

# SMALL PLATES

Available Monday to Sunday all day

## CLASSIC TAPAS

***\$11 Each***

**House Garlic Herb Bread** w/ parmesan garlic butter, topped with gruyere cheese, cheddar, & chives (V)

**Baked Organic Stuffed Mushrooms** of cream cheese, double smoked speck, parmesan, garlic & parsley (GF) (C)

**Wagyu Brisket Smoked Bacon & Buffalo Cheese Arancini Balls** w/ blue cheese sour cream.

**Sichuan Pepper Dust Crispy Calamari** w/ ponzu mayo & lemon (C\*)

**Chermoula Spicy Grilled SA Sardine** w/ tarragon cream sauce & lemon (GF) (C)

## SEASONAL TAPAS

**Seared Scallops** w/ butternut squash puree, bacon marmalade & macadamia crumble (GF) (C) \$16

**Tempura King Prawns** w/ mango chilli lime salsa, toasted sesame & kewpie mayo \$16

**Char Siu BBQ Pork and Chorizo** w/ toasted pine nuts, almonds, fresh herbs & lemon \$15

**Crispy Olympus Halloumi Fritters** w/ hummus, cucumber tomato mint salad, herb oil & yoghurt dressing (GF) (C\*) (V) \$15

**Sicilian Mutton Meatballs** w/ toasted nuts, arrabiata sauce & parmesan (GF) (C) \$15

GF = Gluten free | C = Coeliac | V = Vegetarian | VG = Vegan | \* = Substituted garnish

**Note: For Vegetarian, Vegan, Coeliac or any allergies or special dietary requirements, please clarify with your server**

# LUNCH MENU

Available Monday to Sunday from 11:30am-2:30pm

## STANDARD LUNCH MENU

1 Course 19 | 2 Course 27 | 3 Course 35

### STARTERS

**House Garlic Herb Bread** w/ parmesan garlic butter, topped with gruyere cheese, cheddar, & chives (V)

**Baked Organic Stuffed Mushrooms** of cream cheese, double smoked speck, parmesan, garlic & parsley (GF) (C)

**Wagyu brisket smoked bacon buffalo cheese arancini balls** with blue cheese sour cream.

**Chermoula Spicy Grilled SA Sardine** w/ tarragon cream sauce & lemon (GF) (C)

### MAINS

**Crispy Pork Belly Salad** w/ new season potato, chilli, chickpeas, spinach, cashews, apple rocket salad & aged balsamic (GF\*) (C\*)

**Harissa Spiced Chicken Salad** w/ roast kent pumpkin, mixed leaves, smoked tomatoes, feta, toasted almonds, herb oil & lemon vinaigrette (GF) (C)

**Fried Calamari, Chips & Salad** w/ mango cashew Asian slaw, nam jim dressing, lemon & aioli (GF)

**Classic Battered Fish & Chips** w/ house garden salad, lemon & aioli (GF\*)

**Thai Beef Salad** w/ Bowen mango, chilli, cashews, house slaw, palm sugar & lime dressing (GF) (C)

**Vegetarian Linguine** w/ chilli, garlic, tomato, olives, mushroom, spinach, Napoli sauce & parmesan (V)

**Beef Cheeks Burger** w/ garlic butter, mixed leaves, tomato, cheese, bacon & blue cheese sauce, and beer battered chips

### DESSERTS

**Pina Colada Pannacotta** w/ roasted coconut crumble, seasonal fruit & vanilla bean ice-cream (GF\*)

**Belgian Chocolate Brownie** w/ Lindt chocolate sauce, whipped cream & macadamia ice-cream

**Portabella Meringue** w/ raspberry curd, fresh fruit, house coulis, Chantilly cream & salted caramel crunch ice-cream (GF) (C)

**Portabella Sundae** w/ fresh mango, crushed meringue, fresh fruit, mango coulis & macadamia ice-cream (GF) (C)

GF = Gluten free | C = Coeliac | V = Vegetarian | VG = Vegan | \* = Substituted garnish

**Note: For Vegetarian, Vegan, Coeliac or any allergies or special dietary requirements, please clarify with your server**

## PREMIUM LUNCH MENU

1 Course 27 | 2 Course 35 | 3 Course 42

### STARTERS

**House Garlic Herb Bread** w/ parmesan garlic butter, topped with gruyere cheese, cheddar, & chives (V)

**Baked Organic Stuffed Mushrooms** of cream cheese, double smoked speck, parmesan, garlic & parsley (GF) (C)

**Wagyu brisket smoked bacon buffalo cheese arancini balls** with blue cheese sour cream.

**Sicilian Mutton Meatballs** w/toasted nuts, arrabiata sauce, parmesan

### MAINS

**Slow Roast Pork Belly** w/ pumpkin puree, garlic new potatoes, sherry onion, steamed greens, caramelised apple sauce, crackling & red wine jus (GF\*) (C\*)

**Organic Chicken Supreme** w/ homemade potato gnocchi, smoked tomato, peas, spinach, bacon, tarragon beurre blanc cream sauce & toasted almonds

**Portabella Platter** w/ Moroccan lamb kofta, grilled peri-peri chicken skewers, soft halloumi, Greek salad, minted yoghurt, hummus & pita bread (GF\*) (C\*)

**King Prawn & Chorizo Linguine** w/ chilli, garlic, tomato, spinach, white wine, butter & lemon

**Crispy Skin Cone Bay Barramundi** w/ dill mayonnaise, hot smoked trout colcannon, summer greens, crushed macadamia, salsa Verde & lemon (GF) (C)

**House Battered Fish and Chips** w/ mango cashew slaw, nam jim dressing, lemon & aioli (GF\*)

**220g Rostbiff Angus Rump** w/ nicola potato, chorizo, pickled onions, mushroom, mixed greens & port wine jus (GF\*)

### DESSERTS

**Pina Colada Pannacotta** w/ roasted coconut crumble, seasonal fruit & vanilla bean ice-cream (GF\*)

**Belgian Chocolate Brownie** w/ Lindt chocolate sauce, whipped cream & macadamia ice-cream

**Portabella Meringue** w/ raspberry curd, fresh fruit, house coulis, Chantilly cream & salted caramel crunch ice-cream (GF) (C)

**Portabella Sundae** w/ fresh mango, crushed meringue, fresh fruit, mango coulis & macadamia ice-cream (GF) (C)

GF = Gluten free | C = Coeliac | V = Vegetarian | VG = Vegan | \* = Substituted garnish

**Note: For Vegetarian, Vegan, Coeliac or any allergies or special dietary requirements, please clarify with your server**

# MAIN MEALS

Available Monday to Sunday all day

**Slow Roast Pork Belly** w/ pumpkin puree, garlic new potatoes, sherry onion, steamed greens, caramelised apple sauce, crackling & red wine jus (GF\*) (C\*) \$36

**Organic Chicken Supreme** w/ homemade potato gnocchi, smoked tomato, peas, spinach, bacon, tarragon beurre blanc cream sauce & toasted almonds \$35

**Portabella Platter** w/ Moroccan lamb kofta, grilled peri-peri chicken skewers, soft halloumi, Greek salad, minted yoghurt, hummus & pita bread (GF\*) (C\*) \$36

**King Prawn & Chorizo Linguine** w/ chilli, garlic, tomato, spinach, white wine, butter & lemon \$36

**Crispy Skin Cone Bay Barramundi** w/ dill mayonnaise, hot smoked trout colcannon, summer greens, crushed macadamia, salsa Verde & lemon (GF) (C) \$36

**House Battered Fish and Chips** w/ mango cashew slaw, nam jim dressing, lemon & tartar sauce (GF\*) \$32

**Wagyu Beef Cheeks** w/ potato gnocchi, spinach, peas, mushroom, blue cheese rouille & braising jus (GF\*) \$36

**250g John Deer Queensland Rib Fillet** w/ smoked potato colcannon, spec, broccolini, roasted cherry tomatoes and veal bone jus (GF\*) \$39

**270g Rostbiff Angus Rump** w/ garlic new potato, chorizo, pickled onion, mushroom, steamed greens & red wine jus (GF\*) \$36

## **SIDES**      **\$8 Each**

Buttered Creamy Mash Potato | Beer Battered Chips w/ Aioli | Shoestring Fries w/ Aioli  
Classic Greek Salad | Steamed Market Greens Greek Salad | House Garden Salad  
| Apple Rocket and Blue Cheese Salad |

GF = Gluten free | C = Coeliac | V = Vegetarian | VG = Vegan | \* = Substituted garnish

**Note: For Vegetarian, Vegan, Coeliac or any allergies or special dietary requirements, please clarify with your server**

## DESSERTS

Available Monday to Sunday all day

**Pina Colada Pannacotta** w/ roasted coconut crumble, seasonal fruit & vanilla bean ice-cream (GF\*) \$15

**Belgian Chocolate Brownie** w/ Lindt chocolate sauce, whipped cream & macadamia ice-cream \$15

**Portabella Meringue** w/ raspberry curd, fresh fruit, house coulis, Chantilly cream & salted caramel crunch ice-cream \$15 (GF) (C)

**Vanilla Bean Crème Brulee** w/ Italian biscotti & pistachio ice-cream (GF\*) \$15

**Portabella Sundae** w/ fresh mango, crushed meringue, fresh fruit, mango coulis & macadamia ice-cream (GF) (C) \$15

**New York Baked Vanilla Cheesecake** w/ whipped cream, house coulis, fresh fruits, and caramel white chocolate & macadamia ice-cream \$15

### Extras \$4 Each

Serve of homemade biscotti – great with coffee

### Scoop of Gourmet Ice Cream

Choose from: Vanilla Bean | Macadamia | Pistachio | salted caramel crunch | white chocolate & macadamia

### Dessert & Fortified Wines

Barbadillo Pedro Ximinez, Spain	10
Peter Lehmann Semillon, NSW	10
Galway Pipe 12yo Grand Tawny Port, SA	10
Morris Classic Muscat, VIC	11
St Agnes Brandy V.S.O.P, SA	12
Hennessy V.S Cognac, France	12
Martell V.S.O.P Cognac, France	14

GF = Gluten free | C = Coeliac | V = Vegetarian | VG = Vegan | \* = Substituted garnish

**Note: For Vegetarian, Vegan, Coeliac or any allergies or special dietary requirements, please clarify with your server**