

Menu

Specials

Beer Battered Fries (V)

with garlic aioli or tomato sauce

\$9.4

Arancini (5) (V, VG, GF)

fresh pumpkin risotto balls served with mix salad leaves, balsamic dressing and a splash of extra virgin olive oil.

\$16.8

Sliders

two petite toasted buns with flame grilled beef patty, cheese, slaw and burger sauce garnished with crispy fried onion rings

\$17.5

Soft Fish Tacos

crispy flathead fillets wrapped in soft tortillas with salads, salsa & sriracha

\$18.5

Salt 'n Pepper Calamari

crispy fried squid dusted in Sichuan pepper spice mix served with fresh salad leaves, fries and chef-made aioli

\$19.0

ARTISAN STONE BAKED PIZZA

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

TRADITIONAL \$18.0

Margherita (V)

fresh mozzarella, basil and rich tomato with a splash of extra virgin olive oil

Vegetarian Supreme (V)

mushroom, fire roasted capsicum, semi dried tomato, Spanish onion and olives with mozzarella and rich tomato

Pepperoni

mozzarella and thinly sliced pepperoni on rich tomato base

Gourmet \$21.5

BBQ Chicken and Bacon

roast chicken, diced bacon, Spanish onion and semi dried tomato, mozzarella and rich tomato with a swirl of smokey bbq sauce

Meatball

rich tomato and mozzarella, bbq sauce, flame grilled meatballs & diced bacon

**PLUS FRESH DAILY SPECIALS &
CAKES, MUFFINS & MORE AVAILABLE IN THE CABINET**

GF: 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.