



IMAGES

lounge bar and restaurant

SIDES

Vegetables	5.5
Green Leaf Salad	5.5
Fries	5
Mash Potato	5
Cajun Potato Skins	4

CHEESE BOARDS	
for one	15.5
for two	22.5
for three	29.5

KIDS MENU 12.5

Fish & Chips
Nuggets & Chips
Steak & Chips

All kids meals come with a bowl of ice cream for dessert

Entree

SHARE PLATTER		19
Garlic bread, salt & pepper calamari, tamarind chicken wings, spicy mayo & olives		
SALMON FISH CAKES		14.5
with braised red cabbage & tartare sauce		
HOUSE MADE GNOCCHI	V GF	14.5
mascarpone cream, walnut, pear and watercress salad		
ASIAN BRAISED PORK BELLY		14.5
with cucumber & mint salad		
GARLIC BREAD	V	8
with mozzarella cheese - add bacon \$2		

Mains

200g EYE FILLET	GF	37.5
300g RIB FILLET	GF	38.5
Steaks served with potato fondant, pumpkin puree, sauteed vegetables & jus		
LEMON THYME CHICKEN	GF	27.5
with warm salad of chorizo, baby spinach & potato dumplings		
PORK FILLET	GF	25.5
Fennel mash, bacon dust, braised red cabbage, grilled peach, & cinnamon red wine reduction		
MARKET FISH	GFO	29.5
fried greens, polenta chips, strawberry salsa		
TOFU JUNGLE CURRY	V GF	25.5
mild aromatic South East Asian curry, coconut rice		
CRISPY PORK SALAD		19.5
bean shoots, mint, coriander, cucumber, nam jim & green leaves		

DESSERT

STICKY DATE		12.5
with caramel sauce and vanilla ice cream		
LEMON MERINGUE PIE		12.5
with whipped cream		
TOFFEE MACADAMIA & CHOCOLATE SEMIFREDDO	GF	12.5
PLATINUM AFFOGATO	GF	12.5
Freshly brewed espresso served with vanilla ice cream & a shot of liqueur		

