

SMALL EATS

HOUSE BREAD [vE]	4
GARLIC BREAD [v]	5
CHEESY GARLIC BREAD [v]	6
MARINATED OLIVES [vE]	5
SALUMI BOARD [GFO] <i>selection of cured meats, house bread and cornichons</i>	18
MELTED PROVOLONE [GFO] <i>chargrilled house bread</i>	10
DUKKAH LAMB LOLLIPOP [GF] <i>yoghurt dipping sauce</i>	9
CROQUETA [GF] <i>with aioli [2]</i>	6
CHORIZO [GF] <i>romesco sauce</i>	8
12HR COOKED PORK BELLY [GF] <i>quince purée</i>	11
MEATBALLS [GF] <i>pork & veal meatballs & tomato sugo [3]</i>	7
ARANCINI [GF] <i>with napoletana sauce [3]</i>	6
GARLIC MUSHROOMS [GF v] <i>sauteed in garlic & sherry vinegar</i>	9
TOM YUM CHICKEN SKEWERS <i>grilled marinated chicken [3]</i>	12

KIDS EATS

NUGETS & CHIPS	9.9
CHEESEBURGER & CHIPS	9.9
PENNE PASTA	9.9
VANILLA ICE CREAM	2

FEED ME **MIN 4 PEOPLE**
UP \$39 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- 19 ADULTS

BIG eats

SOM TUM SALAD [vo GF] <i>spicy Asian style salad (contains nuts) [prawns add \$9] [chicken add \$6] [tofu add \$5]</i>	17
VEGETABLE CURRY 🌱 🌱 <i>Nepalese style curry with rice, papadams and mint yoghurt</i>	20
WARM PUMPKIN & KALE SALAD <i>tossed with organic quinoa, pepitas, persian fetta & honey mustard dressing</i>	22
STEAK & GUINNESS PIE <i>served with garden salad</i>	24
CAJUN CHICKEN SUPREME 🌱 <i>with roasted japanese pumpkin, mango and corn salsa</i>	26
PASTA ALLA ROSSANO <i>penne pasta with italian sausage, mushrooms, truffle in a creamy sauce</i>	27
PAN FRIED ATLANTIC SALMON <i>served with colcannon mash and romesco</i>	29
SALT & PEPPER SQUID <i>chips, salad & aioli</i>	26
LASAGNE <i>served with garden salad</i>	23
CHICKEN OR BEEF SCHNITZEL <i>chips, salad & your choice of sauce [parmigiana \$3 / hawaiian add \$5]</i>	24
BEER BATTERED FISH AND CHIPS <i>salad & tartare sauce</i>	23

FIELD OF DREAMS

BURGERS "build it & it will come"

BEEF <i>wagyu beef patty, lettuce, roulettes secret sauce, brioche bun</i>	16
GRILLED CHICKEN <i>peri-peri chicken, lettuce, buttermilk sauce, brioche bun</i>	15
VEGO <i>field mushroom burger, lettuce, tomato chutney, brioche bun</i>	14

... ADD ONS ...

gluten free bun	3	onion	1
fresh tomato	1	aioli	1
cheese	1	tomato sauce	1
egg	2	beetroot relish	1
beef patty	6	bacon	2
peri-peri chicken	5	ham	2
pineapple	2	chorizo	4
beetroot	2	jalapeno popper	3.5
pickles	2	bocconcini	2

ALL OUR BURGERS ARE SERVED WITH HOUSE CHIPS

BUILD YOUR OWN

PICK A PROTEIN CHOOSE SIDE & SAUCE

200g TUNA STEAK	22
1/2 BIRD (CHICKEN)	19
LAMB CUTLETS (4)	34
250g KANGAROO	24
800g SLOW COOKED PORK RIBS	39
250g EYE FILLET	34
300g SCOTCH FILLET	35
1.2 KILOGRAM TOMAHAWK	79

SIDES AND SAUCES

CHIPS	4	CORN	4
HALOUMI FRIES	8	MASH POTATO	4
GARDEN SALAD	5	BROCCOLINI	5
BOCCONCINI & TOMATO	8	COLESLAW	3
SEASONAL VEGETABLES	8	JALAPENO POPPERS(2)	7
MUSHROOM, GRAVY, DIANNE, PEPPER, CHIMICHURRI, PORT JUS, GARLIC BUTTER, CREAMY GARLIC	3		
CREAMY GARLIC PRAWN	8		

ALL SAUCES AND SIDES ARE AVAILABLE AS GLUTEN FREE ON REQUEST

... SWEET ...

WHITE CHOCOLATE CREME BRULEE <i>with berries</i>	10
CITRUS TART <i>with mascarpone cream</i>	10
DENADA SUGAR FREE ICE CREAM <i>mango split, vanilla or double choc</i>	8
CHOCOLATE BROWNIE <i>chocolate sauce & ice cream</i>	12
TRIO OF LOCALLY PRODUCED CHEESE <i>with lavosh and dried fruit</i>	18
DESSERT PLATTER <i>creme brulee, citrus tart & chocolate brownie</i>	25

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

ROULETTES

