

A LA CARTE MENU



STARTERS

SIGNATURE ARANCINI BALLS (V) (G) (3 PIECES) **16**
• MOZZARELLA AND NAPOLI with aioli
• MUSHROOMS, TRUFFLE OIL & MOZZARELLA with aioli



BUFFALO CHICKEN WINGS (G) (6 PIECES) **12** (12 PIECES) **20**
with blue cheese and celery sticks.

SPICY POPCORN CHICKEN **20**
Served with Sriracha mayo. Great for sharing!

CRUMBED CAULIFLOWER BITES (V) (G) **16**
Select from: spicy sticky sauce OR spiced vegan garlic mayo (V+)

VEGGIE SPRING ROLLS (V+) (3 PIECES) **14**

CHEESEBURGER SPRING ROLLS (3 PIECES) **16**

JALAPEÑO POPPERS (7 PIECES) (V) **15**
spicy stuffed peppers served with sour cream

CORN RIBS (5 PIECES) (G) (V) **15**
charred corn with parmesan, house seasoning & chipotle mayo

FRIES & SIDES

SWEET POTATO FRIES (V+) **16**

PARMESAN TRUFFLE FRIES (V) (G) **16**

WEDGES (G) (V+) **\$17**
with our secret seasoning.
Served with sour cream & sweet chilli sauce.

SECRET SEASONED FRIES (V+) (G) **15**

Sauces - Tomato sauce 1, Mayo 1, Aioli 1, BBQ sauce 1, Gravy 2

Fries with the v+ symbol are vegan – Simply request vegan mayo, sweet chilli, Or vegan sour cream.

GARDEN SALAD (V+) (G) **16**
Cos lettuce, tomatoes, Lebanese cucumber and Spanish onion with balsamic dressing.

SALADS

SCOTCH FILLET STEAK SALAD (G) **29**
Cos lettuce, cherry tomatoes, red onion, hard boiled egg, bacon, blue cheese, cucumber, honey mustard dressing with tender pieces of Gippsland Angus, grain-fed 100+ days, wet-aged scotch fillet.

FREEKEH AND WILD BLACK RICE VEGETABLE SALAD WITH HALLOUMI (V) (N) **29**
A bed of freekeh and wild black rice mixed with roasted pumpkin, zucchini, red onion, toasted pepitas, almonds, currants, honey mustard dressing and natural yoghurt.

* VEGAN OPTION (V+) available

SALMON SALAD (A) **\$30**
Honey & Chilli pan-seared Salmon with mixed leaf salad, carrot, red capsicum, fried shallots, cucumber and a honey ginger sesame dressing.

BURGERS

BACON & CHEESEBURGER **30**
A wagyu beef patty with bacon, lettuce, tomato, cheese, pickles, mustard and our special sauce on a toasted burger bun. Served with our Secret Seasoned Fries.

PHILLY CHEESE STEAK SANDWICH **32**
Our signature Philly cheese steak sandwich has Gippsland Angus, grain-fed 100+ days, wet-aged scotch fillet tossed in onion jam on a toasted long charcoal roll with American mustard and American cheesy sauce.

BUTTERMILK FRIED CHICKEN BURGER **30**
Crispy buttermilk battered chicken thigh, jalapeño pepper coleslaw and chipotle mayo on a toasted burger bun. Served with our Secret Seasoned Fries.

VEGGIE GARDEN BURGER (V) **28**
A veggie Pattie with cheese, lettuce, tomato, our home-made beetroot chutney, and vegan mayo on a toasted vegan friendly Beetroot bun. Served with our Secret Seasoned Fries.
* VEGAN OPTION replace cheese with vegan cheese for free

Sauces - Tomato sauce 1, Mayo 1, Aioli 1, Jack Daniel's BBQ sauce 1, Vegan spiced garlic mayo 1, Gravy 2

CHANGE TO GLUTEN FREE/DAIRY FREE BUN FOR 2 EXTRA.

Pizza Special

SPICY LAMB PIZZA 34

Napoli sauce, mozzarella, wood-fired spicy pulled lamb, crumbed feta, rocket and a yoghurt dressing.

PASTA

SLOW COOKED BEEF RAGU FETTUCCINE 32

Slow braised beef ragu cooked in a red wine and rich Napoletana sauce.

SPAGHETTI MARINARA (A) 32

Spaghetti served with mussels, prawns, clams, fish and calamari, prepared in a Napoli sauce infused with garlic and chili, and garnished with freshly chopped parsley.

WOOD FIRED 13" PIZZA

CALABRESE 34

Napoli sauce, mozzarella, Buffalo mozzarella, pepperoni, mushrooms, green capsicum, rocket and anchovies.

HAWAIIAN 28

A mix of Napoli sauce with our Jack Daniel BBQ sauce, mozzarella, leg ham and caramelised pineapple.

PEPPERONI 30

Napoli sauce, mozzarella and pepperoni.

TRUFFLE MUSHROOMS (V) (CAN BE MADE VEGAN) 30

Truffle olive oil base, sautéed mixed mushrooms with thyme, goats cheese and rocket.

BBQ CHICKEN 32

Jack Daniel's BBQ sauce, BBQ roast chicken, bacon, cherry tomatoes and spring onion.

MARGHERITA (V) (CAN BE MADE VEGAN) 28

Napoli sauce, mozzarella and basil.

PIZZA EXTRAS

GLUTEN FREE + VEGAN FRIENDLY BASES 3

ALL TOPPINGS ON OUR PIZZAS ARE GLUTEN FREE.

Our Pizzas made with Gluten free bases. However, as we prepare and serve a large number of other food items, our products may contain different allergens including, but not limited to gluten, soy, nuts, egg and dairy.

3ea cherry tomatoes | rocket | mushrooms | fresh pineapple | anchovies | mozzarella | green capsicum
4ea bacon | bbq roast chicken | spicy pulled lamb | leg ham | pepperoni | vegan cheese



APEROL SPRITZ

\$12 APEROL SPRITZ

All Day Sunday
3-6pm Monday-Friday

MAINS

BARRAMUNDI (G) (A) 36

Australian pan-fried barramundi fillet. Served with our secret signature seasoned fries, mixed leaf salad with honey mustard dressing and tartare sauce.

Our below steaks are Gippsland Angus beef, grain-fed for 100+ days, wet-aged 28 days, HGP-free and non-GMO.

450G BONE-IN RIB EYE (G) 59

Served with parmesan truffle fries.

300G SCOTCH FILLET (G) 44

Served with our secret seasoned fries and mixed leaf salad with a honey mustard dressing.

300G WAGYU RUMP MB 4-6+ (G) 40

150-day grain-fed Wagyu, wet-aged for exceptional flavour and tenderness. Served with our secret seasoned French fries.

Select one sauce:

Peppercorn sauce or Creamy Mushroom sauce.

MUSTARDS: Seeded Mustard, Dijon Mustard, Hot English Mustard, Horseradish.

TASMANIAN PAN SEARED SALMON (A) 38

Crispy skin pan-seared salmon on a bed of freekeh with wild black rice and roast vegetables with citrus crème fraîche dressing.

SLOW COOKED BEEF RIB (G) 35

Fall off the bone beef rib, marinated for over 12 hours served with creamy truffled mash and mixed leaf salad with a honey mustard dressing.

SLOW COOKED GRASS-FED BEEF PIE 32

Our home-made Beef Pie with a rich house made gravy and served with truffle mash and mushy peas.

CHICKEN PARMIGIANA 34

Extra large chicken parma topped with homemade Napoli sauce mozzarella & smoked ham. Served with our signature seasoned fries and mixed leaf salad with a honey mustard dressing. GLUTEN FREE Parma available breaded with GF panko crumb.

CHICKEN SCHNITZEL 32

Extra large chicken schnitzel. Served with our signature seasoned fries and mixed leaf salad with a honey mustard dressing. GLUTEN FREE Schnitz available breaded with GF panko crumb.

VEGAN PARMIGIANA (V+) 30

Vegan schintzel topped with homemade Napoli sauce & vegan mozzarella. Served with our signature seasoned fries and mixed leaf salad with a honey mustard dressing.

FISH 'N' CHIPS (G) (A) 30

Blue Whiting coated in a rosemary and beer batter. Served with our signature secret seasoned fries, caramelised pineapple and tartare sauce.



DESSERT

STICKY DATE PUDDING (V) 10

with Butterscotch sauce & vanilla ice cream

WARM BROWNIE (V+) 10

with vanilla coconut ice cream

NEW YORK STYLE BISCOFF CHEESECAKE (V) 10

EVEREST ICE CREAM

(V+)(G) 7 EACH

vanilla bean « rock salt caramel « choc-a-lot « vanilla coconut (V+)

(V) VEGETARIAN (G) GLUTEN FREE (V+) CAN BE MADE VEGAN (N) CONTAINS NUTS (A) AUSTRALIAN (I) INTERNATIONAL (M) MIXED ORIGIN
All fried gluten free items are cooked in their very own fryers, however please note we have a shared kitchen so cross contamination may occur. All our dishes may contain traces of gluten, soy and nuts.
15% surcharge applies on all public holidays.
we reserve the right to alter our range and pricing.
please ask our staff for any updates.