

To Share

GARLIC VIENNA <i>With grana padano (GFO, V)</i>	10
OYSTERS Choice of..... <i>Natural with mignonette sauce (GF)</i> or <i>Kilpatrick with lilliput capers (GF)</i>	4 for 17 6 for 24
JALAPENO POPPERS <i>Whole jalapenos, stuffed with spiced cream cheese and lightly battered. Served with sour cream (GF, V)</i>	18
PORK 3-WAYS <i>Slow cooked ribs, pork belly bite and grilled chorizo served with pickled vegetables and aioli (GF)</i>	19
SEAFOOD SHARE PLATE <i>Oysters (natural or kilpatrick), fried squid, chili mussels, garlic butter clams, grilled garlic prawns and beer battered red emperor. Served with grilled focaccia, mixed leaves, chips and house made tartare sauce (GFO)</i>	sm 32 lg 55
MEAT SHARE PLATE <i>Grilled Australian Angus Sirloin, sticky pork riblets topped with dukkah, pork belly, grilled chorizo and pepper jus. Served with grilled focaccia, fries and mixed leaves (GFO)</i>	sm 29 lg 50
WEDGES <i>Served with sour cream and sweet chili sauce (V)</i>	sm 6 lg 11
FRIES <i>Served with jalapeno ketchup and aioli (GF, V)</i>	sm 5 lg 10

*Please note; (V) - vegetarian, (VG) - Vegan (GF) - gluten free, (O) - option
Please advise our staff of your preferred option when ordering as special requests may encounter a minor delay.
We do our best to accommodate allergy sufferers, however, we are unable to guarantee 100% nut free in some dishes.

Main Course

THE BEEF BURGER <i>100% all beef patty, with crispy bacon, cheddar cheese, onion jam, lettuce, tomato, chili mayo and BBQ sauce on a potato bun. Served with chips and jalapeno sauce (GFO, VGO, VO)</i> or <i>Upgrade to the BIG BOY BEEF BURGER</i>	24 30
THE STEAK SANDWICH <i>Australian Black Angus sirloin, crispy bacon, mesclun, mushroom, romesco and feta cheese. Served on Turkish bread with chips and jalapeno sauce (GFO)</i>	27
FRIED CHICKEN BURGER <i>Buttermilk fried chicken, with mozzarella, lettuce, pickle, and chili mayo on a potato bun served with chips and jalapeno sauce (GFO)</i>	26
CHICKEN PARMIGIANA <i>Freshly crumbed chicken breast topped with ham, cheese, Napoli sauce. Served with fries and a side salad (GFO)</i> or <i>Upgrade to THE SUPER PARMI</i>	27 36
PARMI OF THE MONTH <i>Please ask our staff about the current Parmigiana Of The Month</i>	28
PRAWN AND PORK BAK-MIE-GORENG <i>Bak-Mie noodles stir fried with prawns, pork belly, Asian vegetables, sesame soy, fried egg, chili sambal, pickled vegetables acar and prawn crackers (GFO, VO, VGO)</i>	26
NASI-GORENG <i>Balinese chili sambal fried rice with chicken breast, Asian vegetables, fried egg, pickled vegetables acar, beef skewers and prawn crackers (GF, VO, VGO)</i>	26
CURRY OF THE DAY <i>Ask staff for details (GFO, VO, VGO)</i>	27

Main Course

GRILLED SQUID 25

Fresh grilled chili sambal squid, rocket, pear and apple salad. Served with fries and chermoula aioli (GF)

FRIED SQUID 25

Crispy squid, rocket, pear and apple salad. Served with fries and chermoula aioli (GF)

CLASSIC FISH AND CHIPS 28

Battered Red Emperor served with fries, mixed greens and tartare sauce (GFO)

BRAISED PORK BELLY 34

Braised pork belly cooked in a five spice sauce, served with bok choy, white cabbage and jasmine rice (GF)

10-HOUR PORK RIBS 32

With maple glaze and dukkha. Served with slaw and fries (GF)

LAMB RUMP 32

Roast lamb rump, served with mint spinach puree, gourmet potatoes, baby carrot and mint jus (GF)

SHORT RIB RENDANG 32

slow cooked beef rib, served with yellow rice, Asian vegetables, home spiced rendang sauce and fried shallots (GF)

SEARED SCALLOP SALAD 26

Seared scallops, served with orange salsa, arugula and crunchy apple salad (GF, VO, VGO)

THAI BEEF SALAD 26

Sliced porterhouse marinated in Thai pesto, served with bean shoots, Asian slaw and crushed peanuts (GF, VO, VGO)

PASTA OF THE DAY 26

Ask staff for details (GFO, VO, VGO)

Main Course

SOUS VIDE CHICKEN SUPREME 28

Sous vide chicken, served with basil pesto, sweet potato puree and broccolini (GF)

BEEF BRISKET 28

Slow cooked beef brisket, served with roast gourmet potatoes, salad and red wine jus (GF)

FISH OF THE DAY 32

Chef's selection from the finest local produce. Please ask staff for details (GFO)

MARKET STEAK 36

Chef's selection from the finest local produce. Please ask staff for details (GFO)

Extras

SAUCE (GF) 2

GARLIC PRAWN SAUCE (GF) 9

EGG (GF) 3

BACON (GF) 6

MASHED POTATO (GF, VG) 6

STEAMED VEGETABLES (GF, VG) 9

GREEK SALAD (GF, VGO) 14

To Finish

PETITS FOURS 14

Assorted macaroons, Nutella brownie, fresh berries, and ice cream (GF)