

Dinner Menu

(Monday to Sunday 5:00pm - 8:00pm)

Seafood Chowder \$18.50

Creamy chowder simmered with white wine, garlic, fresh herbs, mirepoix and assorted seafood, served with toasted garlic butter ciabatta.

Homemade Garlic Bread \$11.50

Baked ciabatta slices with melted garlic butter, pea shoots dressed with a light garlic oil.

Lemon Pepper Calamari \$19.50

Crispy deep fried calamari fillets, seasoned with lemon pepper, accompanied by garlic aioli and a mini side salad, fresh lemon wedge.

Fish and Chips \$28.00

Fresh Beer Battered Fish, Golden seasoned fries, side salad with our house dressing, fresh lemon wedge, creamy garlic aioli

Bourbon BBQ Sticky Ribs \$36.00

Juicy smoked ribs, basted with our signature BBQ sauce, garnished with chives and toasted sesame seeds, side salad and seasoned wedges

Steak, Eggs and wedges \$35.00

T-bone steak, cooked to your liking, seasoned wedges, fried eggs (sunny side up), side salad. Choice of green peppercorn sauce or garlic butter.

Lamb Shank Cacciatoro \$35.00

Slow braised in red wine jus, mirepoix, fresh garlic and herbs, napolitana sauce. Served with truffle mash, garnished with grilled leeks, roast red peppers, olives and chopped parsley.

Spaghetti Frutti Di Mare \$28.00

Mussels steamed in white wine, infused with fresh chilli, garlic and cream, nestled on al dente spaghetti pasta. Sprinkled with chopped parsley.

Veg Gnocchi \$28.00

Gluten free potato gnocchi, tossed in nutty sage butter, topped with wilted baby spinach, ricotta cheese, peas, grated parmesan cheese.

Hand crafted Pizzas

Meat lovers \$26.00

Pizza sauce, oregano, mozzarella cheese, ham, bacon, sausage, red onion, garlic oil, BBQ sauce.

Hawaiian \$26.00

Pizza sauce, oregano, mozzarella cheese, ham, bacon, pineapple, garlic oil.

Taipa \$26.00

Pizza sauce, oregano, mozzarella cheese, roast red peppers, olives, baby spinach, tomato, red onion, garlic oil.

Margherita \$24.00

Pizza sauce, oregano, mozzarella cheese, tomato, garlic oil, basil pesto.

Focaccia to Share \$14.50

Pizza Base with olive oil, crumbled feta cheese, crushed garlic, oregano, sea salt flakes, cracked black pepper.

Sides

Seasonal Vegetables \$7.50

Seasonal Vegetables, tossed in garlic oil and topped with pea shoots.

Seasoned Fries \$7.50

with smoked capsicum aioli.

Seasoned Wedges \$7.50

with aioli.

Seasonal Garden Salad \$7.50

Seasonal Garden Salad, mesclun, tomato, red onion, pickled carrot ribbons, olives, feta.

Assorted Desserts

Caramel & walnut chocolate brownie \$18.00

with vanilla bean ice cream, chocolate sauce, crushed berries, and white chocolate garnish.

Cointreau & apricot citrus crème brûlée \$18.00

garnished with a homemade almond puff pastry swirl.

Vanilla bean ice cream \$18.00

served on a warm choc chip cookie, drizzled with salted caramel sauce.



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Kids Menu

Kids Fish and Chips \$11.50

Battered fish served with fries and tomato sauce

Kids Nuggets and Chips \$10.00

Tempura battered nuggets served with fries and
Tomato sauce

Ice cream Sundae \$8.0

Served with 2 scoops of Vanilla ice cream, whipped
cream, sprinkles & your choice of sauce from the
below;

Chocolate sauce, strawberry sauce or caramel
sauce.