

DINNER MENU

STARTERS

		Member Price
Turkish Bread mandarin olive oil, hazelnut dukkah (v, df)	10	9
Green Sicilian Olives lemon oil, rosemary, Chardonnay vinegar (v)	8	7.2
Toasted Sourdough basil pesto, burrata, roasted cherry tomato, prosciutto	16	14.4
Sardinian Minestrone Soup toasted bread (v, gfo)	15	13.5
Saganaki grilled fig, herb infused honey, hazelnut (v, gfo)	16	14.4
Gold & Red Beetroot sherry vinaigrette, whipped goats curd, walnut (v, gfo)	15	13.5
Salt & Pepper Squid tartare sauce, lemon (gfo)	18	16.2
Mezze Plate slow cooked lamb shoulder, chili sumac labneh, hummus, pickles, Fattoush salad, Turkish & flat bread	36	32.4

MAINS

Braised Beef Cheek & Saffron Risotto roasted shallots, sage, pecorino (gfo)	36	32.4
Prawn & Portarlington Mussel Linguini tomato, white wine, chili, garlic, dill	36	32.4
Italian Casalinga Sausages mash potato, caponata sauce	26	23.4
Spinach & Ricotta Tortellini roasted tomato & cream sauce (v)	32	28.8
Chicken Schnitzel garlic butter, salad, chips, gravy	28	25.2
Chicken Parmigiana tomato sugo, smoked leg ham, mozzarella, chips, salad	32	28.8
Wagyu Beef Burger cheese, mustard, ketchup, lettuce, chips (gfo)	27	24.3

PIZZA (12 INCH)

Margherita tomato sugo, mozzarella, roasted cherry tomato, bocconcini, basil (v, gfo)	26	23.4
Hot Calabrese tomato sugo, salami, mozzarella (gfo)	28	25.2
Prosciutto tomato sugo, mozzarella, rocket, parmesan (gfo)	28	25.2
Pumpkin Zucchini fetta, pine nuts, mozzarella, tomato sugo (v, gfo)	28	25.2
BBQ Chicken tomato sugo, bacon, mushroom, mozzarella (gfo)	32	28.8

Please note we are a cashless venue

V - vegetarian, GFO - gluten free option, DFO - dairy free option

Please let us know of any allergies.

Some items may contain traces of crustaceans.

DINNER MENU

GRILL

Fish of the Day warm salad of green beans, de puy lentil, roasted tomato, roasted cauliflower & almond currant yoghurt (gfo)	42	37.8
Ras el Hanout Spiced Chicken harissa yoghurt, almond & currant cous cous, roasted zucchini	38	34.2
Lamb Loin braised peas, kipfler potato, bacon, cos hearts, salsa verde (gfo)	52	46.8
Pork Cutlet slaw of broccolini, apple, savoy cabbage, cranberry, smoked almond, quinoa, kipfler potato (gfo)	42	37.8
Grass Fed Porterhouse 250g chips, salad, choice of sauce (gfo)	45	40.5
Grass Fed Scotch Fillet 300g duck fat roasted potatoes, charred broccolini, choice of sauce (gfo)	56	50.4
Sauces gravy, mushroom gravy, bearnaise (gfo), red wine jus		

SIDES

Grilled Broccolini lemon, almonds (v, gfo)	10	9
Roasted Carrots whipped tahini yoghurt, pine nuts, smoked pimento oil (v, gfo)	10	9
Duck Fat Roasted Potatoes parmesan, herb (v, gfo)	10	9
Roasted Cauliflower hummus (v, gfo)	10	9
Bowl of Chips aioli, tomato sauce	13	11.7
Side of Chips	6	5.4

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LUNCH MENU

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SANDWICHES

Chicken Gyros spinach and buckwheat tabbouleh, fetta, tomato, cucumber, tzatziki	22	19.8
Lamb Gyros spinach and buckwheat tabbouleh, fetta, tomato, cucumber, tzatziki	24	21.6
Pork Belly Bahn Mi pickled veg, Vietnamese herbs, fresh chili	20	18
Five Spiced Tofu Bahn Mi pickled veg, Vietnamese herbs, fresh chili (vg)	20	18
Wagyu Steak Sandwich smoked tomato relish, rocket, cheese, tomato, aioli, chips (gfo)	27	24.3
Portobello Mushroom Sandwich beetroot relish, rocket, cheese, tomato, aioli, chips (vg, gfo)	27	24.3
Wagyu Beef Burger lettuce, cheese, onion, tomato sauce, mustard, chips (gfo)	27	24.3

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