

DINNER

ENTRÉES

Garlic Pizza Bread 14 (v)
Garlic & rosemary infused oil,
Cheese, Aioli

Mozzarella Balls 16 (v)
Honey fig sauce

Korean Fried Chicken 20
Aioli, Spring onions, Lemon

Salt & Pepper Squid 20 (gf)
Asian inspired sauce, Spring onions,
Lemons

Soup of the Day 20
Served with crusty bread. Please ask
our team about today's selection.

DESSERTS

White Chocolate Cheesecake 17
Chocolate Soil, Fresh Fruit, Sorbet

Apple Crumble with Ice cream 17
Housemade crumble, vanilla ice
cream, icing sugar

Sticky Date Pudding 17
Warm butterscotch, Coconut snow,
Vanilla ice cream

MAINS

Pumpkin Tagliatelle 25 (v)
Roasted Pumpkin, Spinach, Feta, Basil
pesto
+ suggested wine Dancing Petrel Pinot Gris 12

Creamy Garlic Chicken 38
Creamy chicken cutlets, White wine,
Garlic, Mash, Slaw
+ suggested wine Dancing Petrel Pinot Gris 12

Lamb Shank 42 (gf)
Mash, Carrots
+ suggested wine Dancing Petrel Syrah 13

Scotch Fillet 49 (gf)
200g Scotch fillet, Fries, Garden salad.
Choice of Garlic Butter, Mushroom Sauce
or Peppercorn
+ suggested wine Dancing Petrel Syrah 13

Market Fish 35 (gf)
Market fish, Garlic rosemary, Roasted
potato, Lemon butter sauce
+ suggested wine Kopiko Bay Sauvignon Blanc 11

American Smashed Burger 32
Double Patty, American Cheese, Onion,
Pickle, House Burger Sauce & Fries
+ suggested wine Dancing Petrel Syrah 13

SIDE PLATES

Fries 10
Garden Salad 10
Seasonal Vegetables 12

v: vegetarian **vg**: vegan **gf**: gluten free **gfo**: gluten free option

We will do our best to accommodate dietary requirements on request. Please note meals are prepared in a kitchen that handles gluten, eggs, meats, dairy and nuts. Please advise your waitstaff when ordering if you have any serious food allergies.

We are cashless, we accept major credit cards and EFTPOS.