

ALL DAY MENU

STARTERS

Cheesy Garlic Bread | (VG) \$14

Soup of the Day | Homemade soup & warm focaccia bread (VG, VA, GFA) - \$20

Pumpkin & Goat Cheese Arancini (6) | Garlic Aioli | Toasted Mix Seeds | Rocket | (VG) \$21

Lamb Skewers | Harissa, dukkha, shallot, lemon & tzatziki (GF) - \$24

STARTERS

Tandoori Chicken Tikka | Chicken marinated in yoghurt, garlic & traditional Indian spices, sauteed peppers, onions & mint yoghurt - \$24

Lemon Pepper Calamari (12) | Rocket | Orange | Chilli mayo (I) - \$23

Roast Pumpkin Salad | Roast pumpkin, feta, rocket, candied walnuts, quinoa & Lemon Vinaigrette - \$21

MAIN COURSES

Roast Pumpkin & Pea Risotto | Spinach | Parmesan | White wine & garlic | (VA, VG, GF) - \$30

Classic Beef Burger | Bacon | Pickles | Caramelised Onion | Lettuce | Cheese | Burger Sauce | Chips | - \$27

Crispy Pork Belly | Carrot & Ginger puree | Snow peas | Asparagus & Red wine Jus - \$38

Fish & Chips | Beer Battered Barramundi | House Salad | Tartare Sauce | Chips | \$30

Chicken Parmigiana | Ham | Napoli | Cheese | House Salad | Steak Chips | \$32

Braised Lamb Shank | Garlic Mash | Broccolini | Red Wine Jus | (GF) - \$40

Crispy Skin Salmon Fillet | Garlic Chat Potato | Snow peas | Red Pepper Velouté & Prawn cracker (GFA) (A) - \$40

Prawn & Nduja Spaghetti | Prawns | Spicy nduja | cherry tomatoes & garlic tossed in a rich Napoli sauce with parmesan (GFA) (I) - \$42

O'Connor Scotch Fillet 300g | House salad | Steak house chips & red wine jus (GFA) - \$50

Beef Rogan Josh | Tender beef, slow simmered in aromatic spices | Basmati rice & Poppadum (GFA) - \$34

Butter Chicken | Tender chicken cooked in a creamy tomato butter sauce | Basmati rice & Poppadum - (GFA) - \$31

(GF) Gluten Free (GFA) Gluten Free Available (V) Vegan
(VA) Vegan Available (VG) Vegetarian (VGA) Vegetarian Available
AIM Seafood - (A) Australian - (I) Imported (M) Mixed



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PIZZA (WOODFIRE FROM 4PM)

Garlic Pizza | Garlic | Mozzarella Cheese | Olive Oil | **\$18**

Mexicana | Fior Di Latte | Hot Salami | Jalapenos | Spanish Onion | Capsicum | Mozzarella cheese | **\$26**

Margherita | Fior Di Latte | Basil | Mozzarella Cheese | **\$23**

Bomba | Chorizo | Garlic Marinated Prawns | Lemon | Parsley & Mozzarella Cheese | **\$28**

Hawaiian | Ham | Pineapple | Mozzarella Cheese | **\$24**

Peri Peri Chicken | Moroccan Chicken | Capsicum | Onion | Chilli Mayo | Mozzarella Cheese | **\$26**

BBQ Meat Lover | Shaved Ham | Bacon | Salami | Sausage | Spanish Onion | BBQ Sauce & Mozzarella Cheese | **\$28**

Vegetarian | Capsicum | Red Onion | Mushroom | Kalamata Olives | Basil | Mozzarella Cheese (Vegan Option Available) | **\$24**

Capricciosa | Fior Di Latte | Mushrooms | Olives | Basil | Shaved Ham & Mozzarella Cheese | **\$27**

Prosciutto | Olive Oil | Prosciutto | Parmesan | Rocket | Balsamic glaze & Mozzarella Cheese | **\$28**

Diavola | Hot Salami | Fresh Chilli | Spanish Onion | Olives | Fior di Latte | **\$26**

Gluten Free Base – extra \$3

SIDES

Steak House Chips & Aioli | **\$12**
Wedges with Sweet Chilli Sauce & Sour Cream | **\$13**

House Garden Salad | **\$10**
Chargrilled Broccolini with Roasted Almond Flakes | **\$12**

KIDS

Nuggets & Chips | **\$16**

Fish & Chips | **\$16**

Penne pasta, Napoli & Parmesan | **\$16**

DESSERT

Churros (4) | Dusted with Cinnamon Sugar | Vanilla Ice Cream | Strawberries | **\$16**

Chocolate Brownie | Biscoff sauce | Rum & Raisin ice cream & Berries | **\$16**

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