



Entrees

Cheese Garlic Bread / \$15 V

focaccia smothered in garlic butter

Soup of the Day / \$17 V

toasted rosemary focaccia bread

Sticky Hoisin Pork Belly Bites / \$24

celeriac puree, pickled vegetables

Salt & Pepper Squid / \$25

pickled red cabbage, lemon mayo

Crispy Chicken Wings / \$22

choice of buffalo sauce or BBQ sauce w/ranch dressing

Salads & Pasta

Caesar Salad / \$22 GF

locally sourced organic lettuce, aged parmesan,
anchovies, croutons, bacon, caesar dressing, poached egg

Peppered Steak Salad / \$25 GF DF

cherry tomato, spring onion, lettuce mix,
flaked almonds, honey soy dressing

Portobello Mushroom Linguine / \$28 VG

fresh linguine, confit onion, baby spinach, parmesan, truffle oil

Beef Short Rib Ragù / \$30

slow braised short rib in red wine sauce

Burgers

Angus Beef Burger / \$28

beetroot relish, burger sauce, brioche bun, bacon, swiss cheese,
lettuce, fries w/ aioli

Crispy Chicken Burger / \$28

bacon, swiss cheese, brioche bun,
carnival slaw, chipotle mayo, fries w/ aioli

Vegan Burger / \$25 V

pumpkin & quinoa patty, lettuce, beetroot relish,
vegan aioli, fries



Mains

Pan Seared Salmon / \$38 GF DF

warm roasted vegetables & chickpea salad, spinach, salsa verde

Lamb Shank / \$38 GF

mashed potato, seasonal vegetables, pan jus, chimichurri

Angus Rib-Eye Steak 300g / \$40 GF

w/ a choice of two sides and one sauce

(sauce: red wine jus, peppercorn sauce, mushroom sauce)

Tempura Fish & Chips / \$30

house slaw, lemon wedge, tartare sauce

Chef's Curry of the Day / \$28 DF

paratha & basmati rice

Sides \$10

Fries w/ Garlic Aioli

Duck Fat Potatoes

Steamed Seasonal Vegetables

Creamy Garlic Mushrooms

Mixed Green Salad

Desserts \$ 19

White Chocolate Semifreddo / N GF

pistachio crumb, blueberry mouse, mango compote

Basque Cheesecake

vanilla bean cheesecake, mixed berry compote, chantilly cream

Fudgy Chocolate Cake

whipped ganache, coffee meringue & vanilla ice cream

Hazelnut Espresso Martini Sliced / N

affogato ice cream with martini sauce

Ice Cream Sundae

chantilly cream, chocolate sauce or caramel sauce