

BREADS

	M	NM
Garlic Turkish Loaf	\$7	\$8
Herb Turkish Loaf	\$7	\$8
Cheesy Garlic Turkish Loaf	\$9	\$10
Sweet Chilli and Cheese on Turkish Loaf	\$9	\$10

FRESH SYDNEY ROCK
OYSTERS

	1/2 Doz	1 Doz
Natural w/ Lime Vinaigrette	\$19/\$22	\$37/\$40
Kilpatrick w/ Bacon and Worcestershire	\$23/\$26	\$42/\$45

ENTREES

Chilli Garlic Prawns w/ Prawn Crackers, Summer Salsa, Chimichurri and Lemon	\$24	\$27
Spicy Beef Salad (GF) w/ Radish, Cherry Tomatoes, Cucumber, Coriander, Peanuts and Chilli Lime Dressing	\$22	\$25
Blue Swimmer Crab Pappardelle w/ Olives, Capers, Cherry Tomatoes, a touch of Chilli, Garlic, White Wine Butter Sauce, Pangrattato and Shaved Parmesan	\$24	\$27
Smoked Salmon Carpaccio (GF) w/ Roquette, Pear, Walnuts, Capers, Goat's Cheese and Balsamic Glaze	\$21	\$24
Crispy Halloumi Fries w/ Sriracha Mayo & Roquette Salad	\$21	\$24

SALAD BOWLS

Greek Salad (GF)	\$13	\$16
Avocado Salad (GF)	\$11	\$14
Crispy Fattoush Salad w/ Cos Lettuce, Tomato, Cucumber, Radish, Bell Peppers, Herbs and Crispy Pita	\$15	\$18
Add: Grilled Prawns \$10, Grilled Chicken \$6, Smoked Salmon \$8, Halloumi \$6		

SCHNITZELS & BURGERS

	M	NM
Aussie Beef Burger w/ House Made Beef Pattie, Grilled Bacon, Caramelised Onion, Tomato, Cheese, Beetroot, Smokey BBQ Sauce served with Chips	\$23	\$27
Mexican Chicken Burger Grilled Chicken w/ Avocado, Tomato Relish, Cos Lettuce, Spicy Mayo and Chips	\$23	\$27
Chicken Schnitzel w/ Chips and Salad	\$24	\$28
Sauces: Pepper, Mushroom, Diane, Red Wine Jus or Gravy	\$1.50	
Chicken Schnitzel, Bacon and Mushroom Sauce w/ Chips and Salad	\$27	\$31
Chicken Parmigiana w/ Ham, Garlic Basil Tomato Sauce, Grilled Mozzarella and Chips & Salad	\$28	\$32

CHAR-GRILLED STEAKS

250G Eye Fillet	\$47	\$53
350G Scotch Fillet	\$49	\$55
300G New York Choice of Sides: Chips and Salad, Mash and Veg or Chips and Veg	\$35	\$40
Sauces: Pepper, Mushroom, Diane, Red Wine Jus or Gravy	\$1.50	
Add: Garlic Prawns \$10 or Fried Egg \$4		

SIDES

Potato Wedges w/ Sour Cream & Sweet Chilli	\$14	\$16
Bowl of Steamed Vegetables	\$5	\$7
Bowl of Mash	\$5	\$7
Bowl of Chips	Sm \$6/\$8 Lge \$11/\$13	

MAINS

	M	NM
Seared Kangaroo Fillet w/ Sweet Potato Fries and a Roquette, Beetroot, Feta Salad and Red Wine Jus	\$34	\$39
Crispy Skinned Barramundi (GF) w/ Blistered Cherry Tomatoes, Roasted Cauliflower, Pumpkin Wedge and Chimichurri	\$35	\$40
Tuscan Chicken Breast (GF) w/ Creamy Basil, Olive & Sun Dried Tomato Sauce, Mash and Buttered Asparagus	\$33	\$38
Crispy Skin Pork Belly (GF) w/ Grilled Five Spiced Pineapple, Asian Salad and Cider Jus	\$34	\$39
Marinated Lamb Rump (GF) w/ Garlic and Rosemary Baked Potatoes, Pumpkin Wedge, Broccolini, Red Wine Jus and Mint Yoghurt	\$34	\$39
Tempura Battered Basa Fillets w/ Garden Salad, Chips and Lime Aioli	\$31	\$36
Linguine Marinara w/ Prawns, Bug, Squid, Salmon, Barra, Scallops & Mussels in a Garlic Basil Tomato Sauce, a touch of Chilli and Shaved Parmesan	\$37	\$42
Vegetarian Protein Bowl (GF) w/ Mixed Beans, Chickpeas, Sweet Potato, Sweet Corn, Edamame, Boiled Egg, Avocado, Grilled Halloumi, Spinach, Romesco and Creamy Vinaigrette	\$29	\$34

DESSERTS

Strawberry and Lemon Curd Cream Meringue Roll w/ Berry Coulis, Ice Cream and Double Cream	\$15	\$18
A Glass Of Italian Tiramisu w/ Vanilla Ice Cream and Fresh Strawberries	\$15	\$18
Warm Sticky Date Pudding w/ Butterscotch Sauce, Double Cream and Ice Cream	\$15	\$18
Affogato w/ Espresso Shot, Vanilla Ice Cream, Frangelico and Biscoff	\$17	\$20