



STARTERS

Warm Olives with Dinner Roll	10
<i>Marinated Rainbow Olives, saute with Herbs, Garlic & Olive Oil</i>	
Garlic Turkish Bread	10
Bruschetta	12
<i>Sourdough, Cherry Tomatoes, Red Onion, Basil & Balsamic Glaze</i>	

SALADS

Greek Salad	20
<i>Sliced Cucumbers, Tomatoes, Red Onion, Olives, Green Bell Pepper, Feta Cheese & Homemade Greek Dressing</i>	
Caesar Salad	24
<i>Cos Lettuce, Grilled Chicken, Parmesan Cheese, Croutons, Boiled Eggs & Homemade Caesar Dressing</i>	
Lava Salad	24
<i>Avocado, Halloumi, Baby Kale, Quinoa, Roast Pumpkin, Tomato, Beetroot Puree & Honey Mustard Dressing</i>	



ENTREE

Tuna Tartare	28
<i>Blue Fin Tuna marinated with fresh Ginger & Soy, Avocado Mousse & served with Crispy Wonton Chips</i>	
Buratta	24
<i>Hommus & Beetroot puree, Prosciutto, fresh Rocket, Herb oil & charred Sourdough</i>	
Beef Carpaccio	28
<i>Thinly Sliced Eye Fillet (MB6+) served with Mustard Mayo, Capers, Truffle Oil, Wild Rocket & Parmesan Cheese</i>	
Gnocchi	20
<i>Pan fried Potato Gnocchi with Kale, Shallots, Green Peas with Burnt Butter & Crispy Leek</i>	
Italian Meatball	18
<i>Italian Meatballs cooked in Arrabbiata sauce, Parmesan, Garlic, Parsley & Sourdough</i>	
Teriyaki Chicken Skewers	18
<i>Marinated Chicken Teriyaki Glazed skewers, with Asian mix & Sesame Seed</i>	
Sizzling Garlic Prawns	20
<i>Garlic Prawns cooked in Homemade Garlic sauce served with charred Sourdough</i>	

Please let us know of any Allergies or Dietary Requirements



MAINS

Humpty Doo Crispy Skin Barramundi	40
<i>Crispy Skin Barramundi with Butter Spinach, Roasted Tomatoes & Seafood Bisque</i>	
Grilled Pork Cutlet	35
<i>Pork Cutlet served with Potato Gratin, Dutch Carrots & Red Wine Jus</i>	
Chicken Supreme	36
<i>Panfried Chicken breast with Pistachio crust, sweet Potato Mash, Green Vegetables & Creamy Supreme sauce</i>	
Honey Glazed Duck Breast	40
<i>Duck breast served with Mashed potato, Green Vegetables & Red Wine Jus</i>	
Seafood Linguine	36
<i>Fresh Seafood, Cherry Tomatoes, White Wine, Spinach, Parmesan Cheese, Garlic & Chilli</i>	
Lamb Shoulder	46
<i>12 hour slow cooked Lamb shoulder served with Truffle, Mash Potato, Dutch Carrots & Red Wine Jus</i>	
Mushroom Risotto	30
<i>Porcini Mushroom & Pumpkin Risotto with Creme Fraiche & Parmesan Crisp</i>	



STEAKS

ALL OUR WAGYU STEAKS CAN BE COOKED BY OUR CHEF TO YOUR DESIRED TASTE, THE OPTION IS ALSO AVAILABLE FOR CUSTOMERS TO COOK YOUR OWN STEAKS AT THE TABLE ON OUR SIZZLING HOT STONES

	<i>Kitchen/ Grill</i>	<i>Hot Stone</i>
Wagyu Beef Rump 250g MB 4+	40	35
Wagyu Striploin 250g MB 6+	60	55
Wagyu Scotch Fillet 300g MB 6+	78	75
Wagyu Eye Fillet 250g MB 6+	85	80
Rib Eye on the Bone 450g	75	

FOR THE CONNOISSEURS

OUR MOST PREMIUM CUTS OF MEATS, INCREDIBLY SUCCULENT & FULL OF FLAVOUR

Wagyu Scotch Fillet 300g MB 9+	125	110
Wagyu Striploin 300g MB 9+	125	110

All steaks served with your choice of 2 sides and 1 sauce



SIDES

Baked Potato with Sour Cream & Chives	8
Fries	10
Garden Salad	10
Mashed Potato	10
Pasta Salad	10
Seasonal Green Vegetables	12
Roasted Mixed Vegetables	12
Truffle Chips	15

SAUCES

Gravy	5
Mushroom	5
Diane	5
Peppercorn	5
Hot English Mustard	5
Chilli Oil	5
Red Wine Jus	7
Wasabi & Soy	7

*Please let us know of any Allergies or
Dietary Requirements*



KIDS MENU (12 & Under)

Chicken Tenders & Chips	12
Spaghetti Bolognese	12
Rump Steak 200g, Chips or House Salad	20

*All kids meals served with complimentary
ice cream & choice of topping*

DESSERT

Affogato <i>Espresso, Kahlua, Vanilla Ice Cream, Chocolate Shavings</i>	20
Lava Cake <i>Chocolate Fudge sauce, Vanilla Ice Cream & Fresh Berries</i>	16
Apple Crumble <i>Warm Custard or Vanilla Ice Cream with Fresh Berries</i>	15
Lemon & Lime Tart <i>Caramelised Almond Flakes, Dusting Sugar, Raspberries & Whipped Cream</i>	14
Wildberry Cheesecake <i>Blueberry Compote Topping with Fresh Cream or Vanilla Ice Cream</i>	14



LAVA BAR & GRILL
Restaurant

