

TAPAS

Bowl of Fries...CF V*...\$9

lightly seasoned w/ rosemary sea salt & cracked pepper w/ your choice of tomato sauce, bbq sauce or aioli

Garlic Bread...CF* V*...\$8

sourdough roll, garlic, herbs, vegan butter
add mozzarella...\$2

Arancini...V...\$8

(2) panko crumbed mushroom, truffle & parmesan arancini w/ herb aioli

Corn Ribs...CF V*...\$8

chargrilled & basted w/ smoky paprika & vegan garlic butter

Wakame...V*...\$8

Japanese-style seaweed salad w/ soy sauce, chilli oil, sesame oil & red pepper

Crispy Polenta Bites...CF V...\$9

house-made chimichurri, shaved parmesan & rosemary salt

Sicilian White Anchovies...CF...\$12

marinated, served on a crispy noodle & seaweed salad

Za'atar Mushrooms...CF V...\$14

roast Middle East spiced mushrooms served on a bed of roquette w/ confit garlic yoghurt & balsamic reduction

Grilled Broccolini...CF V...\$14

tossed w/ Persian fetta, balsamic reduction & pine nuts

Duck Fat Roast Potato...CF...\$14

w/ rosemary sea salt & cracked pepper

Crispy Chicken Wings...CF...\$15

6 fried winglets w/ maple sriracha or smoky bbq sauce

Grilled Calamari & Chorizo...CF...\$16

marinated in garlic, olive oil & dill, served w/ herb aioli & blistered cherry tomatoes

Fish Bites...\$16

grilled (CF) or battered, served w/ crispy Asian noodle slaw

Zucchini & Haloumi...CF V...\$17

(2) deep fried haloumi & chargrilled zucchini stacks w/ olive oil & balsamic reduction

Clay Pot Baked Brie & Chorizo...\$18

served w/ house-made garlic & herb crostini

Chunky Guacamole & Turkish Bread...CF* V*...\$19

house-made guacamole w/ lightly toasted Turkish bread

Loaded Chats...CF...\$22

marinated slow-roasted pulled pork, caramelised onion, mozzarella

Moreton Bay Bugs...CF...\$25

(2) grilled bugs drizzled w/ confit garlic butter

BURGERS

Veggie Burger...CF* V...\$18

veggie patty w/ lettuce, tomato, onion & aioli on a sourdough bun

Vegan Burger...CF*V*...\$18

roast mushroom, sweet potato, roquette, vegan mayo, chimichurri on a sourdough bun

Southern Style Fried Chicken Burger...CF*...\$19

caramelised pineapple, jalapeños, slaw, sriracha mayo on a sourdough bun

Grilled Chicken Burger...CF*...\$21

lettuce, tomato, bacon, aioli, chunky guacamole on a sourdough bun

Cheese Burger...CF*...\$21

200gm beef patty, dill pickle, cheese, mustard, aioli on a brioche bun

Smoky Cheese Burger...CF*...\$22

200gm beef patty, lettuce, tomato, smoked cheddar, dill pickle, smoky bbq aioli on a sourdough bun

House BBQ Pulled Pork Burger...CF*...\$22

marinated pork slow-roasted in Apple Sauce cider, poached apple, caramelised onion, apple slaw, aioli, guacamole on a sourdough bun

Monster Burger...CF*...\$32

200gm beef patty, crispy fried chicken, bacon, cheddar, jalapeños, slaw, aioli, special sauce on a brioche bun

Black Angus Porterhouse Steak Sandwich...CF*...\$29

lettuce, tomato, caramelised onion, bacon, fried free range egg, truffle aioli, bbq sauce on a Turkish bread roll

Extras

Add Crispy Fries...CF V*...\$4

Add Gluten Free Bun...CF V*...\$3

Add Bacon...CF...\$4

Add Cheddar...CF...\$3

Add Haloumi...CF...\$4

Add Fried Free Range Egg...CF V...\$3

DESSERT

Tropical Delight...CF V...\$14

passionfruit curd, mango gel, smashed meringue & coconut parfait

Vanilla Bean Panna Cotta...CF...V...\$14

served w/ lime sugar syrup, toasted coconut & pistachio

CHECK SPECIALS BOARD FOR DAILY SPECIALS!



SALADS

Crispy Thai Salad...CF V*...\$19

mixed lettuce, coriander, bean shoots, chilli, red onion, cherry tomato, cucumber, peanuts, house nam jim, crispy noodles

Quinoa Salad...CF V...\$19

roasted baby beets, pepitas, roquette, cherry tomato, corn, Persian fetta w/ lemon vinaigrette

Roquette & Parmesan Salad...CF V...\$19

poached apple, pine nuts, olive oil & balsamic reduction

Extras

Add Haloumi...CF* V...\$5

Add Grilled Chicken...CF*...\$5

Add Grilled Calamari...CF*...\$8

MAINS

Market Fish...CF...\$(market price, see specials board)

house-made potato wedges, buttery snow peas, grilled corn ribs w/ a creamy pesto sauce

Mushroom & Vegetable Medley...CF V*...\$28

mushrooms roasted in a za'atar spice blend w/ grilled zucchini, roast baby beets, roast capsicum & sweet potato

Jerk Chicken...CF...\$32

Jamaican-spiced chargrilled chicken w/ a mango & jalapeño salsa, polenta bites, chargrilled corn ribs, grilled pineapple & house-made chimichurri

Balsamic Chargrilled Quail...CF...\$45

on a mushroom, sundried tomato, snow pea & thyme risotto

350gm MSA Black Angus Porterhouse Steak...CF...\$45

chargrilled porterhouse cooked to your liking (medium-rare recommended) w/ grilled broccolini tossed in Persian fetta, duck fat roast potatoes & your choice of sauce or house-made confit garlic butter

***Please note-** to ensure your steak is cooked to perfection, please allow at least 30 minutes

Steak Sauces

house-made gravy, mushroom sauce, creamy pepper sauce, creamy truffle sauce

KIDS

Chicken Bites...\$12

w/ chips, salad & tomato sauce

Fish Bites...\$12

w/ chips, salad & tomato sauce

Kids Cheese Burger...\$12

beef patty, cheddar, bbq sauce served w/ chips & tomato sauce

Veggie Bowl...\$10

potato, broccolini, zucchini, roasted capsicum

Kids Ice Cream...CF V...\$5

served w/ chocolate sauce or sprinkles

Kiddies meals available for children under 12 years of age only.

V...Vegetarian

V* ...Vegan

CF...Coeliac Friendly

CF*...Coeliac Friendly option

available for \$3

Our menu contains allergens and is prepared

in a kitchen that handles nuts, shellfish, gluten and eggs.

Whilst all reasonable efforts are taken to accommodate guest

dietary needs, we cannot guarantee that our food is allergen free.

All prices are inclusive of GST.

10% surcharge on public holidays.