



DINNER MENU

SMALL PLATES

OYSTERS NATURAL

Six 20 Twelve 36

LOBSTER BRIOCHE SLIDER ROLLS (3) 24

Mayo, pickles, lettuce.

LEMON PEPPERED FRIED CALAMARI 18 GFA

Lemon aioli.

KARAAGE CHICKEN 15

Japanese fried chicken thigh fillet, kewpie mayo, togarashi. **GF**

SAGANAKI 14

Pan fried Kefalograviera sheep's milk cheese, fresh lemon. **GF, V**

TEMPURA ZUCCHINI FLOWERS 18

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

TEMPURA EGGPLANT 15

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

SCHOOL PRAWNS 15

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

Vegetable & lentil patty with tasty cheese, tomato, lettuce, pickles & aioli in a brioche bun with fries. **V**

SPAGHETTI MARINARA 30

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

GNOCCHI PRIMAVERA 25

Potato gnocchi & Mediterranean vegetables, tomato sugo sauce. **V**

250G BLACK ANGUS PORTERHOUSE STEAK 32

OR

200G BLACK ANGUS EYE FILLET 38

Potato gratin, ratatouille vegetables. **GF**
mushroom – pepper – red wine – black bean

FISH AND CHIPS 26

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

SLOW COOKED BEEF CHEEK 26

Massaman curry sauce, silverbeet, butternut pumpkin. **GF**

GRILLED WHOLE FLOUNDER 32

Lemon caper butter, roasted potatoes & capsicum salsa.

STICKY MASTERSTOCK PORK BELLY 26

Steamed jasmine rice, pickled beanshoots, lime-chilli caramel,

VEAL SCHNITZEL 27

Pistachio & parmesan crumbed veal loin, Coleslaw, chips, porcini mushroom sauce.

PIZZA

MARGHERITA 18

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

VEGETARIAN 20

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

HAWAIIAN 22

Napoli, mozzarella, ham, pineapple chunks.

SIDES all \$7

GRILLED PITA BREAD

SHOESTRING FRIES, GARLIC AIOLI

STEAMED GREEN VEGETABLES

COS LETTUCE LEAVES, ANCHOVY DRESSING