SMALL PLATES
Available Monday to Sunday all day

CLASSIC TAPAS $11 Each

Triple Cheese Garlic Herb Bread w/ parmesan, cheddar, gruyere & chives (V)

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

Double Smoked Bacon, Organic Chicken, Buffalo Cheese Arancini Ball w/ jalapeno sour cream

House Spiced Fried Calamari w/ homemade aioli & lemon (GF*)

Grilled Bruschetta w/ heirloom tomato & olive salsa, Danish feta, parmesan, torn basil & balsamic glaze (V)

SEASONAL TAPAS $16 Each

Seared Scallops and Chorizo w/ white bean puree, tomato onion chilli salsa & lemon butter sauce (GF) (C)

Tempura Honey Lime Tiger Prawns w/ mango chilli lime slaw, toasted sesame & kewpie mayo

Grilled Chermoula Spice Chicken Souvlaki w/ gold sweet potato puree, artichoke, white bean, rocket & tzatziki (GF) (C)

Grilled Garlic Butter Moreton Bay Bugs w/ coconut sesame, risotto cake, chilli, lime, tomato butter sauce & bearnaise (GF) (C)

Baked Olympus Halloumi Cheese w/ hummus, cucumber tomato mint salad, herb oil & yoghurt dressing (GF) (C) (V)

Moroccan Lamb Meatballs w/ tomato capsicum onion compote, feta crumble, salsa Verde, minted yoghurt & Reggiano (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
LUNCH MENU

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

STANDARD LUNCH MENU

1 Course 17 | 2 Course 25 | 3 Course 32

STARTERS

Triple Cheese Garlic Herb Bread w/ parmesan, cheddar, gruyere & chives (V)

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

Double Smoked Bacon, Organic Chicken, Buffalo Cheese Arancini Ball w/ jalapeno sour cream

MAINS

Pork Belly Salad w/ gold sweet potato, chilli, chickpeas, spinach, cashews, apple rocket salad & aged balsamic (GF*) (C*)

Moroccan Chicken Salad w/ roast baby beetroot, mixed leaves, smoked tomatoes, artichoke, feta, toasted almonds, balsamic & raspberry vinaigrette (GF) (C)

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

Classic 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)

200gm Angus Rump w/ house potato slaw, steamed greens, capsicum onion relish & red wine jus (GF) (C)

Grilled Halloumi Salad w/ roast potato, chorizo, rocket, artichoke, tomato, avocado salsa & aged balsamic (GF) (C)

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

DESSERTS

Mocha Pannacotta w/ hazelnut biscotti crumble, fresh fruit & vanilla bean ice-cream (GF*)

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

Meringue w/ passionfruit curd, fresh fruit, house coulis, Chantilly cream & raspberry sorbet (GF) (C)

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

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GOURMET BURGER MENU

Available Lunch Only

$13 Each

All served on toasted Turkish Bun  Add side chips or fries for $4

Chicken Burger w/grilled spiced chicken tenderloin, bacon, tomato, cheddar, bitter leaves, avocado salsa & aioli

Steak Burger w/ bacon, fried eggs, melted cheese, mixed leaves, house relish & bearnaise sauce

Halloumi Burger w/ beetroot, tomato, Spanish onion, house slaw & jalapeno sour cream

Moroccan Spiced Lamb Burger w/ bacon, rocket, melted cheese, tomato, beetroot & tzatziki

Add-Ons  $4 Each

Beer Battered Chips
Shoestring Fries
Grilled Haloumi
Avocado Salsa
Bacon Rash
Fried Egg
Grilled Chicken
PREMIUM LUNCH MENU

1 Course 27 | 2 Course 35 | 3 Course 42

STARTERS
Triple Cheese Garlic Herb Bread w/ parmesan, cheddar, gruyere & chives

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

Double Smoked Bacon, Organic Chicken, Buffalo Cheese Arancini Ball w/ jalapeno sour cream

MAINS
Slow Roast Pork Belly w/ garlic chat potatoes, onion and capsicum relish, chorizo, steam greens, rhubarb and apple sauce, crackling & port wine jus (GF*) (C*)

Organic Chicken Supreme w/ homemade potato gnocchi, smoked tomato, peas, spinach, bacon, lemon thyme cream sauce & toasted almonds

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

Orange & Passionfruit Glazed Confit Duck Leg w/ sweet potato puree, market greens, bacon, braised cabbage & merlot jus

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

Wagyu Linguine w/ sauté beef, chilli, garlic, mushroom, spinach, blue cheese & masala wine cream sauce

Crispy Skin Tasmanian Salmon w/ sweet potato puree, warm salad of artichoke white bean, tomato, olives, buttered greens & bearnaise

House Battered Fish and Chips w/ mango cashew slaw, namjim dressing, lemon & aioli.

DESSERTS
Mocha Pannacotta w/ hazelnut biscotti crumble, fresh fruit & vanilla bean ice-cream

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

Meringue w/ passionfruit curd, fresh fruit, house coulis, Chantilly cream & raspberry sorbet

Portabella Mango Sundae w/ fresh mango, crushed meringue, fresh fruit, mango coulis & macadamia ice-cream

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MAIN MEALS
Available Monday to Sunday all day

**Slow Roast Pork Belly** w/ garlic chat potatoes, onion and capsicum relish, chorizo, steam greens, rhubarb and apple sauce, crackling & port wine jus (GF*) (C*) $38

**Organic Chicken Supreme** w/ homemade potato gnocchi, smoked tomato, peas, spinach, bacon, lemon thyme cream sauce & toasted almonds $36

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

**Orange & Passionfruit Glazed Confit Duck Leg** w/ sweet potato puree, market greens, bacon, braised cabbage & merlot jus (GF) (C) $36

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

**Wagyu Linguine** w/ sautéed beef, chilli, garlic, mushroom, spinach, blue cheese & masala wine cream sauce $36

**Crispy Skin Tasmanian Salmon** w/ sweet potato puree, warm salad of artichoke white bean, tomato, olives, buttered greens & bearnaise (GF) (C) $37

**House Battered Fish and Chips** w/ mango cashew slaw, namjim dressing, lemon & aioli (GF*) $33

*For Vegan & Vegetarian options, please see back of menu*

FROM THE GRILL

**250gm YG Grass Fed Angus Eye Fillet** w/ parmesan mash, mixed greens, mushrooms, peas, truss tomato & bone marrow jus (GF) (C) $42

**270gm Angus Rump Steak** w/ German potato salad, steamed greens, house relish & red wine jus (GF*) $37

**SIDES** $8 Each

- Buttered Creamy Mash Potato
- Beer Battered Chips w/ Aioli
- Shoestring Fries w/ Aioli
- Apple, Rocket, Blue Cheese & Almond Salad
- Steamed Market Greens
- Greek Salad
- Garden Salad

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DESSERTS
Available Monday to Sunday all day

**Mocha Pannacotta** w/ hazelnut biscotti crumble, fresh fruit & vanilla bean ice-cream (GF*) $15

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

**Meringue** w/ passionfruit curd, fresh fruit, house coulis, Chantilly cream & raspberry sorbet $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 Style Baked Cheesecake** w/ Jameson chocolate mousse, mango coulis, seasonal fruits & pistachio ice-cream $15

**Cheese Plate** w/ selection of 3 cheeses, Turkish crostini, house chutney, fruit & assorted nuts (GF*) (C*) $17

**Extras $4 Each**
Serve of homemade biscotti – great with coffee

**Scoop of Gourmet Ice Cream**
Choose from: Vanilla Bean  |  Macadamia  |  Pistachio  |  Raspberry Sorbet

**Dessert & Fortified Wines**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Barbadillo Pedro Ximinez, Spain</td>
<td>10</td>
</tr>
<tr>
<td>Peter Lehmann Semillon, NSW</td>
<td>10</td>
</tr>
<tr>
<td>Galway Pipe 12yo Grand Tawny Port, SA</td>
<td>10</td>
</tr>
<tr>
<td>Morris Classic Muscat, VIC</td>
<td>11</td>
</tr>
<tr>
<td>St Agnes Brandy V.S.O.P, SA</td>
<td>12</td>
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<tr>
<td>Hennessy V.S Cognac, France</td>
<td>12</td>
</tr>
<tr>
<td>Martell V.S.O.P Cognac, France</td>
<td>14</td>
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