

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



SCAN QR
INSTANT MEMEBERSHIP
INSTANT DISCOUNTS

# **BREAD**

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Prawn Toast	18.9	17.5
Chilled QLD Tiger prawns with dill mayo, avocado & flying fis toasted brioche	h roe on	
Zucchini & Roast Pepper Bruschetta	12.2	10.9
Semi dried tomato tapenade & stracciatella on toasted ba	guette	
<b>Tomato Bruschetta</b> on baguette, parmesan cheese & balsamic glaze	12.2	10.9
Honey, Chilli, Cheese bread on Turkish bread	9.9	7.9
<b>Garlic Bread</b> on soft white roll	6.9	4.9
Trio of Dips  Taramasalata, bummus, tzatziki sarvad with taastad Turkish	<b>18.9</b>	17.5
Taramasalata, hummus, tzatziki served with toasted Turkish	bread	

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	V	M
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	37.5	33.5
Served with cocktail sauce		
Alaskan King Crab & Prawn Stack	27.9	24.9
Avocado mousse, flying fish roe, black sesame & sea salt tuile		
Roast Queensland Scallops GF	27.9	24.9
Asparagus, chervil & lime butter		
Stracciatella veg	27.5	25.5
Roasted beetroot, heirloom tomatoes, asparagus, walnuts, ba	sil & hot	
honey dressing Add toasted Turkish bread 3.0		
Lamb Souvlaki	27.5	23.9
Served with pita bread, tabouli & tzatziki		
Chicken Souvlaki	23.2	18.9
Served with pita bread, tabouli & tzatziki		
Tiger Prawn Tacos	24.5	22.9
Panko crumbed prawns, slaw, pickled onion & sriracha mayo		
Pumpkin Arancini <sub>VEG</sub>	19.5	16.9
Stuffed with brie & served with aioli		
Smoked Salmon Carpaccio GF	23.9	21.5
Fried capers, baby onion, dill, chervil & crème fraiche		
Grilled Octopus GF	26.5	24.9
Confit fennel puree, potato, Sicilian olives, tomato & dill oil		
Add toasted Turkish bread 3.0	2/. F	20.0
Fried Calamari Rings Available in main size add \$8	24.5	20.9
Crumbed calamari rings with tartare sauce		

## **MAINS**

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Grilled Barramundi Fillet GF		38.5	33.9
Crushed potatoes, green beans, semi dried tomato & dill	pickle m	nayo	
Western Australia Rock Lobster	whole	89.9	77.9
Choice of Mornay, Garlic Butter or Natural	Half	54.9	47.9
Served with chips & Greek salad			
Chilli Prawn & Crab Linguini		38.5	34.9
Tiger Prawn cutlets & blue swimmer crab meat in a chilli	napoleta	na sauce	)
Seafood Saffron Risotto GF		39.5	35.9
Barramundi, prawns, vongole, mussels, fresh tomato & pa	arsley		
Roasted Pork Cutlet GFR		35.9	32.9
Colcannon mash, broccolini, apple compote & gravy			
Pork Ragu Casarecce		30.9	27.9
Slow cooked pork neck served in a red wine tomato sauc	e with gr	rana pad	ano
Ratatouille Linguine VEG VGR		27.2	25.2
Zucchini, eggplant, red capsicum, onion, napoletana sau	ce & grar	na padar	10
Giant Pork Ribs DF	Full Rack	<b>∢64.9</b>	59.9
Slow cooked & basted in BBQ sauce served with chips	Half Rac	k <b>41.9</b>	37.9
Grilled Chicken Supreme GF		32.9	28.9
Creamy garlic potato, green beans, grilled king mushroo	m & grav	У	
Beer Battered Fish		29.9	26.9
Served with chips, salad & tartare sauce			
Roasted Lamb Rump		36.9	32.9
Served Medium - pearl couscous salad & labneh			
Slow Cooked Beef Cheek GFR		34.9	31.9
Sweet potato mash, sautéed spinach, broccolini & red wi	ne jus		
Roast Eggplant VEGAN GFR		28.9	25.9
Green Goddess dressing, couscous salad & pomegranate	e molass	es	

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Angus Beef Burger	26.9	23.9
Cheese, Lettuce, tomato, onion, pickles, burger sauce, chips & on	ion rings	
Chicken Burger	26.9	23.9
Crispy buttermilk chicken, cheese, slaw, pickles, sriracha mayo &	chips	
Chicken Parmigiana	31.7	27.5
Ham, mozzarella cheese, napoletana sauce chips & salad		
Chicken Schnitzel	28.5	24.9
Served with chips & salad - <u>add</u> your choice of sauce for \$3		

## STEAKS

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

300g Pinnacle Scotch Fillet	MBS2+	GF	100% grass fed	53.9	49.9
250g Riverina Top Cut Sirloin	MBS2+	GF	100% grain fed	41.9	38.9
300g Pinnacle Rump	MBS2+	GF	100% grass fed	38.9	35.9
200g Southern Prime Eye Fillet		GF	100% grass fed	51.9	47.9

ADD HALF LOBSTER 45.8 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 142.9 129.9

Natural oysters, smoked salmon, Balmain bug, whole blue swimmer crab, fresh & grilled prawns, fried calamari, Fried fish, chips & garden salad

Substitute fried fish for Grilled Barramundi Fillets 30.0

Surf & Turf Platter 152.9 140.9

Natural oysters, smoked salmon, fresh prawns, Balmain Bug, Whole blue swimmer crab, 1/2 rack pork ribs, 300g rump steak, grilled chicken souvlaki, chips, garden salad, béarnaise & gravy sauce

#### ADD LOBSTER TO ANY PLATTER

HALF LOBSTER 45.8 FULL LOBSTER 70.9

Any dietary requirements please inform your waiter





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

16.9

Crumbed Chicken & Chips

Battered Fish & Chips

Calamari Rings & Chips

Cheeseburger & Chips

Linguine with napoletana sauce & cheese

SIDES	V	М
Creamy Garlic Potatoes topped with melted cheese GF VEG	12.9	11.5
Broccolini with almond, olive oil & lemon GF VEG	14.9	13.5
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 sriracha mayo VEG	9.9	8.5
Green beans, pan fried with garlic butter GF VEG VGR	12.9	11.5
BBQ corn with garlic butter GF	12.9	11.5
Mashed Potato GF VEG	9.9	8.5
SALADS		
Greek salad GF VEG	17.9	15.9
Iceberg lettuce, tomato, cucumber, onion, feta & olives		
Garden salad GF VEGAN	12.9	11.9
Musclun leaves, tomato, cucumber & onion		
Caesar salad	18.9	16.9
Cos lettuce, bacon, egg, croutons & parmesan cheese <u>Add Crispy Chicken Tenders or Smoked Salmon</u> 7.0		
Rocket Salad GF VEG	17.9	15.9
Rocket leaves, pear, Candied Walnuts & Parmesan cheese		

DESSERT	V	М
Black Forest Cake	17.9	16.0
Chocolate sponge, dark cherries, Chantilly cream & shaved ch	ocolate	
Apple, Rhubarb & Strawberry Crumble Tart	17.5	15.5
Served with vanilla bean gelato		
Panna Cotta GF	17.9	16.0
Cinnamon poached pear, caramel syrup & crushed almond pra	aline	
Crème Caramel GF	17.9	16.0
Vanilla custard pudding, caramelised syrup & mixed berries		
Nutella Cheesecake Brownie GF	17.9	15.5
Vanilla bean gelato & Nutella fudge sauce		
Sticky Date Pudding	17.5	15.5
Butterscotch sauce, almond praline & vanilla bean gelato		
Cheese Plate	22.9	19.9
Assortment of cheese, fruit jam, mixed nuts & lavosh		
Gelato	17.9	15.9
3 scoops of gelato from our daily selection		
Affogato GF	10.5	9.2



PLEASE NOTE - ALL DESSERTS MAY CONTAIN TRACES OF NUTS

Add Frangelico 6.5 | Baileys 7.0 | Kahlua 7.0 | Sambuca 7.0

Scoop of vanilla bean gelato served with a shot of hot espresso

