

DINNER MENU

SMALL PLATES

OYSTERS NATURAL

With ponzu dressing
Six 20 Twelve 36

LOBSTER BRIOCHE BUNS (3) 24

Mayo, pickles, lettuce.

SAN CHOI BAO (3) 18 GF

Stir-fried chicken, duck & Asian vegetables
in cos lettuce leaf.

LEMON PEPPERED FRIED CALAMARI 18 GFA

Lemon aioli.

CRISPY CHICKEN RIBS 15 GF

With salted egg & nori.

SAGANAKI 15 GF, V

Pan fried Kefalograviera sheep's milk cheese, lemon.

TEMPURA ZUCCHINI FLOWERS 18 V

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

MISO EGGPLANT 14 VEG

Beetroot hummus

LAMB BRAINS 15

Pistachio crumbed lamb brains, sticky mustard dressing
& bacon bits.



MAINS

SPAGHETTI MARINARA 30 GFA

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

GNOCCHI PRIMAVERA 25 V

Potato gnocchi & Mediterranean vegetables, tomato sugo sauce.
Add bacon \$4

CAESAR SALAD 18

Cos lettuce, bacon, egg, croutons, parmesan with an anchovy
dressing.

Add poached chicken \$6 Add smoked salmon \$8

GREEK SALAD 18 V

Tomato, cucumber, red onion, kalamata olives, feta
& mixed salad leaves and lemon & oregano dressing

Add marinated lamb \$8

ROAST BEETROOT & PUMPKIN SALAD 18 V

With goats' cheese, rocket, pine nuts and a balsamic dressing.

250G BLACK ANGUS PORTERHOUSE STEAK 32

200G BLACK ANGUS EYE FILLET 38

200G WAGYU BEEF 42

Roasted root vegetables GF
mushroom – pepper – red wine

FISH AND CHIPS 26 GFA

Beer battered or grilled blue grenadier fillets, chips,
cos lettuce salad, pickled onions & tartare sauce.

WHOLE FLOUNDER 35 GFA

Sweet soy glaze, fried noodles, pickled bean shoot salad.

LAMB SOUVLAKI 28 GFA

Marinated lamb loin, Greek salad, tzatziki, pita & chips.

SWEET & SOUR PORK 27 GFA

Grilled pork cutlet with sweet & sour sauce, vegetables
& egg fried rice.

BEEF BURGER 26

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

SNAPPER BURGER 27

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

VEGETABLE BURGER 24 V

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

MARGHERITA 18 V

Napoli, mozzarella, bocconcini & basil.

Add ham or hot salami \$3

VEGETARIAN 20 V

Napoli, mozzarella, roasted capsicum,
mushroom, zucchini & red onion.

MEATLOVERS 24

BBQ sauce, mozzarella, bacon, ham, chipolata, salami.

HAWAIIAN 22

Napoli, mozzarella, ham, pineapple chunks.

SHOESTRING FRIES, GARLIC AIOLI 10

SIDES - ALL \$7

GRILLED PITA BREAD

STEAMED GREEN VEGETABLES

COS LETTUCE LEAVES, VINAIGRETTE

V VEGETARIAN - VEG VEGAN - GF GLUTEN FREE - GFA GLUTEN FREE AVAILABLE

ALLERGEN STATEMENT: while we offer gluten-free menu options, we are not a gluten-free kitchen.

ALL CREDIT CARD TRANSACTIONS INCUR PROCESSING FEE OF 1.1%. ALL EFTPOS NO CHARGE - 15% PUBLIC HOLIDAY SURCHARGE APPLIES