



ALL DAY DINING MENU

Small Plates

- Artisan Bread** 14
Hummus, romesco
- Waffle Fries** 14
Sour cream & sweet chilli
- Salt & Pepper Vegetables** 15
Okra, eggplant, green beans, sweet potato, pumpkin & vegan aioli
- Cauliflower** 16
Tahini emulsion, puffed grain, toasted nori
- Tempura Prawn** 20
Tempura battered tiger prawn, chilli aioli

Share Plates

- Margherita Pizza** 25
Rich roma tomato sago, fresh roma tomato, shredded mozzarella
- Salami Pizza** 25
Hungarian Salami, mozzarella, italian crushed tomato
- Satay Chicken Pizza** 25
House satay, roasted chicken breast, mozzarella cheese, crushed nuts
- Buffalo Chicken Wings** 20
House ranch

Salads

- Slow poached chicken** 27
Honey mustard, petite wild leaf, pickled radish, truss tomato and wonton crisp served chilled
- Smoked Salmon Penne** 20
Smoked salmon, spinach, seasonal vegetable and herb kewpie dressing served chilled
- Pumpkin chickpea salad** 20
Butternut pumpkin, chickpea, coconut flake, toasted seeds and French dressing

Big Plates

- Angus Beef Burger** 26
Angus beef, jack cheese, tomato, gem leaf, onion jam, pickles & vanilla maple mustard, brioche bun, fries
- Light & Peri** 26
Grilled peri peri chicken breast, avocado, baby Gem, Tomato, sweet chilli, kewpie, Turkish bread, fries
- Very Veggie** 22
Tempura veggie pattie, rainbow slaw, aioli in a milk bun, fries
- Roma Tomato Sago Pasta** 23
Bacon Jus, cloth aged cheddar tossed in fresh pasta and herbs
- Butter chicken** 24
Chicken marinated in yoghurt, cooked in a rich butter and tomato curry with exotic spices. Served with fragrant rice & pappadam
- Penang Vegetable Curry** 22
Seasonal vegetables cooked in spicy rich and cream Penang curry, served with fragrant rice
- Pan seared Atlantic salmon** 33
House ricotta, asparagus, grape tomato, laver and chimichurri
- Prime Black Angus Sirloin** 37
Pomme rosette, charred asparagus, confit truss tomato, spiked jus

Sweet Plates

- Chestnut Mont Blanc** 15
Chest nut crumble

Kids Plates

- Chicken and Chips** 15
Fish and Chips 15

Whilst we do our best to deliver every request possible, we cannot rule out cross contamination of nuts, sesame, eggs, gluten and dairy as we do not operate an allergen free kitchen.