

BREADS

GARLIC BREAD V NF	\$8
CHEESY GARLIC BREAD V NF	\$9
ADD DOUBLE SMOKED BACON	+\$2
BRUSCHETTA AL POMODORO	\$15
Oven-roasted red onion & cherry tomato, slow cooked garlic and balsamic glaze, topped with rocket & feta crumble V NF VG ON REQUEST	
OLIVES, BREAD & DIPS	\$15
Warm sourdough served with semi-dried tomato & capsicum dip, hommus and marinated olives V VG	

PIZZA



GLUTEN FREE BASES +\$5

PIZZA BIANCI

CINQUE FORMAGGI - 5 CHEESE	\$21
Mozzarella, feta, bocconcini, haloumi & parmesan with rocket & balsamic glaze V	
GARLIC TIGER PRAWN & SMOKEY BACON	\$23
Confit garlic, baby spinach & mozzarella	

TRUFFLE, MUSHROOM & POTATO	\$23
Goats cheese, mushroom, sautéed potato, mozzarella, rocket & truffle oil V VG ON REQUEST	

PIZZA ROSSO

FULLY LOADED CHICKEN	\$23
Cajun chicken, mushrooms, red onions, capsicum, pineapple, kalamata olives, Napoli sauce & mozzarella	
WAGYU TIGER PRAWN	\$25
Sliced wagyu beef, tiger prawns, red onion, capsicum with Napoli, mozzarella & Hollandaise sauce	
CAPRICCIOSA	\$23
Pepperoni, smoked ham, mushrooms, olives, anchovies, capers, Napoli sauce & mozzarella	

\$ BEER BATTERED FRIES VG NF DF	\$8.5
I POTATO WEDGES VG NF DF	\$9.5
D SWEET POTATO FRIES VG NF DF	\$9.5
E ONION RINGS VG NF DF	\$10

BURGERS LUNCH ONLY

ONLY AVAILABLE BETWEEN
11.30AM – 3PM

GLUTEN FREE BURGER BUN	+\$3
WAGYU BEEF BURGER	\$20
Succulent wagyu beef patty, grilled bacon, caramelised onion relish, special sauce, tomato, cheese, salad and pickles on a milk bun with thick cut chips	
BUTTERMILK CHICKEN BURGER	\$20
Crumb fried buttermilk marinated chicken breast, crisp oak lettuce, avocado, tomato, special sauce, melted cheese on a milk bun with beer battered fries	
STEAK SANDWICH	\$21
Rib fillet steak, lettuce, melted cheese, fresh tomato, red onion, beetroot, BBQ sauce on Turkish bread with beer battered fries	
BBQ TEXAN PULLED PORK BURGER	\$20
House smoked apple infused Texan rubbed pulled pork, crunchy coleslaw, pickles, BBQ sauce on a milk bun with sweet potato fries	
BEER BATTERED BARRAMUNDI BURGER	\$20
Crunchy barramundi fillet in beer batter, oak lettuce, sliced tomato, tartare sauce on a milk bun with thick cut fries	
VEGAN BURGER	\$20
Crispy vegan patty with oak lettuce, fresh tomato, caramelised onion relish, hummus on a potato bun with sweet potato fries V VG	

SUPPORT ACT

HOISIN DUCK SPRING ROLLS	\$20
Hand rolled and filled with roast duck, fresh Asian vegetables & rice noodles with a sweet chilli nam jim dipping sauce DF	
HERB CRUMBED HALOUMI CHIPS	\$16
Served with chickpea hommus, salad & lemon wedge V NF	
DYNAMITE PRAWNS	\$18
Batter fried prawns tossed in bang bang spiced mayonnaise with a lettuce & sprout salad NF DF	
GOLDEN FRIED CRUMBED CALAMARI	\$18
Fresh calamari marinated in our secret spice mix with garden salad & housemade tartare sauce DF NF	
CURED SALUMI PLATTER	\$24
Selection of thinly sliced boutique cured meats by Saison Salumi, olives & chargrilled vegetables with grilled sourdough bread NF DF	
CHICKEN SCHNITZEL	\$22
House crumbed chicken schnitzel served with salad, beer battered chips & gravy	