



MENU

FOOD ALLERGIES

We aim to cater to customers with food allergies or intolerances, but we cannot guarantee completely allergy-free or nut-free meals without given enough notice. Please notify our staff when placing your order.

SMALL PLATES

GARLIC BREAD (4) \$8

- add cheese + \$3

BRUSCHETTA (4) \$12

toasted ciabatta topped with roma tomatoes, capsicum, shallots & basil mix.

LOADED FRIES \$14

chips coated in a rich thick gravy, cheese mix & smoked bacon bits.

CRISPY CHICKEN WINGS (6) \$15

coated in a cajun spice butter, served with a wedge of lime & chipotle mayo.

MUSHROOM ARANCINI (5) \$17

served on chilli jam with shaved parmesan.

BURGERS

served with sea salt chips & aioli
gluten free buns +\$2

WAGYU CHEESEBURGER \$25

served in a soft bun with chipotle mayo, pickles & crispy shallots.

- make it a double + \$6
- add bacon +\$4

OLD SKOOL BEEF BURGER \$27

served in a soft bun with BBQ sauce, cheese, bacon, egg, tomato, lettuce & crispy shallots.

VEGGIE BURGER (V) \$24

served in a soft bun with tomato, lettuce & coleslaw.

- add halloumi + \$3

BUFFALO CHICKEN BURGER \$26

chicken thigh in a buffalo sauce with cheese, lettuce, aioli, crispy shallots & pickles.

- add pineapple + \$2

(V) Vegetarian
(VG) Vegan
(GF) Gluten Free
(DF) Dairy Free
(DFO) Dairy Free Option

MAINS

RED LENTIL DAHL (VG) 🌿 \$24

topped with roasted pumpkin, jasmine rice, coriander & coconut cream.

NASI GORENG (V) 🌿 \$24

famous Indonesian fried rice, made with fresh herbs & spices, topped with a fried egg.

CLASSIC FISH 'N' CHIPS \$27

lightly battered fish served with chips, a garden salad, house made tartare sauce & a wedge of lemon.

300G BLACK ANGUS \$41

PORTERHOUSE STEAK

served with crispy duck fat potatoes, charred broccoli & peppercorn sauce.

CHICKEN SCHNITZEL \$26

served with a garden salad, chips, rich gravy on the side & a wedge of lemon.

CHICKEN PARMA \$29

with house made Napoli, smoked ham, 3 cheese blend, served with a garden salad & chips.

- add pineapple + \$2

SALADS

SPICED PUMPKIN SALAD (VG) \$25

with mixed leaf, cherry tomatoes, capsicum, carrots, cucumber, feta & cashews.

GRILLED CHICKEN SALAD \$26

with mixed leaf, cherry tomatoes, capsicum, carrots, cucumber, feta & cashews.

Add extra toppings to your salad

- halloumi \$4
- pineapple \$4

KIDS \$14 *served with tomato sauce*

FISH 'N' CHIPS (DF)

CHICKEN SCHNITZEL & CHIPS

MINI CHEESEBURGER & CHIPS

CHICKEN PARMA & CHIPS

MAC N CHEESE

KIDS ICE CREAM SUNDAE \$7

chocolate or raspberry sauce & sprinkles.

SIDES

SEA SALT CHIPS *with aioli* \$11

LEAFY GREEN SALAD \$13

CHARRED BROCCOLI \$8

ROTI BREAD \$4

DESSERTS

VANILLA CREME BRULEE (GF) \$14

served with seasonal berries & a house made honeycomb crumb.

CHOCOLATE BROWNIE \$14

family recipe chocolate brownie served with vanilla ice cream, cookie crumble, fresh berries & mint.

ICE CREAM SUNDAE (GF) \$14

enjoy this layered ice cream delight, using a house made compote and honey comb.

CHEESECAKE OF THE DAY \$14

please see our specials board.

HOT INDULGENCE

AUSTRALIAN COFFEE \$14

Bundaberg rum & cream.

IRISH COFFEE \$14

Jameson whiskey & cream.

ROMAN COFFEE \$14

Frangelico & cream.

JAMAICAN COFFEE \$14

Tia Maria & cream.

SENIORS \$17

FISH 'N' CHIPS

served with a garden salad, house made tartare sauce & a wedge of lemon.

CHICKEN SCHNITZEL

served with a garden salad, chips, wedge of lemon & a rich gravy on the side.

CHICKEN PARMA

with house made Napoli, smoked ham, 3 cheese blend, served with a garden salad & chips.

SAUCES

GRAVY \$3

PEPPERCORN \$3

CHIPOTLE \$2

AIOLI \$2

HOT DRINKS

ESPRESSO \$4

LONG BLACK \$4.5

FLAT WHITE \$5 \$6

LATTE \$5 \$6

ICED LATTE \$7

CAPPUCCINO \$5 \$6

MOCHA \$5 \$6

BABYCINO \$2

AFFOGATO \$9

Espresso, vanilla ice cream & shaved chocolate

HOT CHOCOLATE \$5 \$6

CHAI LATTE \$5 \$6

TEA \$4 \$5

English Breakfast, Earl Grey, Green, Peppermint.