

## Entrées/Share

Trio of Dips with House Sourdough *gfo* **15** (ask your waitperson for today's dips)

Brushetta, garlic bread, fresh tomato, red onion, basil, feta, balsamic glaze *v, gfo* **17**

Garlic Bread **10** Add: Parmesan **4** Add: Serrano Ham **6** (Gluten Free Bread 50c)

Skewer Board for 2, garlic prawn skewers (2), chicken satay skewers (2), beef skewers (2), satay dipping sauce, honey, ginger & soy dipping sauce, garlic butter (*contains nuts*) *gf* **36**

Oysters (*when fresh available*) Natural **4** Black Vinegar, Ginger & Chilli **4.5**

Lemon Pepper Squid, aioli *nf, df* **16**

Pumpkin & Feta Arancini, herbs, Parmesan, aioli (3) *v* **18**

Vegetarian Spring Rolls, nuoc cham dipping sauce (3) *v* **12**

Fish Tacos, fish, avocado, fresh tomato, red onion, roquette, aioli (2) **18**

## Salads

Asian Chicken Noodles, cold poached chicken, rice noodles, bean shoots, coriander, chilli, red onion, tomato, cucumber, peanut dressing (*contains nuts*) *gf, df* **24**

Caesar Salad, bacon, cos lettuce, croutons, egg, anchovies, Caesar dressing **20**  
add prawn **7** add smoked salmon **6**

**“All Menu items are designed as complete dishes, we would not recommend alterations. Any substitutions may incur a small charge”**

(v) vego / (vo) vego option / (vg) vegan / (gf) gluten free / (gfo) gluten free option / (nf) nut free / (nfo) nut free option / (df) dairy free

A service charge applies to all card transactions / 15% Public Holiday surcharge

*Please advise us of any allergies or intolerances as our food may contain traces of nuts, gluten or seafood as 100% exclusion can not be guaranteed.*

## Something More

Pan Seared Barramundi, rice noodles, gai lan, ginger citrus soy butter sauce *gf* 35

Prawn & Saffron Gluten Free Linguine, roquette, fennel, garlic butter, chilli *gf* 30

Gluten Free Gnocchi, tomato, mushrooms, broccolini, roasted pine nuts, Parmesan *v, gf, vgo* 28  
add chicken & bacon 5

300g Sirloin, chips, red wine jus, salad *df* 39

Butter Chicken Curry, rice, pappadums, raita *gfo* 33

Pork Loin, stuffed with brie & roasted capsicum, mashed potato cake, roasted beetroot, broccolini, jus *nf* 34

Beer Battered Fish & Chips, garden salad, lemon, aioli 28

White Salt Cheeseburger, homemade beef patty, special burger sauce, American cheese, salad, chips, tomato sauce 28 add bacon 4

## Pizzas

Margherita, tomato, bocconcini, basil *v* 24

Serano Ham, bocconcini, roquette, Parmesan 29

Prawn & Pepperoni, red onion, capsicum, aioli 29

*All pizzas are made with tomato sauce using 100% Italian tomatoes, served when ready.*

## Sides

Sautéed Greens 8.5

Garden Salad 8.5

Chips & Aioli 10

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