

Starters

OYSTERS – Freshly Shucked- Natural, Kilpatrick, Nahm Jim 5/6/5

GARLIC BREAD – Toasted Turkish Bread with Garlic and Parsley Butter 10
» Add Cheese \$2

5 SPICE DUCK BAO – Asian Slaw, Chilli Caramel & Mayo 15

🌱 **HALOUMI TACO** – Grilled with Iceberg Lettuce, Pickled Red Onion & Mayo 14

CHICKEN TENDERS – Served with Mayonnaise and BBQ Sauce 14

🌱 **FRIED PORK BELLY** – Hoisin BBQ, 5 Spice, Pickled Red Onions and crispy Fried Onions (GF) 16

BEEF OKONOMIYAKI – Japanese Pancake topped with Marinated Beef Strips, BBQ Sauce and Mayo Drizzle 16

FISH BITES – Beer Battered, Nahm Jim & Mayo 12

🌱 **SHARK BAY SCALLOPS** – Seared with Creamed Leeks and Lime 18

🌱 **POLENTA CUBES** – Crispy Polenta & smoked Cheese Bites with Jalapeno Sour Cream 12

🌱 **BROCCOLINI** – Served with Romesco, Shaved Parmesan and Local Yerusha Olive Oil (Vegan Option) 14

🌱 **SQUID** – Cooked in Rice Flour with black Garlic Mayo, Tagaroshi Spice, Coriander & Lime 16

VEGAN 🌱 **GRILLED CAULIFLOWER** – Eggplant Puree and Corn Salsa 12

🌱 **GARLIC PRAWNS** – Australian Prawns in a rich Creamy Garlic Sauce with Jasmine Rice (GF) 19
» Main size available \$36

Mains

From the Grill

SCOTCH FILLET – 280g 40

SURF & TURF – Scotch, Prawns & Garlic Sauce 48

MARINATED CHICKEN BREAST 28

MARKET FISH M/P

With your choice of-
Colcannon Croquette & Broccolini
Chips & Salad
Mash & Peas

JUG OF SAUCE – Mushroom, Pepper, Gravy, Garlic Cream 2.5

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DUCK FETTUCCINE – House made Fettuccine tossed through confit Duck, Mushroom Stock, Parmesan & Parsley, topped with a soft Egg 28

🌱 **PUMPKIN GNOCCHI** – House made Gnocchi tossed in Local Olive Oil, Butter, toasted Pinenuts, Goats Cheese and crispy Sage 25
» Add Chicken \$6

🌱 **CREAMY MUSHROOM RISOTTO** – topped with Wild Mushrooms, crispy Basil and Truffle Oil (Vegan Option) 26

🌱 **ROAST PUMPKIN & HALOUMI SALAD** – North African Spices, Toasted Granola, Salad Leaves, Pickled Onion, House made Labne (Vegan Option) 24
» Add Prawns \$8

BRATWURST SAUSAGE – Served with a Crispy Colcannon Croquette, Broccolini & a Seeded Mustard Sauce 25

SHEPHERD'S PIE – Pastry Case, filled with pulled Lamb, Veggies and rich Sauce, topped with Creamy Mashed Potato with a side of Veg and Gravy 26

🌱 **GARLIC PRAWNS** – Australian Prawns in Rich Creamy Garlic Sauce, Jasmine Rice (GF) 36

FISH & CHIPS – Local Beer Battered Fish, Garden Salad, Chips & house made Tartare 25

CHICKEN PARMIGIANA – Crisp Crumbed Chicken Breast, Rich Napolitana Sauce, Mozzarella Cheese, Garden Salad & Chips 27

SALAMI PARM – Our famous Chicken Parmigiana with Salami & Jalapenos 30

🌱 **BEEF CHILLI CON CARNE** – Topped with a soft poached Egg, Corn Chips, Sour Cream & Chives 24

CHICKEN SCHNITZEL BURGER – House made Schnitzel, Bacon, Pineapple, Lettuce, Tomato, Aioli with a side of Chips (G/F Bread available) 24

BEEF BRISKET BURGER – Slow cooked Beef Brisket, Chilli Mayo & Slaw (G/F Bread available) 24

🌱 **CHIPS** – Tomato Sauce & Aioli 10

🌱 **WEDGES** – Sweet Chilli & Sour Cream 12

Desserts

WAFFLES – Banana, Caramel Sauce & Cream 12

RHUBARB & APPLE CRUMBLE PIE – Vanilla Ice Cream 12

CHOCOLATE TORTE – Local Strawberry Compote & Handasyde's Freeze dried Strawberries 12

VEGAN **COCONUT PANNACOTTA** – Blood Orange Coulis & Granola 12