



# SMALL PLATES

## CHARCUTERIE BOARD

jamon, salami, mortadella, brie,  
parmesan, pickles and charred bread  
.....\$29

### GRILLED OCTOPUS

with crispy potatoes (gf) .....\$14

### GRILLED BARRAMUNDI

with romesco sauce .....\$14

### CHICKEN CROQUETS

with dijon aioli .....\$13

### GRILLED CHORIZO SKEWERS

+ prawns (gf) .....\$15

### PIQUILLO PEPPER

stuffed with tuna (gf) .....\$9.5

### STUFFED FIELD MUSHROOM

with piquillo pepper and parmesan  
(v) (gf) .....\$10

### CRISPY PORK BELLY

served on a bed of truffle mash potatoes  
..... \$15

### BLOOD SAUSAGE

and pickled jalapeno served on charred  
bread .....\$12

### JAMON & BRIE

served on charred bread finished with a  
sticky balsamic .....\$9.5

### BAKED ZUCCHINI

+ carrot, tomato, onion and goat cheese  
served on charred bread (v) .....\$8

## SIDES

### MAC AND CHEESE BALLS

with parmesan and garlic aioli (v) .....\$12

**CHIPS** with garlic aioli (v) (gf) ..... \$9

### SWEET POTATO FRIES

with harissa aioli (v) (gf) .....\$10



All our food is cooked freshly to order and your patience is appreciated especially during busy times. If you have a food allergy or dislike an ingredient please make your food attendant aware. Our dishes will contain many different items that are not listed on the menu.

(v) vegetarian

(gfo) gluten free options

(gf) gluten free

## BAR

### SALT AND PEPPER SQUID

with Asian salad and smoked paprika aioli .....\$21

### CHICKEN SCHNITZEL

with chips and salad .....\$19  
Add parmy topping \$3

### BBQ PORK RIBS

with coleslaw and chips (gfo) ..\$27

### CRUMBED GARFISH

with coleslaw and chips (gfo) ..\$24

# MAINS

## FISH OF THE DAY

with sautéed vegetables and avacado puree (gf) .....\$POA

## BUTCHER'S CUT

with Café de Paris butter and your choice of chips or mash potatoes. Sauces; beef glaze or peppercorn (gfo) .....\$POA

## BEEF TARTAR

with sundried tomatoes and charred bread (gfo) .....\$19

## SAUTÉED MUSSELS

prepared in white wine and herbs and served with charred bread (gfo) .....\$22

## BABY ROOT SALAD

with chickpeas, goat cheese and rocket and pomegranate seeds (v) (gf) .....\$20  
Add chicken \$4

## SQUID INK LINGUINE

with octopus and mussels in a rosé sauce .....\$27

## WHOLE GRILLED OCTOPUS TENTACLE

on a potato and cauliflower puree and topped with Romesco sauce .....\$33

## MUSHROOM RISOTTO

field mushrooms cooked in a broth, tossed through with Arborio rice and parmesan then topped with asparagus (v) .....\$22  
Add chicken \$4

## STUFFED CALAMARATA

with bolognese sauce and served on a bed of pumpkin soubise .....\$29



## BURGERS

### BEEF

with Kashmiri bacon relish, cheddar cheese, lettuce, pickles and remoulade sauce served in a black brioche .....\$21

### CHICKEN

with bacon cheddar cheese, lettuce, tomatoes, avocado and garlic aioli served in a black brioche .....\$21

### SOFT SHELL CRAB

with lettuce, Asian salad, sweet chilli sauce and harissa aioli served in a black brioche .....\$23

