
BREADS**\$6.50**Warm Turkish bread,
balsamic & local olive oil

Garlic & pesto pizza

Grilled Mediterranean bruschetta,
goats cheeseRoasted garlic, herb ciabatta

LIGHTKing prawn cocktail, avocado,
lemon & basil aioli \$15Chicken Two-ways - tandoori &
Moroccan roasted tenderloins,
crispy salad, avocado, mustard
mayonnaise \$17House made linguini, garlic
prawns, chilli, cashew nut pesto \$ 17House made gnocchi, goats
cheese, tomato concasse, wild
roquette, roasted beetroot \$15Morroccan lamb kebab, date
compote, spicy tomato &
cucumber salad \$ 17Lightly spiced calamari, wild
roquette, fried capers \$ 15

MAINSSirloin (250 g), fat chips, crispy
house salad, red wine beef
reduction \$ 26Cuban style burger (beef & chorizo
mince) crispy bacon, gruyere,
roasted garlic mayonnaise, spicy
wedges, smoked barbeque sauce
\$ 20Housemade gnocchi, veal osso
bucco, balsamic onion \$ 26Char grilled eye fillet (220 g) , garlic
creamy mash, red onion jam, red
wine beef reduction \$ 32Braised lamb shank, creamy mash,
green beans, port wine lamb
reduction \$ 26Slow cooked South Indian lamb
curry, basmati rice, mango chutney,
yoghurt & cucumber cooler \$ 24Rib eye (350g) herb & spiced
roasted potato, red wine beef
reduction \$ 32Pizza -Italian spicy sausages, grilled
capsicum, pomodoro, roquette \$18Risotto of prawns, calamari,
scallops, crispy crab shells \$ 26Twice cooked spiced roast pork
belly, stir fry – sugar snaps, chinese
broccoli, jasmine rice \$24Middle eastern spice rubbed
winged chicken breast,
Moroccan vegetable tagine,
balsamic reduction \$ 26Beer battered flat head fillets, fat
chips, lemon aioli, appleslaw \$20

SIDES**\$6.50**Herb spiced potato, mustard
mayonnaiseSugar snaps, chinese broccoli,
sweet soy

Green beans, local olive oil

Fat chips, smoked barbeque sauce

SWEETS**\$12.50**Warm chocolate mud cake, kaluha
chocolate creamOrange lemon tart, lemon
anglaise, citrus saladBaileys tiramisu, hazelnut chocolate
snapBaked New York berry cheesecake,
raspberry sorbetSticky date pudding, vanilla ice-
cream, fresh cream

LUNCH MENU

Warm Turkish bread,
balsamic, local olive oil \$ 6

Grilled Mediterranean bruschetta,
goats cheese \$ 6

Roasted garlic, herb ciabatta \$5

King prawn cocktail, avocado,
lemon & basil aioli \$13

Chicken Two ways - tandoori &
Moroccan tenderloins, crispy
salad, avocado, mustard
mayonnaise \$15

House made linguini, garlic
prawns, chilli, cashew nut pesto
\$15

House made gnocchi, goats
cheese, tomato concasse, wild
roquette, roasted beetroot \$15

Moroccan lamb kebab, date
compote, spicy tomato &
cucumber salad \$15

Housemade gnocchi, veal osso
bucco, balsamic onion \$22

Slow cooked South Indian lamb
curry, basmati rice, mango
chutney, yoghurt & cucumber
cooler \$22

Sirloin (250 g), fat chips, crispy
house salad, red wine beef
reduction \$22

Twice cooked spiced roast pork
belly, stir fry – sugar snaps, chinese
broccoli, jasmine rice \$20

Cuban style burger (beef &
chorizo mince) crispy bacon,
gruyere, roasted garlic
mayonnaise, spicy wedges,
smoked barbeque sauce \$17.5

Fresh market fish \$POA

Beer battered flat head fillets, fat
chips, lemon aioli, appleslaw
\$17.5

