



ENTREE

GARLIC BREAD	\$10
Butter, garlic, parsley and Parma Turkish bread	
SALT AND PEPPER CALAMARI	\$23
Lime aioli, small side salad	
BRUSCHETTA	\$17
Sourdough bread, tomato, onion, basil, olive oi	
PINK SAUCE MIXED GARLIC SEAFOOD WITH DIPPING BREAD	\$26
Pink tomato sauce, mixed seafood chilli, garlic and cherry tomato	
TRIPLE MUSHROOM ARANCHINI (Add Aranchini \$6)	\$18
Mushroom, green peas, parmesan with truffle aioli	
HALLOUMI FRIES (6PC)	\$16
Fried halloumi, minted yogurt, pomegranate pearls	
SPICY CHICKEN TENDERLOINS	\$18
With peanut butter sauce	
MARINATED OLIVES	\$14
Mixed olives, chilli flakes, oregano, orange zest	
SHARED BOARD (FOR TWO PEOPLE)	\$42
Aranchini, halloumi fries, marinated olives, prosciutto, ham, salami, hummus dips, salad, and bread	

PASTA

***PASTA CHOICES: FETTUCCHINE / SPAGHETTI / PENNE / GNOCCHI \$4 extra**

***CHOOSE YOUR FAVOURITE PASTA WITH THE FOLLOWING SAUCES**

PESTO V	\$25
Pesto sauce, spinach, conflict cherry tomato, Stracciatella and creamy sauce	
WILD MUSHROOM V	\$27
Porcini mushroom, button mushroom, oyster mushroom, Parsley, creamy sauce	
CARBONARA	\$28
Bacon, chicken, garlic, parsley, creamy sauce, parmesan	
BOLOGNESE	\$28
Beef Bolognese, parsley, parmo	
PAPPARDELLE LAMG RAGU	\$30
Slow braised lamb shoulder ragu, parmo, parsley	
PRAWN GNOCCHI	\$30
Prawn, baby zucchini, spinach	
SEAFOOD SPAGHETTI	\$35
Scallops, prawns, mussels, calamari, preserved lemon, basil with napolitana sauce	
GAMBERI TIGER PRAWN AND CRAB SPAGHETTI	\$38
Grilled tiger prawn and crab with garlic, chilli, cherry tomato & preserved lemon	

RISOTTO



TRIPLE MUSHROOM CHICKEN RISOTTO

Chicken, porcini mushroom, button mushroom, creamy sauce, parmesan and herbs

\$28

SALMON SCALLOPS RISOTTO

Fresh Salmon, scallops, capers, white wine, cream, fried prosciutto, preserved lemon, lemon zest with Napolitana sauce & parmesan sauce

\$33

MAINS

SALMON FILLET GF

Salmon fillet, spinach, lemon butter sauce, fried capers, mixed seasonal vegies, lemon

\$33

BARRAMUNDI FILLET GF

Pan fried barramundi, fennel puree, mixed seasonal vegies, salsa verde and grilled lemon

\$37

SURF AND TURF

Striploin steak with grilled tiger prawn, sweet potato mash, broccolini with side of rosemary infused mushroom sauce

\$48

LAMB SHANK

Slow cooked lamb with creamy truffle mash and red wine jus

\$35

BEEF RIBS

Slow cooked beef ribs with choice of chips and salad

\$60

SEAFOOD PLATTERS (DINNERS ONLY)

Pan fried barramundi/salmon, grilled tiger prawns, mixed seafood bowl, soft shell crab, calamari with chips and salad

\$90

GRILLED STEAK (300G) GF

Premium New York Beef with Chips / Salad

\$42

Peppercorn Sauce

BURGERS

FRIED CHICKEN BURGER WITH CHIPS

Fried chicken, Asian slaw, siracha aioli

\$22

BEEF BURGER WITH CHIPS

Wagyu beef patties, maple bacon, American cheese, cucumber pickle, peanut butter sauce

\$24

*Add extra patty with cheese \$8

KIDS MEALS

CHICKEN NUGGETS WITH CHIPS (6PC)

\$15

CHEESE BURGER

\$15

KIDS PASTA

\$15

Napolitana sauce *Adds on: Chicken \$4

KIDS FISH AND CHIPS

\$15



SIDES & SALAD

GARDEN SALAD

\$17

Mixed leaves, tomato, cucumber, onion with honey lemon dressing

GREEK SALAD

\$22

Mixed Leaves, olives, feta, cucumber, onion, dried Oregano with honey lemon dressing

CAULIFLOWER SALAD GF

\$20

Mixed lettuce, heirloom, tomato, almond flakes, dukkha, pomegranate pearls with house dressings

SALMON SALAD GF

\$28

Pan fried salmon, mixed lettuce, shaved fennel, orange segments, kipfler potatoes, dried cranberries, pine nuts, and sweet potato mash

Dessert

TIRAMISU

\$15

Berries conflict, seasonal fruit

MIXED BERRIES PANNA COTTA

\$14

AFFOGATO

\$11

Two Scoops of Vanilla Gelato with Campos Coffe

**Add Frangelico/Kahlua \$5

TRIPLE CHOCOLATE SKILLED WITH ICE CREAM

\$15

APPLE CRUMBLE WITH ICE CREAM

\$18

CAKEAGE FEE \$20