



SOCIAL

GARLIC, HERB & CHEESE PIZZA (V)	11
PUMPKIN & FETA ARANCINI (4) (V) w sweet chilli mayo	16
MAC & CHEESE CROQUETTES (4) (V) w spicy mayo (V)	16
CHIPS (V, GF) w aioli	10
SEASONED WEDGES (V) w sweet chilli & sour cream	12
NACHOS (V, GF) w cheese, salsa, sour cream & guacamole ADD BEEF CHILLI CON CARNE	13 +4
CRISPY CRAB BAO (3) w asian slaw, spicy mayo & coriander	19
GRILLED CHICKEN TACO (2) guacamole, sour cream, asian slaw, sweet chilli mayo & fresh salsa (GF)	19
TRIO OF DIPS w flat bread & corn chips (V, GF)	14

BURGERS

WAGYU BEEF prime wagyu pattie w cos lettuce, tomato, cheese, gherkins, chips & aioli	22
KOREAN FRIED CHICKEN w kim chi, cos lettuce, tomato, chilli sauce & chips	22
SOFT SHELL CRAB BURGER w salsa, asian slaw, spicy mayo & chips	23
VEGGIE BURGER (V) w sweet chilli mayo, cheese, tomato, cucumber & sweet potato fries	22

GRILL

PORTERHOUSE cooked to your liking w your choice of sauce, chips & salad	37
EYE FILLET cooked to your liking w your choice of sauce, chips & salad	38

SAUCES

SALSA VERDE · SWEET CHILLI MAYO · BURNT LIME MAYO · CHIPOTLE MAYO
GRAVY · MUSHROOM · PEPPERCORN · GARLIC BUTTER · AIOLI

2

MAINS

BATTERED FISH & CHIPS w salad & tartare sauce	24
LEMON PEPPER CALAMARI (GFO) w chips, salad & burnt lime mayo	26
TRADITIONAL CHICKEN PARMA w chips & salad	26
SKINNY PARMA (GF) grilled chicken breast topped w fresh tomato, bocconcini & salsa verde, served w chips & salad	26
SPAGHETTI BOLOGNESE chef's own recipe	22
PUMPKIN & SAGE RAVIOLI (V) w creamy garlic butter style sauce & parmesan cheese	22
PARMESAN & HERB CRUSTED SALMON w mashed potato, asparagus spears & salsa verde	31

SALADS

ROAST PUMPKIN (V, GF) w walnuts, rocket, goat curd, confit onion & pomegranate dressing	20
CRUMBED CHICKEN w wild rocket, semi dried tomatoes & parmesan	21
GRILLED CALAMARI (GF) w asian slaw, sesame seeds, crispy shallots & burnt lime mayo	22

PIZZA

GLUTEN FREE BASE +4

MARGARITA (V) sweet cherry tomato, oregano & bocconcini	21
CALABRESE w salami, chilli flakes, red pepper, olives & mozzarella	22
ROAST PUMPKIN w sage, goats cheese & rocket (V)	22

V = VEGETARIAN GF= GLUTEN FRIENDLY
GFO = GLUTEN FRIENDLY OPTION AVAILABLE

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products. Patron requests will be catered to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

