



DINNER MENU

SMALL PLATES

1/2 SHELL SCALLOPS 18

Half shell sea scallops baked with cauliflower puree, lup cheong sausage crumbs. **GFA**

ITALIAN MEATBALLS 16

In a rich sugo sauce, shaved Grana Padano. **GF**

CHILLI SALTED FRIED CALAMARI 18 GFA

KARAAGE CHICKEN 15

Japanese fried chicken popcorn, kewpie mayo, togarashi. **GF**

SAGANAKI 14

Pan fried Kefalograviera sheeps milk cheese, fresh lemon. **GF, V**

MOROCCAN LAMB 16

Moroccan spiced lamb mince, chickpea hummus, pomegranate, coriander & grilled pita. **GFA**

TEMPURA ZUCCHINI FLOWERS 18

Filled with fetta, watermelon, peanut & coriander salad, tamarind dressing. **V**

JERUSALEM ARTICHOKE SOUP 16

Crumbed marinated goats cheese, pinenuts & shiso. **V**

TEMPURA EGGPLANT 15

Sichuan pepper & black vinegar glaze, pickled vegetables. **V, VEG, GFA**

SCHOOL PRAWNS 14

Fried Clarence River school prawns, shiso aioli. **GFA**

MAINS

BLACK ANGUS BEEF BURGER 26

Homemade beef patty with tasty cheese, bacon, tomato, lettuce, pickles & bbq sauce in a brioche bun with fries

CRISPY CHICKEN BURGER 25

Karaage fried chicken with tasty cheese, tomato, lettuce, pickles & kewpie in a brioche bun with fries

CRUMBED SNAPPER BURGER 27

Panko crumbed snapper fillet with tasty cheese, tomato, lettuce, pickles & tartare in a brioche bun with fries

VEGETABLE KOFTA BURGER 24

Mildly spiced vegetable & lentil patty with tasty cheese, tomato, lettuce, pickles & aioli in a brioche bun with fries **V**

SEAFOOD LINGUINI 30

Sautéed black mussels, prawn cutlets, squid, scallops & pippies, with a hint of chilli, garlic & basil, tomato sauce. **GFA**

GNOCCHI PRIMAVERA 25

Potato gnocchi & vegetables in a rich tomato sauce.

250G CHARGRILLED 36° SOUTH PORTERHOUSE STEAK 32

Roasted root vegetables. **GF**
mushroom – pepper – red wine

FISH AND CHIPS 26

Beer battered john dory fillets, chips, cos lettuce salad with anchovy dressing, pickled onions & tartare sauce. **GFA**

SLOW COOKED BEEF CHEEK 26

Garlic & parmesan mash, fioretto, black bean sauce. **GF**

VEAL SCHNITZEL 27

Pistachio & parmesan crumbed veal cutlet, shredded coleslaw salad, porcini mushroom sauce.

PIZZA

MARGHERITA 18

Napoli, mozzarella, bocconcini & basil. **V**
Add ham or salami \$3

PISSALADIERE 20

Ligurian olive, onion, anchovy & garlic. **V**

GARLIC 16

Confit garlic, parmesan & parsley. **V**

VEGETARIAN 20

Napoli, mozzarella, roasted capsicum, zucchini & red onion. **V**

HAWAIIAN 22

Napoli, mozzarella, parma ham, pineapple chunks.

SIDES all \$7

SHOESTRING FRIES, GARLIC AIOLI

GARLIC & PARMESAN MASH

POTATO WEDGES, ROSEMARY SALT

BROCCOLINI WITH OYSTER SAUCE

COS LETTUCE LEAVES, ANCHOVY DRESSING