

Share – or - Starter

Garlic Bread	3.5 ea or 3 for 9
garlic and herb butter on local fresh baked sourdough	
Spiced crispy squid	
tossed with herbs and served with aioli and lime	(DF), (CBGF) 15
Pork and kimchi spring rolls	15
citrus kewpie and micro coriander (DF)	
Mushroom arancini	(V) 15
whipped feta, blistered cherry tomato and roquette	
Prawn and lemongrass dumplings	15
micro coriander, hot and sour sauce (DF)	
Crispy chicken taco's	16
ranch, tomato and onion salsa, guacamole, mixed leaves (CBGF)	
Buffalo chicken winglets	16
blue cheese ranch dressing (CBGF)	
Loaded fries	16
maple bacon, Anita melt cheese and ranch sauce	
South American style lamb riblets	17
romesco and chimichurri (DF) (GF)	
Ploughman's board	21
chorizo, pork rilette, brie, piccalilli, prosciutto, toasted bread	
OR	
olives, truffled feta, brie, piccalilli, crispy artichokes, toasted bread (V)	

Burgers 24**Wagyu Beef Burger**

smoked bacon, caramelized onion, Anita melt cheese, pickles,
mixed leaves, smoky BBQ sauce, chips and aioli

Crispy Chicken Burger

fried chicken, bacon, avocado, tomato, lettuce, Anita melt cheese, sriracha, chips and aioli

Mushroom Burger

grilled haloumi, caramelized onion, romesco, tomato, spinach, chips and aioli (V)

Please be sure to notify staff of any dietary requirements.

V – Vegetarian D - Dairy free CBDF / CBGF – Some meals can be prepared dairy free or gluten free.

GF - These dishes have 'no added' gluten to them that we are aware of.

We cannot guarantee any of our products are totally gluten free or nut free as they are prepared on equipment that may have come into contact with allergenic products.



Pizza	23
Pork belly bacon, chorizo, caramelized onion and smokey BBQ sauce	
Prawn chorizo, chili, cherry tomato and basil	
Haloumi tomato, caramelized onion and chimichurri (V)	
Margherita mozzarella, cherry tomato and basil (V)	
Mains	
Caesar Salad 18	
Cos lettuce, brioche crouton, maple bacon, soft egg, Caesar dressing and white anchovies	
Add chicken Add 6	
Haloumi Salad 18	
red wine poached pear, candied walnuts, roquette feta, red onion and citrus vinaigrette (V)	
Add Duck Add 6	
House made Ricotta Gnocchi (V) 25	
Wild mushrooms, chestnuts, spinach, porcini cream, parmesan herb crumb	
Add duck Add 6	
Tempura Battered or Grilled Whiting Fillets 26	
chips, salad and tartare sauce (D) (GFO)	
Chicken Parmigiana 26	
rich napoletana sauce, mozzarella, chips and salad	
Spanish Style Pork Belly 28	
chorizo and potato bravas, chimichurri puree and micro salad (DF), (GF)	
Sage Butter Chicken Breast 30	
potato gratin, asparagus and mushroom marsala jus (GF)	
Market Fish of The Day MP	
250g Sirloin Steak 34	
beetroot puree, pumpkin rosti, garlic broccolini and red wine jus (GF)	

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Sides	Sm	Lg
Mixed greens, lemon olive and spinach (GF) (DF)	-	9
Chips, aioli and tomato sauce	5	9
Wedges, sour cream and sweet chili	5	9
Chorizo and potato Bravas (GF)	5	9
Garden salad	5	9

Kids Meals 14

All served with activity pack, soft drink or juice & a scoop of ice cream for dessert

Penne Pasta & Meat Balls topped with Napolitana sauce & mozzarella

Bacon & Pineapple Pizza on a Napolitana base with mozzarella

Beer Battered Flathead Fillet, fries, salad garnish & tomato sauce

Crumbed Chicken Nuggets, fries, salad garnish & tomato sauce

Desserts 12

Burnt Honey and Vanilla Panna Cotta
blueberry and orange marmalade, macadamia crumb and fresh honeycomb (GF)

Banana Steamed Pudding
Salted caramel and coconut marscapone

Smore Brownie
Raspberry jam, house made marshmallow and pretzel ice-cream (CBGF)

Lunch

Wednesday to Sunday

Dinner

Wednesday, Friday, Saturday & Sunday

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We are always eager to hear what you liked or how we can improve

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