

Seasonal MENU

CREAMY LEEK & POTATO SOUP

\$15

A velvety, slow-simmered leek and potato soup, served with a side of crunchy, warm toasted bread.

BUTTER CHICKEN ARANCINI

\$15

Crispy, golden risotto balls stuffed with rich, spiced butter chicken and melted cheese served with a buttery sauce

ZUCCHINI CORN FRITTERS

\$16

Crispy garden fritter made with zucchini sweetcorn and fresh herbs served with a vibrant house made pesto sauce and pico de Gallo salsa

SATAY CHICKEN SKEWERS

\$18

Chicken thigh square infused with spice and salt with a velvety peanut sauce

EGGPLANT RAGU FETTUCCINE

\$28

Tender ribbons of fettuccine pasta tossed in a rich, slow-simmered eggplant ragu, finished with fresh herbs and crumbled feta

GREEK CHICKEN & TRIO QUINOA SALAD

\$30

Grilled chicken and crumbled feta over a fluffy quinoa base, tossed with crisp cucumber, cherry tomatoes, capsicum, olived and mixed salad leaves

More yummy food on the back!

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HOUSE SPECIAL BEEF BURGER

\$30

A signature hand-crafted beef patty seasoned with garlic, paprika, parsley, and house spices, nestled in a soft milk bun and crowned with crispy onion rings, smoky bacon, a fried egg, melted cheese, caramelized onions, and house sriracha sauce. Served with chips.

BEEF & PEPPER PIE

\$32

Slow-cooked tender beef, capsicum in a rich, cracked-pepper gravy, encased in golden flaky pastry. Served with a side of crispy chips and a fresh garden salad

THAI RED SEAFOOD CURRY

\$32

Premium seafood simmered in a fragrant, authentic Thai red coconut curry sauce, finished with crisp fried onion, toasted sesame, and fresh coriander. Served with steamed jasmnine rice

EYE FILLET STEAK

\$40

Tender eye fillet steak served with smooth spiced cauliflower puree, crispy potatos, broccolini and finshed with a red wine jus

CRUMBED LAMB CUTLETS

\$36

Succulent lamb cutlets coated in a golden crumb, served with roasted chat potatos, cherry tomatos, broccolini and finished with a fresh mint jus