

	Garlic Bread	7.5
	Crispy garlic butter smothered sourdough bread.	
	Sourdough	7.5
	Crispy hot sourdough served with virgin olive oil and balsamic.	
GF	Chinese Five Spiced Calamari	16.9
	Served with a vanilla, apple & sweet potato puree, lemon grass & ginger oil, & a pineapple chilli salsa.	
V	Home Made Prawn & Mango Spring Roll	18.9
	Served with summer salad, curry aioli.	
V/GF	Caesar Salad	17.9
	Cos lettuce, freshly cooked bacon, shaved parmesan cheese garlic croutons, creamy anchovy dressing & a soft poached egg.	
V	Thai Beef Salad	19.9
	Marinated beef tenderloin, capsicum, bean sprout, cucumber, peanuts, Thai basil, spring onions, chilli & ginger dressing.	
V	Beer Battered Barramundi	19.9
	Served with mustard-braised potato, purple coleslaw & sauce remoulade.	
	Char-grilled Duck & Pistachio Nut Sausages	22.5
	Served with potato & garlic mash, green beans, roasted egg tomato, red wine sauce & onion compote.	
	Sticky Pork Spare Ribs	21.5
	Served with fried tempura onion rings & crispy baguette & butter.	
	Traditional Tagliatelle Ragu alla Bolognese	17.9
	Ground Black Angus beef braised in a rich tomato sauce, egg-based pasta, shaved Grana Padano parmesan & fresh basil.	
	Saffron Linguini with Black Lip Mussels & Calamari	22.9
	Olive oil, garlic, red chilli, lemon, thyme, root vegetables, oven roasted tomato & white wine.	
V/GF	Mixed Mushroom Omelette	18.9
	Served on rye bread with salad, cured ham, truffle aioli.	
V	Twice cooked Goat's Cheese Soufflé	17.9
	With a tomato & basil salad, Gruyere cheese sauce & basil pesto oil.	
	SIDES	
	Tossed Salad	6.9
	Dressed with white balsamic vinaigrette.	
	Hot Chips	6.9
	With tomato sauce	