

ENTREES

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

SALADS & VEGGIES

GARDEN SALAD

Mixed Leaves, Cherry Tomatoes, Carrots, Red Onions and
Orange honey dressing
\$18

ROAST PUMPKIN WEDGE

Served with Orange and Nutmeg Yogurt, Haloumi,
Pomegranate Arils, Parsley, Mint, Roast Pepitas and
Pomegranate Molasses
(GFO, Contains Dairy, NF)
\$21

SEASONAL ROAST VEGGIES

(GF, DF, NF, Vegan)
\$20

MAINS

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 sauce
(DFO, GF)
Add + \$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

BARRAMUNDI FISH AND CHIPS

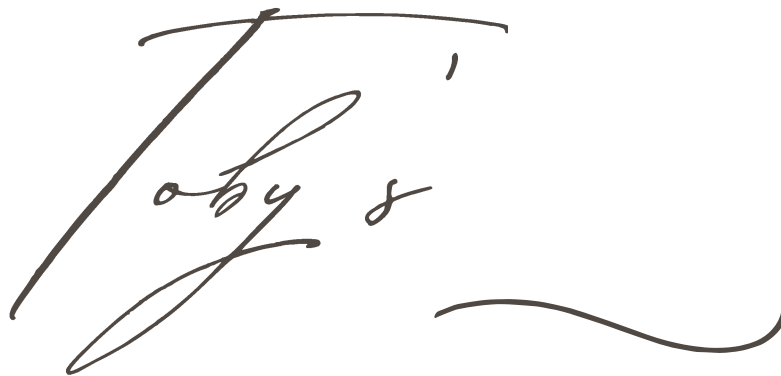
Lemon Myrtle Battered 250g Barramundi Fillet, served with
Aioli served with salad and fries GFO
\$33

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)



BURGERS

BEEF BURGER

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

GFO +Add \$4

\$26

CHICKEN SCHNITZEL BURGER

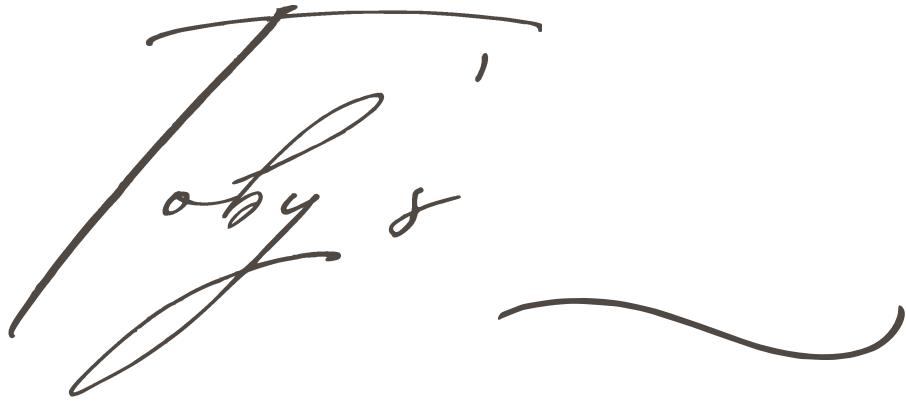
Chicken Schnitzel on Brioche Bun with Melted Cheese, Tomatoes, Mix Leaves and Roast Veggies Relish Mayo.

Served with Fries

\$25

SIDES

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



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)

SIMMOS ICE CREAM

125ml Take Home Tubs

\$8

Flavors:

Chocolate Therapy

Strawberry

Vanilla