



## TODAY'S MENU

Please use QR code reader to submit contact details as per Government guidelines.

### — | ENTRÉES | —

Leek and pecorino croquettes served with truffle aioli (5)	14
Freshly baked bread served with EVOO and balsamic vinegar	6
Salt and pepper calamari, Asian style salad, wasabi dressing	16
Mussel pot with chorizo sausage, slow cooked napoli sauce, coriander and chilli sauce, served with toasted sourdough	16
Korean style fried chicken strips served with housemade hot sauce (4)	17
Charcuterie Board; Terrine, pate and cured meat with condiments	24

### — | MAINS | —

Chicken parma, chips, garden salad	25
Tiny parma, chips, garden salad	19
Battered fish and chips, garden salad, tartare	26
Eggplant parmigiana	26
Eggplant lasagne style, napoli, mozzarella and basil	
Grilled Angus beef burger, cheddar, caramelised onion, pickles, iceberg lettuce and aioli served with chips	25
Vegetable pattie burger with hummus, avocado, goats cheese, tomato and lettuce served with chips	23
Roasted cauliflower on sundried tomato with almond pesto, basil and dry olives	18
250g Sirloin grass-fed Marble score 2+, chips, rocket salad	33
Choice of: Red wine jus, peppercorn sauce or mushroom sauce	
Seafood Salad; prawns, scallop, mussels, calamari and fish tossed in olive oil, garlic fresh chilli and coriander, garnished with salsa and lemon	29
Homemade fettucine with broccoli, chilli, garlic, tomato concasse and cream	27
Slow cooked Duck leg confit, potato gratin, broccolini and a sweet & sour cherry glaze	31

### — | SIDES | —

Beer battered chips with aioli	9
Garden salad with Kalamata olives, cherry tomatoes and a house dressing	8
Chargrilled broccolini with garlic and white wine reduction	9