

















MAINS

- Fettuccine Primavera**  23.90
Fettuccine tossed with roasted zucchini, cherry tomatoes, baby spinach and asparagus in a light garlic Napoletana sauce, finished with house-made pangrattato and fresh herbs.
- Chicken Boscaiola** 25.90
Pappardelle in a rich cream sauce with tender grilled chicken, crispy bacon and sautéed mushrooms, topped with freshly grated Parmesan.
- Chilli Prawn Pasta** 26.90
Fettuccine with succulent pan fried prawns in a creamy rose sauce, finished with shaved Parmesan and crispy sage.
- Roast Pumpkin Risotto**   23.90
Creamy Arborio risotto with roasted pumpkin, baby spinach, toasted pine nuts and sautéed mushrooms, finished with shaved Parmesan and crispy sage.
Add Chicken +6.50
- Chicken & Chorizo Risotto**  25.90
Creamy Arborio risotto with tender grilled chicken, vibrant pepperonata and grilled Spanish chorizo, finished with shaved Parmesan cheese.
- Grilled Barramundi**   27.90
Fresh barramundi fillet, served with a seasonal garden salad, lemon wedge and house-made lemon vinaigrette.
- Fish Tacos** 26.90
Grilled barramundi served on three soft tortillas, topped with crunchy Carolina slaw, charred corn, lemon wedge, tomato relish and chipotle crema.
- Chicken Caesar Salad** 22.90
Tender grilled chicken breast with crispy bacon, fresh Cos lettuce, house-made croutons and a soft-poached egg, dressed in our classic Caesar sauce with freshly shaved Parmesan.
- Harvest Quinoa Salad**   21.90
Fresh mixed quinoa with roasted pumpkin, pickled beetroot, rocket, spiced chickpeas, pomegranate and fried cauliflower, topped with creamy Danish feta and dressed with house-made lemon vinaigrette.
Add Chicken +6.50 | Add Halloumi (2) +7.50
 option available.
- Buddha Bowl**   21.90
Mixed quinoa with mesclun leaves, spiced chickpeas, fanned avocado, smooth pumpkin hummus, vibrant pepperonata and charred corn, topped with a soft-poached egg and aromatic dukkah. Served with house-made lemon vinaigrette.
Add Chicken +6.50 | Add Halloumi (2) +7.50
 option available.
- Crispy Prawn Salad** 24.90
Prawns lightly battered and fried until golden, served with charred corn, fresh cucumber, crunchy cabbage slaw, mesclun leaves, lemon wedge and house-made lemon vinaigrette.
- Hot Fried Chicken Burger** 22.90
Crispy buttermilk-fried chicken thigh with crunchy slaw tossed in our house-made spicy aioli, dill pickles and hot honey, topped with melted American cheddar in a toasted milk bun. Served with shoestring fries.
Add Egg (1) +4.00 | Add Bacon (1) +4.00
- Signature Smoked Beef Burger** 21.90
Smoked beef patty with Cos lettuce, rich bacon jam, Spanish onion and house-made aioli, topped with melted American cheddar in a toasted milk bun. Served with shoestring fries.
Add Egg (1) +4.00 | Add Bacon (1) +4.00
- Halloumi Stack**   22.90
Golden-grilled halloumi served on a crispy hash brown with vine-ripened tomato, smooth pumpkin hummus, fanned avocado and arugula, topped with two soft-poached eggs and aromatic dukkah. Served with smoky tomato relish.
- Roasted Capsicum Bruschetta**  18.90
Crispy bruschetta topped with roasted capsicum, creamy feta, fresh chives and a light Parmesan finish.
 Gluten-free bread available +3.50

 vegetarian |  vegan |  dairy free |  gluten free

While we will do our best to ensure our dietary meals are gluten and dairy free, we don't guarantee a nut, gluten or dairy free kitchen environment. If you have a unique allergy or special requirement, please let us know prior to ordering.

BAR SNACKS

Cheese & Mushroom Arancini V	14.00
Sautéed mushroom and cheese arancini with house-made aioli.	
Mac & Cheese Balls V	15.00
Creamy mac and cheese bites, deep fried till golden with house-made aioli.	
Fried Cauliflower VC	13.00
Seasoned cauliflower florets with flat bread and vegan mayo.	
Popcorn Chicken	14.00
Crispy bite-sized chicken pieces with honey mustard sauce.	
Marinated Olives V DF	12.00
Mixed marinated olives served with toasted sourdough.	
GF Gluten-free bread available +3.50	
Halloumi Sticks V	16.00
Golden-fried halloumi drizzled with hot honey served with aioli, flat bread and lemon.	
Grilled Prawn Skewers DF	16.00
A trio of grilled spiced prawns with aioli, flat bread and lemon.	
Grilled Chorizo DF	13.00
Spanish chorizo with smoked tomato relish, flat bread and lemon.	
Shoestring Fries V DF	7.00
Crispy fries with choice of sauce: aioli, honey mustard, vegan mayo, BBQ or tomato.	
Sweet Potato Chips V DF	8.00
Seasoned wedges with choice of sauce: aioli, honey mustard, vegan mayo, BBQ or tomato.	

V vegetarian | **VG** vegan | **DF** dairy free | **GF** gluten free

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SOFT DRINKS

Bundaberg Ginger Beer	4.40
Bundaberg Passionfruit	4.40
Bundaberg Traditional Lemonade	4.40
Coconut Water / Raw C	4.20
Coke, Zero, Diet, Sprite (glass)	4.20
Kombucha	6.50
Noah's Juices	4.80
Pure Spring Still Water	3.50
Redbull & Sugar Free Redbull	4.70
S.Pellegrino 250ml	4.50
S.Pellegrino 750ml	9.00

COFFEE & TEA

Coffee

Espresso, Macchiato, Piccolo, Ristretto	3.80
Cap, Flat White, Latte, Long Black	S 4.40 L 5.00
Dirty Chai, Mocha	4.60 L 5.20

Non Coffee

Chai Latte, Hot Chocolate	S 4.40 L 5.00
Matcha Latte	S 4.60 L 5.20

Iced Coffee

Affogato	4.80
Iced Dirty Chai, Iced Latte	6.00
Iced Long Black	5.10

Cold Drinks

Iced Chai Latte, Iced	5.10
Chocolate Iced Matcha Latte	5.30

Tea

Camomile, China Sencha Green, Earl Grey, English Breakfast, Lemongrass Ginger, Masala Chai Tea, Peppermint.	4.40
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Alt. Milk: +0.50 Almond | Coconut
Lactose Free | Oat | Soy

Decaf | Extra Shot: +0.50

Syrup: +0.50 Caramel | Hazelnut | Vanilla

80