

STARTERS.

Garlic Bread \$6.50 Add melted cheese \$8 Add cheese & bacon \$9.50

Bowl of chips with your choice of sauce.

\$6

Loaded wedges, chorizo, salsa, sticky onion, melted cheese and sour cream.

\$12

Corn crumbed stuffed mushrooms, kale almond pesto, goats cheese and roasted sesame dressing.

\$12

Prawn spring rolls(3), crisp onion, avocado smear and chili oil.

\$14

Southern spiced fried chicken, kimchi, green apple, cucumber and mango.

\$13

Vegetable dumplings(3), Haitian pickled slaw, tamari and lime(V)

\$10

Tasting plate with one portion of crumbed mushroom, prawn spring roll, southern spiced fried chicken and vegetable dumpling.

\$15

SALADS.

Classic Caesar, cos, croutons, bacon, poached egg, parmesan and creamy dressing.

\$18

Add chicken \$5

Add anchovies \$2

Add wok seared calamari \$4

BBQ pulled pork, grilled nashi, slaw, mizuna, fire roasted peppers and aoli.

\$19

Roast Pumpkin, pearl cous cous, baby beetroot, caramelized onions, spinach, toasted pumpkin seeds, mizuna and pomegranate dressing.(V)

\$18

MAINS.

Chicken camembert, beans, chats, sundried tomato and spinach cream sauce.

\$28

Seafood pescatore, fettuccine, prawns, fish, calamari, cracked pepper, preserved lemon with a Napoli base or a light cream reduction with a splash of brandy.

\$28

Risotto, chicken, pumpkin, chorizo, buttered leeks and saffron cream.

\$24

Pan fried potato gnocchi, BBQ pulled pork, red peppers, roasted onion, spinach, chilli, tomato and crumbled feta.

\$24

Wok seared calamari, Asian greens, viet mint, hokkien noodles, roasted peanuts, palm sugar, chili dressing and Japanese soy splash.

\$23

Jokers parmigiana, chunky roasted chat potatoes, camembert cheese and sundried tomatoes topped with a light spinach cream sauce and mozzarella cheese served with chips and salad or vegies.

\$27

Seafood basket of crumbed prawns, scallops, calamari, beer battered flathead tails served with petite caesar salad, tartare sauce, lemon and chips.

\$28

MAINS.

Lamb rogan josh pot pie, fried spiced cauliflower, tomato relish and leafy greens.

\$24

Carbonara fettuccine, bacon, onion, garlic, parmesan & cream finished with egg.

\$22

Chicken parmigiana, chips, house garden salad or sautéed vegetables.

\$25

(Plain Schnitzel)

\$23

Rigatoni carciofi, artichokes, leeks, sautéed mushrooms, spinach, garlic, olive oil basil. (V)

\$19

Beer battered flathead fillets, house salad, tartare sauce, lemon and chips

\$25

STEAKS

300gm Porterhouse

\$32

250gm Scotch Fillet

\$34

Steaks served with chips or potato mash and your choice of a side dish.

Steak sauces - pepper, mushroom, red wine jus, gravy, garlic butter.

SIDES.

\$4.90each.

House garden salad.

Seasonal vegetables.

Mini Caesar salad.

Mini Greek salad.

Bowl of creamy mashed spud.

Rocket, pumpkin, feta salad with toasted pumpkin seeds.

SWEET TEMPTATIONS

\$7.50each

Pear and walnut cake. (gf) (df)

A centre of juicy pears, topped with walnuts, and sitting on a base of moist poached oranges and almond meal.

Celestial mud cake. (gf)

A chocolate mud cake with a layer of chocolate ganache.

Lime swirl cheesecake.

Traditional creamy cheesecake with a delicious citrus twist hiding a rich lime burst.

Chocolate lava cake.

A single serve of delicious rich mud cake topped with a dollop of dark ganache. Served warm to release the sauce and savour the decadence.

Red velvet cake.

Alternate layers of red velvet cake and white chocolate cream cheese filling with sides coated in crumbed red velvet.

Hot Drinks.

- Latte
- Cappuccino
- Flat white
- Long black
- Short black
- Mocha
- Chai latte
- Hot chocolate

Teas

- Earl grey
- English breakfast
- Green
- Lemon