

SHARE PLATES

MEAT PLATTER 65 (gf)

Pork Rib, wings, grilled chorizo, marinated lamb skewer and marinated steak served with chips, vinaigrette slaw and condiment

SEAFOOD PLATTER 70

Marinated prawns, calamari, beer battered fish, mussel pot, smoked salmon, chips, Asian salad and condiment.

ANTIPASTO PLATTER 40

Prosciutto, salami, cheese, quince paste, seasonal fruits, dips, crackers and marinated veg

CHEESE BOARD 35

Brie, cheddar, blue cheese, quince paste, crackers, seasonal fruits, olives and nuts

TAPAS

GARLIC BREAD 10 (veg)

A sliced Ciabatta roll topped with garlic & herb butter *add cheese \$5

BREAD AND DIPS 13 (veg)

A duo house dips served with garlic and herb bread *extra bread \$3

MOZZARELLA STICKS 15 (veg)

Pieces of mozzarella coated in breadcrumbs and deep fried to golden brown. Served with marinara sauce

PORK BELLY BITES 18 (gf)

Crispy Pork belly bites with our Asian dipping sauce

MAC & CHEESE CROQUETTES 15 (veg)

Crumbed mac and cheese pieces fried to golden and crispy. Served with jalapeño cheese sauce

WINGS 15 (gf)

Twelve deep fried chicken wings tossed with sauce choice: Buffalo, Hickory BBQ, Jalapeno Honey Lime, Sweet and Spicy Coca-Cola, or Dry Portuguese Rub

CALAMARI 18 entrée/ 25 main (gf/df)

Calamari dusted in a salt and pepper seasoning served with Asian salad and drizzled with an Asian glaze

CORN RIBS 13 (veg)

Fried corn ribs served with jalapeño butter sauce.

BOWL OF CHIPS 8 (veg, voa)

With tomato sauce

ONION RINGS 12 (veg)

With BBQ sauce

WEDGES 12 (veg, voa)

With sweet chilli sauce and sour cream

ASIAN CALAMARI/ CHICKEN SALAD 25

Asian cabbage, rice noodles, onions, coriander, mint, cucumber, capsicum, fried shallots with Asian dressing

HALOUMI, BEETROOT AND ORANGE SALAD 25

Grilled haloumi, roasted beetroot, orange, cranberries, mint, rocket, almond with balsamic reduction *add chicken for \$5 or calamari for \$6

MAINS

SCOTCH FILLET 300G 41 (gf)

Served with salad, chips and choice of sauce: creamy mushroom, pepper, gravy, garlic & herb butter

CHICKEN AND SEAFOOD PAELLA 33

Spanish rice cooked with chicken, chorizo, prawns, mussels and calamari in sofrito sauce

PORK BELLY 32 (gf)

Crispy pork belly with chat potatoes, braised cabbage, broccolini and gravy

BBQ PORK RIBS 36 (gf)

12-hour slow braised full pork rib finished with choice of smoky BBQ sauce, Buffalo sauce or Honey Chipotle, served with chips and slaw

FISH AND CHIPS 25

Beer battered fish served with salad and chips

CHICKEN PARMIGIANA 28

SERVED WITH SALAD AND CHIPS

- **CLASSIC**

Chicken breast schnitzel topped with house Napoli, ham, mozzarella

- **MEXICAN**

Chicken breast schnitzel topped with salsa, bacon, corn chips, mixed cheese, guacamole and sour cream

PIZZAS 22

- **PEAR AND PROSCIUTTO**

Napoli base topped with sliced pear, prosciutto, mozzarella, tasty cheese, caramelised onions, rocket, parmesan cheese and drizzled with balsamic glaze

- **MARGARITA (veg)**

Napoli base topped with slice tomato, oregano, basil, mozzarella and tasty cheese

- **PEPPERONI AND CHORIZO**

Honey chipotle base topped with pepperoni, chorizo, chilli flakes, fennel, caramelised onions, mozzarella and tasty cheese

BURGERS

SERVED WITH CHIPS

- **BEEF BURGER 23**

Juicy angus beef patty dusted in house rub, grilled and served on a bed of lettuce, tomato, caramelised onions, sweet and spicy gherkins, candied bacon and burger sauce

- **SLOW COOKED PULLED PORK BURGER 25**

8 hour slow cooked pork served with pickled slaw, crispy onion ring, fried jalapeño, cheese, crackling, honey chipotle and hickory BBQ sauce

DESSERTS

WHITE CHOCOLATE PANACOTTA 15

Served with raspberry jelly, blood orange sorbet and honeycomb

LAVA CAKE 15

Chocolate lava cake with melting centre served with vanilla ice-cream, salty cookie crumbs, berries and sugar shards.