

# MENU

## Small Plates

### GARLIC BREAD (V)

Add cheese \$2 \$10

### SOUP OF THE DAY

Ask our friendly staff, served with bread. \$15

### SPRING ROLLS (V)

With a side of rocket salad, and sweet chilli. \$14

### BRUSCHETTA (V)

Two pieces of sourdough, tomatoes, red onion, basil, feta, and balsamic glaze. \$15

### SCALLOPS

Seared scallops served on a pea purée with a drizzle of olive oil, and a sprinkle of curry spices. \$20

### HALLOUMI CHIPS (V)

Crispy homemade herb-crumbed halloumi served with a side of sriracha mayo \$18

### SALT AND LEMON PEPPER CALAMARI

Crispy fried calamari, served with house salad, fresh lemon wedge, and lemon aioli E: \$16 M: \$26

### SAGANAKI (V)

Grilled kefalograviera cheese with wild fig, walnut chutney, fresh lemon, and toasted sourdough. \$14

## Burgers & Sandwiches

### FRIED HALLOUMI BURGER (V)

Golden fried halloumi paired with a crispy portobello mushroom, grilled pineapple, fresh rocket, house-made pesto, and burger sauce, served on a toasted bun with chips. \$24

### CRUNCHY CHICKEN BURGER

Crispy fried chicken layered with lettuce, red onion, tomato, melted cheese and our house-made sriracha mayo with chips. \$26

### STEAK SANDWICH

Tender sliced minute steak with caramelised onion, fresh rocket, tomato, fried egg, melted cheese, homemade pesto, and house-made aioli served with chips. \$30

## Mains

### CHICKEN PARMA (GFO)

Panko crumbed chicken breast, smoked ham, napoli sauce, mozzarella, house salad and chips. \$28

### FISH AND CHIPS (GFO)

Your choice of grilled or fried, served with house salad, chips, fresh lemon wedge and tartare sauce. \$28

### VEAL SCALOPPINE (GFO)

Pan-seared veal de-glazed with white wine, garlic, mushroom and a touch of cream served with mash and seasonal vegetables \$34

### KING SALMON (GFO)

Pan-seared King salmon served with a walnut and beetroot purée, pan-seared potatoes and spinach with caper and herb butter. \$34

### 300G ANGUS PORTERHOUSE (GFO)

Handcut steak, served cooked to your liking, with our house green salad or seasonal vegetables, plus crispy chips. Your choice of sauce: mushroom, peppercorn, gravy, garlic butter, or red wine jus. \$40

### 300G ANGUS SCOTCH (GFO)

Handcut steak, served cooked to your liking, with our house green salad or seasonal vegetables, plus crispy chips. Your choice of sauce: mushroom, peppercorn, Your, soile sture mushroom peppercorn, \$46

### LAMB SHOULDER ROLL

Herb marinated slow cooked lamb shoulder with creamy mash potato, roasted mix veg, finished with a mint jus. \$32

## Salads

### HARISSA ROASTED VEG BOWL (V) (GFO)

A colourful medley of harissa-roasted carrot, potato, beetroot, and pumpkin, served with a spiced dressing, preserved lemon yogurt, and a sprinkle of dukkah. \$26  
add Beef +\$4, Prawn +\$4 or Chicken +\$4 + Halloumi \$4

### GRILLED HALLOUMI SALAD (V)

Chargrilled halloumi served over a vibrant salad of ancient grains, fresh herbs, roasted pumpkin, cranberry, toasted nuts, and a light citrus dressing. \$30  
add Beef +\$4, Prawn +\$4 or Chicken +\$4

Flip for more.....

\*15% SURCHARGE ON SUNDAYS | GFO = GLUTEN FREE OPTION V=VEGETARIAN

## Pasta

### HOMEMADE BEETROOT & WALNUT RAVIOLI (V)

*Delicate house-made ravioli filled with roasted beetroot and walnut pesto, tossed in a sage burnt butter sauce, and topped with spinach and toasted walnuts.* **\$28**

### LINGUINI MARINARA (GFO)

*A medley of fresh local seafood (mussels, fish, clams, prawns, calamari) tossed with garlic and parsley infused in white wine with a hint of chilli and olive oil. (available with napoli sauce).* **\$32**

### PRAWN PESTO FETTACINI (GFO)

*Fettuccine tossed in a house-made basil pesto, topped with pan-seared prawns infused with garlic and chili, cherry tomatoes, shaved parmesan, and toasted pine nuts.* **\$30**

### CHICKEN MUSHROOM RISOTTO (GFO)

*Chicken, mushrooms, onion, peas, spinach, parsley, and parmesan cheese.* **\$26**

### FRUTTI DE MARI RISOTTO (GFO)

*Seafood (prawns, mussels, fish, clams, and calamari) finished with white wine, fresh herbs, tomato, and napoli.* **\$30**

### RICOTTA GNOCCHI (V)

*Homemade gnocchi filled with creamy ricotta, tossed in a slow roasted tomato and fresh basil sauce, with sauteed spinach* **\$28**

## Kids

**CHICKEN NUGGETS AND CHIPS** **\$15**

**SPAGHETTI BOLOGNESE** **\$15**

**FISH AND CHIPS** **\$15**

**CHICKEN SCHNITZEL AND CHIPS** **\$15**

**MAKE PARMA +\$2**

## Small Bowls

**GARDEN SALAD** **\$6**

**GREEK SALAD** **\$8**

**CHIPS** **\$10**

*Served with Aioli*

**SWEET POTATO CHIPS** **\$12**

*Served with Chipotle Aioli*

**BATTERED ONION RINGS** **\$10**

*Served with Chipotle Aioli*

**POTATO WEDGES** **\$12**

*Served with Sweet chilli and Sour cream*

## Sides

**SAUCES** *Aioli, chipotle mayo, tartare, peri-peri mayo* **\$3**

**GRAVY** **\$4**

**PEPPER SAUCE** **\$4**

**RED WINE SAUCE** **\$4**

**MUSHROOM SAUCE** **\$4**

**CHIPS** **\$4**

**STEAMED SEASONAL VEGGIES** **\$6**

## Pizza

### MARGHERITA (V)

*Our house-made base topped with rich homemade pizza sauce, mozzarella, and fresh* **\$18**

### VEGETARIAN HAREVST (V)

*House-made base topped with homemade pizza sauce, mozzarella, capsicum, red onion, mushroom, olives, and finished with a pesto aioli.* **\$20**

### BUTTER CHICKEN

*Homemade butter chicken sauce with spinach, onion and fried roasted capsicum finished with the coriander.* **\$22**

### GREEK

*House-made base with homemade pizza sauce, mozzarella, pulled lamb, red onion, olives, and a dollop of creamy tzatziki.* **\$24**

## Dessert

### ICE CREAM

*2 Scoops of Vanilla Ice Cream with your choice of toppings Chocolate, Strawberry or Vanilla Syrup and/or sprinkles. + Extra Scoop +\$2* **\$4**

### HOMEMADE CAKES

*Your choice of Carrot Cake, or Chocolate Cheesecake* **\$12**

### NUTELLA BANANA CREPES

*Served with Vanilla Ice Cream* **\$16**

### NUTELLA STRAWBERRY CREPES

*Served with Vanilla Ice Cream* **.**

### CHURROS

*Served with Choc sauce and Vanilla Ice Cream* **.**

### TIRAMISU

**STICKY DATE PUDDING** **.**

*Served with Butterscotch sauce with Vanilla Ice Cream*

### APPLE PIE BITES

*Served with Vanilla Ice Cream* **.**

### AFFOGATO

*Vanilla ice cream, one shot of coffee & your choice of liqueur.* **\$18**