

BREADS & BITES

HOUSE BREAD [VE]	3
GARLIC BREAD [V]	4
CHEESY GARLIC BREAD [V]	5
ALMONDS	4
MARINATED OLIVES [VE]	4
LOMO [GF] <i>loin</i>	6
SALAMI [GF] <i>all parts</i>	6
OSSO COLLO [GF] <i>neck</i>	5
SALUMI BOARD [GFO] <i>selection of cured meats</i>	15

SMALL EATS

LAMB LOLLIPOP [GF] <i>yoghurt dipping sauce</i>	8
MELTED PROVOLONE [GFO] <i>chargrilled house bread</i>	9
CLASSIC SLIDER <i>beef, shredded lettuce & tomato relish</i>	7
CROQUETA [GF] <i>with aioli</i>	6
PRAWN TACO <i>mango yoghurt & chipotle aioli</i>	11
MEATBALLS [GF] <i>pork & veal meatballs & tomato sugo</i>	6
ARANCINI [GF] <i>with napoletana sauce</i>	6
MARINATED TUNA CEVICHE [GF] <i>avocado salsa</i>	14
SPICY POTATOES [GF V] <i>spicy tomato sauce and aioli</i>	7
CHORIZO [GF] <i>romesco sauce</i>	8
GARLIC MUSHROOMS [GF V] <i>sauted in garlic & sherry vinegar</i>	7
TERIYAKI SKEWER [GF] <i>grilled marinated chicken</i>	11
PORK BELLY [GF] <i>quince purée</i>	11

BIG eats

VEGETABLE STACK [VE GF] <i>crumbed eggplant, zucchini, capsicum, baby spinach & napoli sauce</i>	21
POKE BOWL [VO GF] <i>choice of tuna, tofu or chicken with rice pickled veg and ginger, red cabbage & edamame</i>	24
SOM TUM SALAD [VO GF] <i>spicy asian salad with choice of prawns or tofu</i>	25
LAKSA [VO GF] <i>authentic thai flavours with choice of prawn, chicken or tofu</i>	26
CHICKEN A-LA CREME [GFO] <i>chicken breast, mushroom, bacon & cream white wine sauce</i>	26
LINGUINE MARINARA <i>fresh seafood tossed with cherry tomato, olive oil, garlic & hint of chilli</i>	25
BARRAMUNDI [GF] <i>jalapeño jelly salsa & lime aioli</i>	29
HOUSE MADE BEEF BURGER [GFO] <i>cheese, lettuce, tomato, bacon & tomato chutney</i> [GF bun add \$3] [egg add \$2]	20
LASAGNE <i>shaved parmesan & salad</i>	23
CHICKEN OR BEEF SCHNITZEL <i>chips, salad & your choice of sauce [parmigiana / hawaiian add \$3]</i>	23
BEER BATTERED FISH AND CHIPS <i>salad & tartare sauce</i>	23
SALT & PEPPER SQUID <i>beetroot glaze, chilli oil, chips & salad</i>	25

... SWEET ...

MACARONS FIVE <i>pistachio, chocolate, lemon, strawberry, vanilla</i>	7
PROFITEROLES <i>filled with chantilly cream</i>	10
TRES LECHES <i>mexican three milk sponge cake topped with meringue</i>	10
PANNACOTTA [GF] <i>white chocolate, orange & mango</i>	10
GOLDEN ROULETTE <i>chocolate covered butterscotch and kahlua parfait</i>	10
CHOCOLATE BROWNIE <i>chocolate sauce & ice cream</i>	12
DESSERT PLATTER <i>pannacotta, tres leches & golden roulette</i>	25

\$2 CAKEAGE PP APPLIES WHEN YOU BRING YOUR OWN CELEBRATION CAKE

BUILD YOUR OWN

PICK A PROTEIN CHOOSE SIDE & SAUCE

200g TUNA STEAK	22
1/2 BIRD (CHICKEN)	19
LAMB CUTLETS (4)	32
250g KANGAROO	24
800g WHISKY BEEF RIBS	35
250g EYE FILLET	32
300g PORTERHOUSE	27
1.2 KILOGRAM TOMAHAWK	79

SIDES AND SAUCES

CHIPS	5	CORN RIBS	4
HALOUMI FRIES	8	MASH POTATO	4
SALAD	5	BROCCOLINI	3
VEGETABLES	8	COLESLAW	3
MUSHROOM, GRAVY, DIANNE, PEPPER, CHIMICHURRI, PORT JUS, BUTTER [anchovy, garlic & herb]	3	CREAMY GARLIC PRAWN	8

ALL SAUCES AND SIDES ARE AVAILABLE AS GLUTEN FREE ON REQUEST

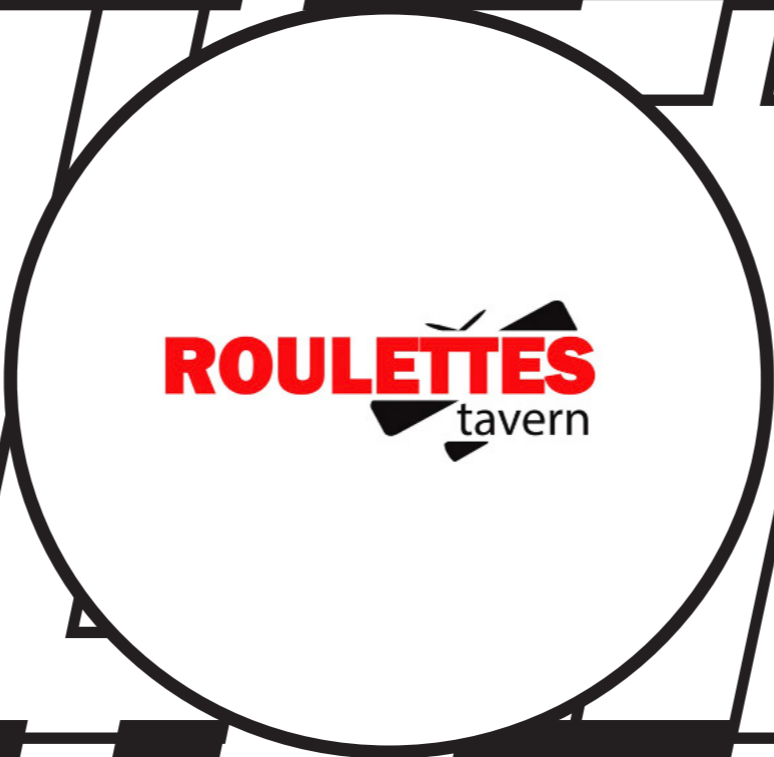
FEED ME MIN 4 PEOPLE

\$35 PER PERSON

GF - GLUTEN FREE, GFO - GLUTEN FREE ON REQUEST, VE- VEGAN,
V - VEGETARIAN, VO - VEGETARIAN OPTION,
PLEASE ADVISE OF ANY ALLERGIES AS NOT ALL INGREDIENTS ARE LISTED

THIS MENU IS AVAILABLE FOR GROUPS OF 1- 12 PEOPLE

ROULETTES



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