starters

garlic bread /14

sourdough, garlic butter & cheese (v) (gf available)

duo of mini tacos /16

2 mini soft-shell tacos filled with lettuce, mexican salsa, mince beef topped with chipotle crema & sour cream

margarita pizza /14

napoli, fresh basil & bocconcini (v) (gf available)

haloumi, lentil & rocket salad /19

lentils, medley tomatoes, cucumber & rocket tossed in a citrus dressing topped with pan seared haloumi (v/gf) scallops /19

pan seared scallops & pork belly rested on fresh rocket, topped with a sticky glaze & wakame (gf)

from the pan

beef ragout gnocchi /27

slow cooked beef in a tomato & vegetable sauce with potato gnocchi

nasi goreng /25

prawns & pork stir fried with rice, vegetables, egg & a sweet soy sauce with prawn crackers (gf) (v/vg available)

pappardelle calabrese /27

salami, bacon, spring onion, olives, chilli & garlic tossed through a napoli sauce (gf/df available)

thai green barramundi /35

humpty doo barramundi served with jasmine rice, bok choy & a thai green curry sauce (gf)

pesto linguine /24

fresh basil, pine nuts, garlic, extra virgin olive oil tossed with linguine (v) (gf/df/vg available)

main fare

chicken parmigiana /29

house crumbed served with hand cut triple cooked wedges & a rocket, fennel, pear salad

chicken burger /30

crispy chicken burger with pickled veg, lettuce, cheese, spiced kewpie mayo & a charcoal brioche bun served with hand cut triple cooked wedges

italian chicken and rocket salad /25

chicken, sundried tomato, cherry tomato, olives, mint, feta & fresh rocket tossed in a balsamic dressing (gf) (df/v/vg available)

pork belly /35

crispy pork belly served with roasted fennel, caramelised apple slices & with a finger lime & karkalla salsa (gf/df)

battered snapper fillet /29

battered snapper served with hand cut triple cooked wedges & a rocket, fennel, pear salad

from the grill

beef rump /36

yardstick MB2 300 gram rump fillet served with hand cut wedges, dutch carrots, broccolini topped with chimichurri (gf/df)

porterhouse /42

yardstick MB2+ 300 gram porterhouse, rubbed in shichimi & sesame with white ginger and a smokey glaze on the side (gf/df)

beef short rib /32

300 gram texan bbg beef short rib served with a creamy mash potato, corn ribs (gf)

on the side

corn ribs /10

rubbed with a chipotle & lime butter (v/gf)

charred dutch carrots & broccolini /10

char grilled dutch carrots & broccolini drizzled with garlic oil (gf/vg/v/df)

rocket salad /10

rocket, fennel, pear & parmesan salad drizzled with a citrus & dill dressing (v/gf)

hand cut chips /12

served with house seasoning blend & a citrus aioli (v/gf)

desserts

sticky date /15

house made pudding served with a salted butterscotch sauce & vanilla bean ice cream

banoffee tart /15

vanilla tart filled with banana mousse topped with banana, cream & chocolate

loaded churros /15

churros topped with mango ice-cream, passionfruit ice cream, whipped cream, peanuts & fresh mint pineapple cheesecake /15

pineapple compote, blood orange gelato & a pineapple glaze



(gf) - gluten free \mid (df) - dairy free \mid (v) - vegetarian \mid (vg) - vegan with alteration)

While we try to accommodate for guests we cannot guarantee 100% trace free of all allergens & intolerances.