

Menu

Something TO SHARE

Beer Battered Fries (V)
with garlic aioli
\$9.4

Seasoned Wedges (V)
with sour cream & sweet chilli
\$9.8

Double Cheese Flatbread
with bacon & chilli jam
\$10.6

Trio of Dips (V)
grilled flat bread with tzatziki, hummus &
pesto dips
\$14.9

Barramundi Spring Rolls (3)
crispy fried rolls with lime
& ginger aioli
\$16.4

MAINS

Salt & Pepper Calamari (GF option)
fries, spring salad with lemon & aioli
\$17.9

Soft Fish Tacos (2)
crispy flathead fillets wrapped in soft tortilla
with salads, salsa & sriracha
\$18.5

Chicken Avocado & Rocket Salad (GF)
with freshly shaved parmesan
& balsamic glaze
\$18.9

Pork Belly Salad Bowl (DF & GF)
char sui pork belly on green mango salad with
ginger, chilli & lime dressing
\$25.0

ARTISAN STONE BAKED PIZZA

MADE ON TRADITIONAL ITALIAN TOMATO BASE WITH MOZZARELLA CHEESE
GF & VG OPTIONS AVAILABLE ON REQUEST

TRADITIONAL RANGE \$17.0

Margherita (V)
mozzarella & fresh basil leaves

Hawaiian
leg ham & sweet pineapple

Vegetarian Supreme (V)
mushrooms, olives, onion, tomato &
capsicum

Pepperoni
salami & pepperoni with mozzarella & rocket
leaves

Gourmet Range \$21.5

Chicken and Chorizo
grilled chicken pieces, Spanish chorizo, onion,
tomato & special bbq sauce

Prosciutto and Rocket
fresh mozzarella, prosciutto & truffle oil with
rocket leaves

BBQ Meatlovers
leg ham, salami, pepperoni, ground beef & bacon
with smokey bbq sauce

Chilli Prawn & Lime
green tiger prawns in fresh chilli, lime zest &
spring onion with cherry tomato

PLUS FRESH DAILY SPECIALS AND

CAKES, MUFFINS & MORE AVAILABLE IN THE CABINET

• DF: DAIRY FREE • GF OPTION: GLUTEN FREE PLEASE ADVISE STAFF WHEN ORDERING • V: VEGETARIAN VG: VEGAN PLEASE ADVISE STAFF WHEN ORDERING

Please inform our wait staff of any dietary requirements. Whilst our Chefs will make every effort to identify ingredients that may cause allergic reactions in some guests, we cannot guarantee all ingredients provided by our suppliers.