
Butterscotch sauce, almond praline & vanilla bean gelato		
Cheese Plate	22.9	19.9
Assortment of cheese, fruit jam, mixed nuts, fruit & lavosh		
Gelato	16.9	14.9
3 scoops of gelato from our daily selection		
Affogato GF	9.5	8.9
Scoop of vanilla bean gelato served with a shot of hot espress	0	



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PLEASE NOTE - ALL DESSERTS MAY CONTAIN TRACES OF NUTS

