



Twist & Tonic

CRAFT COCKTAILS & CURIOSITIES

LITE BITES

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| Curly Fries Served with Aioli/ Tomato sauce | \$12.00 | Loaded Nachos Choice of: Beef Mince or Beans, loaded with Cheese served with Sour Cream and Salsa | \$20.00 |
| Loaded Wedges Potato Wedges, Ham, Cheese, Chipotle Mayo, served with Sour Cream | \$18.00 | Chilli Garlic Prawns Prawns tossed in Garlic and Chilli Butter, finished with Parsley and Lime | \$19.00 |
| Jalapeno Bites Crumbed Bites stuffed with Cheese and Jalapeno, House Salad, Chipotle-Lime Aioli | \$18.00 | Salt & Pepper Squid Crispy Fried Squid, Housemade Tartare | \$18.90 |
| Cauliflower Bites Coated Cauliflower and Greens, served with Honey Mustard | \$18.00 | Aranchini Rissoto Rice Balls stuffed with Pumpkin and Feta, served with Balsamic Mint | \$20.00 |

CHEF'S SELECTION

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| Fish & Chips Beer-Battered Fish, served with Fries, Salad Mix, Tartare Sauce, Lemon | \$25.00 | Caesar Salad Lettuce, Chicken, Parmesan, Anchovies, Croutons, Caesar Dressing | \$22.00 |
| Arabic Meze Platter Garlic Pita Bread, Tzatziki, Bell Pepper & Lettuce Mix, Marinated Olives, Falafel, Lemon-Garlic Hummus | \$30.00 | Apple, Pear & Walnut Salad Mesclun Mix with Cranberries, Apple, Pear, Walnuts, Crumbled Feta | \$22.00 |
| Fisherman's Basket Crispy Prawns, Squid and Calamari Rings, served with Fries, Fresh Garden Salad and zesty Lemon Tartare Sauce | \$28.00 | Soup of the Day Served with herbed Croutons | \$20.00 |
| Twist & Tonic Cheese Board Three types of Cheese, Hummus, Crackers, Nuts, Salami, sliced Ham, Prunes and Strawberry | \$32.00 | Seafood Chowder Creamy Seafood Chowder, loaded with Prawns, Mussels, Herbs, and Fish chunks | \$22.00 |

Please inform us of any allergies

GLOBAL MEATS, LOCAL HEAT

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| Bourbon Glazed Ribs Pork Ribs glazed with Bourbon Sauce, Mixed Greens, finished with Sesame, and served with Wedges | \$32.50 | Pan-Seared Salmon Served with Risotto, Asparagus, Baby Carrots, Caper Sauce and Greens | \$32.50 |
| Braised Beef Ribs Braised Beef Ribs, served with Truffle-Mashed Potato, Garden Peas and Carrots, House-made Sauce | \$34.50 | Tomato and Mascarpone Risotto Risotto Arborio, Cherry Tomatos, Parmesan, Mascarpone, Basil, finished with Herb Oil | \$27.00 |
| Beef Cheeks Slow-cooked Beef Cheeks, served with buttery Mashed Potato, glazed Carrots, Broccoli and Red Wine jus | \$32.50 | Chicken Parmigiana Panko-crumbed Chicken Breast topped with Marinara, Pesto, Parmesan, served with Fries | \$32.50 |
| Garden Herb Lamb Shank Served with Saffron Risotto, Carrots, Broccoli, finished with Herb oil and Micro-Greens | \$34.50 | Pasta Ai Funghi Wild Mushrooms in a rich Cream Sauce, Parmesan, Herb Oil | \$25.50 |
| Confit Duck Leg Slow-cooked Duck, served with Mashed Potato, glazed Carrots, Plum Sauce | \$32.90 | | |

BUN & BITES

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| Twist & Tonic Beef Stack Double Beef Pattie, Sesame Bun, Cheddar, Truffle Mayo, Lettuce, Tomato, served with Fries | \$25.00 | Falafel Burger Falafel Pattie, Sesame Bun, Cheese, Chipotle Sauce, Onion, Tomato, Lettuce Mix, served with Fries | \$22.00 |
| Gourmet Chicken Delight Crumbed Fried Chicken, Sesame Bun, Cheddar, Lettuce, Chipotle Dressing, Tomato, served with Fries | \$24.00 | | |

SIDES

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| Fries | \$5.99 |
| Side of Vegetables | \$7.99 |
| Side of Chicken | \$7.99 |
| Side of Salami | \$5.99 |

DESSERT

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| Ice Cream Sundae | \$12.00 |
| Creme Brule | \$12.00 |
| Cheesecake | \$14.00 |

While we take care, we cannot guarantee any item is completely allergen free due to cross-contamination