

SMALL PLATES

Arancini of the day, crispy risotto, blue cheese cream, parmesan

Baby Squid, sweet paprika, lime aioli, lemon wedges (GF, DF, I)

Haloumi, grilled haloumi, honey butter, mint, seasonal fruits (GF, V)

Meatballs, hand rolled beef meatballs, finished w/ rich tomato sauce, cool mint yoghurt & golden croutons (GFO)

Spinach & Feta Gözleme, hand-rolled, spinach, feta, lemon wedge (V)

Lamb Gözleme, spiced lamb, mint yoghurt

Garlic Bread, warm sourdough, whipped garlic butter & fresh herbs (baked until golden) (V)

Hummus creamy hummus & warm pita bread (DF, V)

Wings w/ your choice of Sauce (GF):

Harissa, Hickory, or Hot Honey

6 x Wings

12 x Wings

MAINS

Sunny Battered Barramundi, crisp fillet, chat potatoes, green salad, tartare sauce, lemon wedges (GF, I) **\$29**

Pan Fried Barramundi, matbucha, sauce, crème fraiche, chargrilled zucchini & creole salsa (GF, A) **\$42**

Chicken Cotoletta, crumbed chicken, tomato sauce, chat potatoes, mozzarella, prosciutto (GF) **\$33**

The Harvest, muhammara, tahini, chargrilled purple carrots, broccolini, mushroom, zucchini, courgettes, pumpkin & spiced pepitas (GF, DF, V, VG) **\$29**

PASTA

Spaghetti Marinara w/ sweet prawns, tender scallops & delicate squid in a rich, slow cooked tomato sugo (DF, M) **\$37**

Gnocchi Boscaiola, potato gnocchi, bacon, mushroom, shallots, rosette sugo **\$33**

PIZZA

Pepperoni, wood fired base, layered w/ pepperoni, black olives & mozzarella **\$27**

Prosciutto & Stracciatella, wood fired base w/ prosciutto & stracciatella **\$29**

Margarita, wood fired base w/ basil & mozzarella (V) **\$25**

SIDES

Broccolini, green pesto, parmesan, crispy basil & pine nuts (GF, DFO) **\$16**

Pumpkin w/ Hummus, caramelised pistachios, molasses (GF, DF, V, VG) **\$15**

Chunky Chips w/ aioli, tomato sauce (V, GF) **\$13**

Kabsa, Arabian rice, sultanas nuts & parsley (GF) **\$15**

FROM THE GRILL

Rib Fillet Southern Prime 200g, rich, marbled cut, chunky chips, green salad, red wine jus (GF, DF) **\$42**

Rump Steak Block Cut MB 3+ 200g w/ chunky chips, green salad & mushroom sauce (GF, DF) **\$35**

Lamb Kofta, pita bread, Mediterranean salad, toum sauce & mixed pickles (GFO) **\$33**

Chicken Shawarma on tortilla, garlic, tahini sauce, sumac onion, mixed pickles w/ chat potatoes (DF) **\$29**

Chicken Skewers, tender chicken skewers marinated in red pepper and yoghurt, char grilled served w/ capsicum, fluffy rice, cool tzatziki, a tomato & cucumber salad (GF) **\$36**

BURGERS

Wagyu Cheeseburger, Sunny Coast oak lettuce, caramelised onion, cheese, tomato, aioli mayo, hickory BBQ sauce w/ potato fries (GFO) **\$29**

Southern Fried Chicken Burger w/ Lockyer grown lettuce, spicy slaw, cheese, beetroot relish & Sriracha mayo w/ potato fries (GFO) **\$29**

Steak Sandwich, panini bread, grilled beef, mushrooms, wild rocket, Swiss cheese, grainy mustard mayo, caramelised onion w/ potato fries (GFO) **\$31**

SALADS

Caesar Salad, crisp cos lettuce tossed w/ smoky bacon, crunchy croutons & classic Caesar dressing, finished w/ a perfectly cooked egg (GFO) **\$23**

Harissa Roasted Sweet Potato Salad, cauliflower, Toowoomba-grown spinach, roasted sweet potato, spicy candied pistachios & lime dressing (GF, DF, V) **\$22**

Mediterranean Feta Salad w/ mixed capsicum, cucumber, kalamata olives, baby lettuce, tomato, feta cheese, cumin dressing (GF, V) **\$22**

ADDS-ONS: haloumi \$10 | grilled chicken \$10 | lamb kofta \$12

DESSERTS

New York Cheesecake, a traditional New York Cheesecake served with fresh berries, pistachio ice cream and berry coulis **\$18**

Chocolate Midnight Indulgence, a rich, warm chocolate cake drizzled with velvety chocolate sauce, served with creamy vanilla ice cream & fresh seasonal berries **\$18**

V | VGN | GF | DF | Options by request
A - Australian | I - Imported | M - Mixed

