



Menu

****Allergy & dietary requirements.**

If you have any allergies or dietary requirements, please advise our staff on arrival or when making your booking. Our team will arrange alternative options for you.

** Menu items may vary due to availability of ingredients.

BITE

Spring onion pancake (VEG DF) \$8.5

Spring onion pancake, pumpkin mash Dip

Edamame (V DF GF) \$8

Edamame, chilli salt, EVOO

White bait (DF) \$10

Crispy fried white bait with aioli

Cauliflower croquette (VEG) 4pcs \$14

with tomato relish, garlic aioli, shaved cheese

Chorizo Croquette (DF) 4pcs \$16

Chorizo potato croquette, relish and aioli

Tempura vegetable (DF Veg) \$15

With garlic aioli

ENTREE

Cheesy pork spring roll (DF) \$12/3pcs
sweet chilli sauce and salad

Crying Tiger beef (GF DF) \$15
Thai style marinade beef, lettuce, crying tiger dressing

Chicken skewers (DF GF) \$17/4pcs
With leek and miso mayo

Bistro fried chicken (DF) \$21
With Salad, honey mustard sauce

Mix mushroom (GF Veg) \$16
Wok toss mix mushroom, pine nut, whipped cheese, salsa Verde

Fried tofu (DF GF Veg) \$16
With szechuan Mayo, teriyaki sauce, Nori

Roasted pepper (GF Veg) cold dish \$16
Goat cheese, brown rice, olive oil, basil

***SALAD**

Bean, broccoli salad, sesame, black vinegar dressing \$15

Garden salad, tomato, cucumber, capsicum, seeded mustard \$12

MAINS

Garlic Prawn (GF) \$29

Garlic butter, capsicum, Pineapple

Roasted chicken (DF GF) \$30

Miso glaze, roasted potato, hazelnut

Roasted pork belly (GF) \$32

With caramelized onion, char corn, chilli aioli

Beef Bourguignon (GF DF) \$31

Red wine stew beef brisket, vegetable

Lamb ribs (DF GF) \$31

With mix leaves salad, house made pickles, sweet chilli sauce

Angus beef steak (DF GF) \$36

With roasted potato, Chimichurri or compound butter

Market Fish (see special board) \$MP

Claypot Eggplant (DF GF V) \$28

Braised With Mushroom and capsicum, garlic and bean sauce

***SIDES**

<i>Fried Potatoes with sofrito, aioli & salsa Verde (DF GF)</i>	<i>\$12</i>
<i>Stir fry green vegetables (DF GF V)</i>	<i>\$12</i>
<i>Dry noodles with spring onion & soy (DF V)</i>	<i>\$9</i>
<i>Steamed rice (DF GF V)</i>	<i>\$3</i>
<i>Egg fried rice (DF GF)</i>	<i>\$12</i>
<i>Take away container</i>	<i>\$50c</i>

DESSERTS

<i>Ricotta Donut</i>	<i>\$14</i>
<i>Ricotta donut with Nutella sauce & vanilla ice cream</i>	
<i>Chocolate cake</i>	<i>\$14</i>
<i>Strawberry, caramel, vanilla ice cream</i>	
<i>Basque burnt cheesecake (GF)</i>	<i>\$10</i>
<i>With pistachio</i>	
<i>Banana fritter (GF V)</i>	<i>\$14</i>
<i>Salted caramel, almond, vanilla ice cream</i>	
<i>Affogato</i>	<i>\$14</i>
<i>Vanilla ice cream, espresso, shot of Bailey or Kahlua or Frangelico</i>	
<i>\$3 for 1 scoop of Ice cream</i>	