



BAR MENU

BURGERS *All served with chips.*

National Burger \$26

Grilled beef patty, crisp salad, house sauce, cheese, sliced tomato, pickles & toasted brioche bun.

Add Bacon \$3

Add Egg \$2.5

Add Extra Patty \$5

Steak Sandwich \$28

Porterhouse steak, bacon, cheese, lettuce, sliced tomato & aioli served on Turkish bread.

Beef Brisket Burger \$27

Low and slow braised brisket with crisp slaw, pickled jalapeno, smoked chilli mayo & toasted brioche bun. (df)

Creole Chicken Burger \$27

Cajun grilled chicken, lettuce, smashed avocado, tomato, herb mayo, crispy bacon & toasted brioche bun. (df)

Vegan Mushroom Burger \$26

Roasted mushroom cap, beetroot hummus, vegan cheese, avocado, crisp lettuce, pumpkin & toasted vegan bun. (ve)

Add GF bun \$2.50.

Add Vegan Cheese (df) \$2

CLASSIC MAINS

250g Southwest Porterhouse Steak \$36

Served with chips & salad, and your choice of pepper or mushroom sauce (gf)(df)

300g Scotch Fillet Steak \$44

Served with chips & salad, and your choice of pepper or mushroom sauce (gf)(df)

Add creamy, garlic, prawn cutlets (6 pieces) \$10

Chicken Parm \$27

Crumbed chicken breast topped with champagne ham, tomato sugo & melted cheese served with chips & salad

Fish & Chips \$27

Beer battered Snapper, salad, chips, house made tartare sauce & lemon wedges. (df)

Grilled option (gf) \$2

Prawn Fettucine \$28

Prawn cutlets, fresh chilli, sundried & cherry tomatoes, shaved parmesan & chili prawn oil. (df)

Thai Beef Salad \$29

Pan fried marinated striploin strips with apple slaw, fried shallots, snow pea sprout, crispy rice noodle, cashew nut & tom yum dressing. (gf)(df)

Pumpkin Fettucine Olio \$26

Roasted pumpkin tossed with confit garlic, spinach, chilli flakes & crumbled feta (v)

Fish of the Day

(see specials menu)

SMALL BITES AND SNACKS

Salt & Pepper Fried Squid Smoked chipotle (df)(gf) \$13

Korean Chilli Pork Belly Bites Pineapple chutney (df) \$17

Trio Tomato & Olive Bruschetta \$16

Fig balsamic glaze & crumbled feta (v)

Cauliflower Bites Buffalo sauce (ve)(df) \$16

Prawn Cutlets & Chorizo Balsamic glaze \$18

Sourdough sliced (df)

Beetroot Hummus with Turkish bread (v)(df) \$12

Toasted Garlic Bread (v) \$11

Chips Tomato sauce (v)(df) \$12

Sweet Potato Fries Chipotle mayo. (v)(df) \$13

Add Sauce - Aioli, BBQ, Chipotle (gf)(df) \$2

SALADS

Sweet Potato and Haloumi \$26

Roasted sweet potato, grilled haloumi, balsamic red onion, toasted cashews, spinach, cherry tomatoes & garlic oil (v)(gf)

Vegan Buddha Bowl \$25

Spinach, roast pumpkin, roast broccoli, house pickled beetroot, crispy slaw, brown rice, toasted almonds & tahini dressing. (ve)(gf)(df)

Cajun Chicken \$28

Grilled Cajun spiced chicken tenderloins, coriander pesto, sweet potato, feta, baby spinach & pomegranate glaze (gf)

Add-ons

Grilled Cajun chicken (gf)(df) \$8

Grilled prawn cutlets (5) (gf)(df) \$8

Bacon (gf)(df) \$3

Fried egg (gf)(df) \$2.5

SHARING

Tacos - 3 toasted tortillas

Prawn cutlets - slaw, garlic & chilli breadcrumbs, pineapple chutney & chipotle mayo (df) \$18

Mushroom - Roast onion, lettuce, pumpkin, jalapeno & smashed avo (ve)(df) \$17

Sliders - 3 toasted sliders with crisp lettuce Cheeseburger & house sauce \$21

Grilled Cajun chicken with avocado & mayo \$21

Share Platters - *recommended for 2 people.*

Seaview - Salt & pepper squid, battered fish goujons, prawn taco, fries & Grill scallop with lemon garlic butter \$45

Mates - Cheeseburger sliders, grilled chorizo sausage, fries, pork belly bites & lamb red curry spring rolls \$42

Green Thumb - Tomato bruschetta, cauliflower bites, mushroom taco, sweet potato fries & spinach and ricotta parcels \$39

Vegan - (ve), Vegetarian (v), Gluten free - (gf) Dairy Free - (df)

All of our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take care to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen.