



DINNER MENU
TUES-SAT 5:30-8PM

ENTREES

GARLIC BREAD

Flat Pita Bread with Garlic Butter
Garnished with Parsley and Black Sesame Seeds

\$12

GFO + \$6

Add Chorizo + \$7

SPRING ROLLS

4x vegetable spring rolls Served
with fresh Nuoc Chan Sauce
Garnished with Parsley and Black Sesame Seeds
(contain gluten)

\$15

GLAZED PORK BELLY BITES

Crispy Pork Belly with Red Wine Vinegar and Orange
Glaze, Fresh Chilli and Spring Onions
(GFO, DF, NF)

\$23

BRIE AND MUSHROOM PASTRY

Melted Brie Cheese with Truffled Mushrooms
Served with fresh baked Paratha Pastry
(Contain Dairy, Gluten)

\$22

Add Chorizo \$7

SALADS & VEGGIES

GARDEN SALAD

Mix Leaves, Cherry Tomatoes, Carrots, Red Onions and
Orange honey dressing

\$18

ROAST PUMPKIN WEDGE

Served with a Orange and Nutmeg Yogurt, Halloumi,
Pomegranate Arils, Parsley, Mint, Roast Pepitas and
Pomegranate Molasses
(GF, Contains Dairy, NFO)

\$21

SEASONAL ROAST VEGGIES

(GF, DF, NF, Vegan)

\$20

MAINS

PORTERHOUSE STEAK

250g Porterhouse Steak with Chimichurri,
Served with Grilled Broccolini and Fried Chat Potatoes

\$46

RUMP STEAK

300g rump Steak topped with sage butter
served with salad and fries

\$42

STEAK SEAFOOD TOPPER

Prawns, Squid and Scallops with garlic Cream
(DFO, GF)

+ \$12

SPINACH AND RICOTTA CANNELLONI

served with a rich tomato Sugo, topped with cheese with a
basil Dressing, Rocket and Italian Balsamic Glaze
(Contain Gluten, Dairy)

\$27

CHICKEN ROULADE

filled with sundried Tomatoes, Spinach and Cheese, served
with Celeriac Mash and Harissa Baby Carrots
(Contain Dairy)

\$36

SEAFOOD LAKSA

Barramundi, Prawns, Squid and Scallops in Coconut Base
Broth served with Rice Noodles, Bean Shoots, Fresh
Coriander, Mint and Crispy Shallots

(DF, GF)

\$34

BARRAMUNDI FISH AND CHIPS

Lemon Myrtle Battered 250g Barramundi Fillet, served with
Aioli served with salad and fries GFO

\$33

TOBY'S CHICKEN PARMIGIANA

Double Chicken Parmigiana stack with Ham, Tomato sauce,
Cheese served with salad and fries
(Contains Gluten, Dairy)

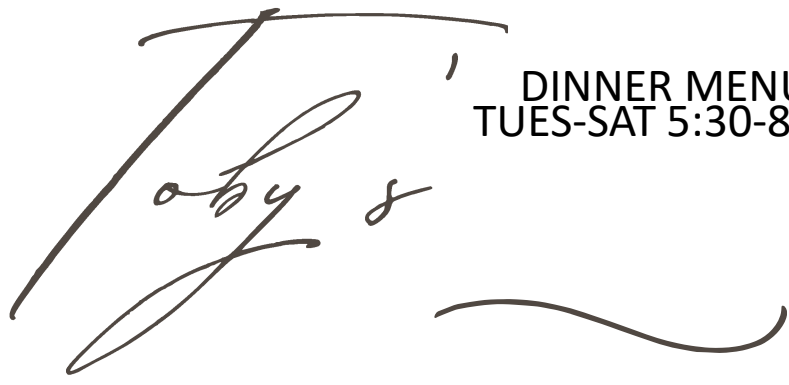
\$33

VEGAN PARMIGIANA

Vegan schnitzel with Tomato sauce, vegan Cheese served
with salad and fries

\$35

(Contains Gluten)



DINNER MENU
TUES-SAT 5:30-8PM

PIZZA

MARGHERITA

Tomato Sauce, Sliced Tomatoes, Cheese
and Basil Oil

\$26

HAWAIIAN

Tomato Sauce, Cheese, Ham and Pineapple

\$26

PEPPERONI

with Tomato Sauce, Cheese and Pepperoni

\$26

MEAT LOVERS

Tomato Sauce, Cheese, Chorizo,
Pepperoni, Ham and Onions with a BBQ sauce drizzle

\$32

VEGETARIAN PIZZA

Tomato Sauce, Cheese, Tomatoes, Onions, Roast
Capsicum, Broccolini

\$28

BBQ CHICKEN PIZZA

Tomato Sauce, Cheese, Chicken, red onion,
Roast Capsicum
with a BBQ Sauce drizzle

\$30

MUSHROOM PIZZA

Cheese. Truffle Mushrooms mix,

\$28

SIDES

CHIPS	\$12
CHORIZO	\$10
OLIVES	\$6
SIDE SALAD	\$10

BURGERS

BEEF BURGER

Home made BBQ Sauce, Onions, Tomato, Cheese, Mix
Leaves. Served With Fries and Tomato Sauce

GFO +Add \$4

\$26

CHICKEN SCHNITZEL BURGER

Chicken Schnitzel on Brioche Bun with Melted Cheese,
Tomatoes, Mix Leaves and Roast Veggies Relish Mayo.

Served with Fries

\$25

DESSERTS

STICKY DATE PUDDING

Served with Vanilla Ice Cream and Mandarin Butterscotch
(Contain Gluten and Dairy)

\$18

ROASTED COCONUT PASTRY

Fresh Cooked Paratha Pastry with Roast Coconut and
Cinnamon Cream,

Served with Vanilla Ice Cream and Caramel Dressing

(Contain Gluten and Dairy)

\$16

AFFOGATO

Espresso Shot and Vanilla Ice Cream

\$10

Add Liqueur +\$10 (Frangelico or Baileys)

STRAWBERRY SIMMOS ICE CREAM

125ml Take Home Tubs

\$8

Pizza or Burgers Gluten-Free Option +Add \$4