



Entrees

Pita Bread / V	\$12
Traditional trio dips, hummus, tzatziki and garlic infused feta.	
Cheese Garlic Bread / V	\$15
Focaccia smothered in garlic butter	
Soup of the Day / V	\$17
Toasted rosemary focaccia bread	
Crumped Jalapeno Poppers / V	\$20
Lemon, cilantro mayo	
Crispy Chicken Wings	\$22
Choice of <i>buffalo sauce</i> <u>or</u> <i>BBQ sauce</i> w/ranch dressing	
Beef & Pork Skewers / GF	\$22
Greek marinade with cowboy sauce	
Salt & Pepper Squid	\$26
Pickled red cabbage, lemon mayo	

Salads & Pasta

Blue Cheese Chicken Wedge Salad / GF	\$22
Iceberg lettuce, cherry tomato, candied walnut, bacon & buttermilk dressing	
Pepper Steak Salad / GF DF	\$25
Cherry tomato, spring onion, lettuce mix, flaked almonds, honey & soy dressing	

Pasta & Burgers

Garlic Seafood Carbonara	\$37
Fresh linguine, marinara, pancetta, garlic & fresh herbs	
Smoked Chicken Fettucine	\$35
Creamy sundried tomatoes, spinach & parmesan	



Bourbon Bacon Angus Beef Burger **\$32**

Grilled beef, lettuce, bourbon BBQ sauce, brioche bun, bacon, Swiss cheese, fries' w/ aioli

Southern Fried Crispy Chicken Burger **\$32**

Crispy fried chicken, bacon, Swiss cheese, brioche bun, carnival slaw, chipotle mayo, fries

Plant Based Vegan Burger / VG **\$26**

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

Mains

Sun Dried Tomato Stuffed Chicken Breast / GF **\$40**

Buttermilk mashed potato, cream cheese, seasonal vegetable, red wine jus

Grilled Teriyaki Soy Salmon Bowl / GF **\$42**

Basmati rice, carrots, edamame, slaw, kewpie mayo crispy nori

Grass-fed beef Rib-Eye Steak 250g / GF **\$45**

with a choice of two sides and one sauce

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

Slow braised Lamb Shank / GF **\$40**

Buttermilk mashed potato, chimichurri, seasonal vegetables, pan jus

Tempura Fish & Chips **\$32**

House slaw, lemon wedge, tartare sauce

Confit Portobello Stack / V **\$32**

Quinoa medallion, sweet potato puree, roasted beetroot, balsamic

Chef's Curry of the Day / *vegetarian on request **\$30**

Paratha & basmati rice

Sides **\$13**

Fries' w/ Garlic Aioli

Duck Fat Potatoes

Steamed Seasonal Vegetables

Creamy Garlic Mushrooms

Mixed Green Salad

Onion Rings



Desserts

\$19

Chocolate Fondant

Orange bourbon syrup, served with Doris plum ice-cream

Classic Tiramisu

Mascarpone, vanilla cream, coffee sponge

Cheesecake of the Day

Creamy vanilla bean cheesecake, berry compote

Ice Cream Sundae / GF

Chantilly cream, chocolate sauce or caramel sauce

Trio Sorbet / VG

Seasonal fruit, sorbet ice cream

DF – dairy-free GF – gluten-free N – contains nuts V –vegetarian VG –vegan * – on request