

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

MAIN MEALS

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Crispy Pork Belly Salad w/ new season potato, chilli, chickpeas, spinach, cashews, apple rocket salad & aged balsamic (GF*) (C*) \$20

Harissa Spiced Chicken Salad w/ roast kent pumpkin, mixed leaves, smoked tomatoes, feta, toasted almonds, herb oil & lemon vinaigrette (GF) (C) \$20

Fried Calamari, Chips & Salad w/ mango cashew Asian slaw, nam jim dressing, lemon & aioli (GF) \$20

Classic Battered Fish & Chips w/ house garden salad, lemon & aioli (GF*) \$20

Thai Beef Salad w/ Bowen mango, chilli, cashews, house slaw, palm sugar & lime dressing (GF) (C) \$20

Beef Cheeks Burger w/ garlic butter, mixed leaves, tomato, cheese, bacon & blue cheese sauce, and beer battered chips \$20

Choice of Linguini/ Gnocchi/ Penne

Wagyu Beef w/ Chilli, Garlic, Mushroom, Blue Cheese, Spinach, Masala Wine Cream Sauce. \$20

Braise Pork Shoulder w/ Olives, Chilli, Garlic, Oregano, White wine, Nepal's Sauce & parmesan \$20

Sauté Chicken w/ Garlic, Bacon, Mushroom, Leeks, Tarragon, White Wine, Creamy Sauce & Parmesan \$20

Veggie w/ Chilli, Garlic, Peas, Olive Mushroom, Herbs, Spinach, White Wine & Tomato Basil Sauce. \$20

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

House Garden Salad

Apple Rocket and Blue Cheese Salad

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DESSERTS

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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

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