

RESTAURANT DINNER MENU

Available from 6pm Friday & Saturday nights

STARTERS

- Garlic Bread | 10
- Pea & Smoked Ham Hock Soup | 15 (gfo)
- Salt & Pepper Squid fennel salt, tartare | 18
- Truffle Porcini Arancini pesto, parmesan (2pcs) | 10 (vg)
- Vegetable Spring Rolls (2pc) pesto sauce | 12 (vg, dfo)
- Fried Cauliflower teriyaki, yuzu miso mayo | 18 (vg)
- Pork Wontons chin kiang, sesame dressing | 16

MAIN

- Roasted Vegetable & Fetta Cheese Filo Pie sumac labne | 32 (vg)
- Moroccan Vegetable Salad roasted vegetables, spinach, hummus | 24 (ve) (df) (gfo)
- Prawn Linguine chilli, garlic, white wine, dill | 35 (gfo)
- Pappardelle Pasta slow cooked lamb shoulder in a tomato sugo, parmesan | 36 (gfo)
- Chicken Parmigiana smoked leg ham, napoli, mozzarella, chips, salad | 34 (gfo)
- North Indian Lamb Curry rice, raita, naan bread | 38
- Barramundi corn & tomato salsa, avocado, sweet potato chips | 38 (gfo)
- Wagyu Beef Burger lettuce, cheese, tomato, onion, tomato sauce, mustard, chips | 27 (gfo)
- Korean Pork Ribs kim slaw, french fries, gochujang aioli | 36
- Black Angus Porterhouse french fries & watercress 250g | 48 (gfo, dfo)
- 100 Day Grain Fed Riverine Scotch Fillet french fries & watercress 350g | 56 (gfo, dfo)
- Steaks served with choice of red wine jus, pepper sauce

SIDES

- Broccolini, Almonds | 8 (gfo, dfo)
- Green Leaf Salad | 8 (gfo, dfo)
- French Fries | 8 (gfo)

GROUPS 12+

For all groups of 12 or more guests, our Head Chef will prepare a delicious Chefs Choice Shared Style Menu from a range of dishes from tonight's menu.

All dietary requests will be catered for individually.

Two Course \$75 per person

Three Course \$85 per person

Please note we are a cashless venue

VG - vegetarian, VE - vegan, VEO - vegan option, GF - gluten free, GFO - gluten free option

DF - dairy free, DFO - dairy free option, Please let us know of any allergies.

Some items may contain traces of crustaceans.