



## STARTERS & APPETIZERS

<b>Garlic Bread</b> <i>v</i>	\$7
toasted sourdough, garlic herb butter	
add cheese - \$3	
<b>Spiced Nuts</b> <i>v/gf</i>	\$5
<b>Olives</b> <i>v/gf</i>	\$5
<b>Hummus &amp; Sesame Bark</b> <i>v</i>	\$10
hummus, caramelised onion, pistachio dukkha, extra virgin olive oil, turkish bread	
<b>Turkish Bread</b> <i>v</i>	\$8
extra virgin olive oil, balsamic vinegar	
<b>Australian Oysters</b> <i>gf</i>	\$4 each
Natural or Kilpatrick	
<b>Antipasto</b> <i>gfo</i>	\$23
selection of sliced leg ham, italian sausage, hummus dip, kalamata olives, fetta & water crackers	

## ENTREES

<b>Arancini</b> <i>v</i>	\$14
brie & sundried tomato with garlic aioli	
<b>Beef Tartare</b> <i>gf</i>	\$24
ground harvey beef, served traditionally with potato crisps & fresh roquette	
<b>Bruschetta</b> <i>v/gfo</i>	\$14
roma tomato, red onion, extra virgin olive oil & fresh basil, served on toasted turkish bread	
<b>Salt &amp; Pepper Squid</b>	\$18
tender seasoned squid with aioli	
<b>Tempura Soft Shell Crab Tacos</b>	\$26
soft tortillas with asian slaw, sesame & sprouts	

## PIZZA FOR 1

<b>Hawaiian</b>	\$24
leg ham, pineapple, & cheese	
<b>Supreme</b>	\$28
sausage, leg ham, capsicum, mushroom, tomato & cheese	
<b>BBQ Chicken &amp; Bacon</b>	\$28
chicken breast, bacon, red onion, BBQ sauce & cheese	
<b>Mediterranean Veg</b> <i>v</i>	\$28
market vegetables, napolitana sauce & cheese	

Any menu changes incur a \$2 surcharge

(v) vegetarian / (vg) vegan / (gf) gluten free / (o) option

For any allergens, please see staff.



## MAINS

<b>Reef on Reef</b> <i>gfo</i>	
grilled fish seasoned with lemon pepper & topped with creamy garlic prawns, served with fresh salad & battered chips	\$34
<b>Pork Belly</b> <i>gf</i>	
crispy skin, roasted garlic mash, asparagus & rosemary red wine reduction	\$34
<b>Chicken Breast</b> <i>gf</i>	
marinated, layered with double cream brie, pinenuts & basil on a potato rosti, green beans, topped with onion jam	\$34
<b>Pesto Chicken Pasta</b>	
fresh basil, sundried tomato & double cream sauce with shaved parmesan	\$27
<b>Dukkah Crusted Lamb Fillet</b> <i>gf</i>	
served medium rare with confit garlic mash, steamed baby vegetables & jus	\$37
<b>Atlantic Salmon</b> <i>gf</i>	
served medium rare with potato hash, sauteed cherry tomatoes, steamed asparagus & bearnaise sauce	\$36
<b>Asian Beef Noodles</b>	
wok fried greens, bean shoots, hokkien noodles & toasted peanuts	\$27
<b>Chilli Prawn Pasta</b>	
panfried tiger prawns, confit garlic, mild red chilli napolitana & shaved parmesan	\$28
<b>Sirloin Steak</b> <i>gf</i>	
with garden salad, battered chips & choice of sauce – pepper, mushroom or bearnaise	\$34
add creamy garlic prawns \$8 – upgrade to black angus fillet \$6	\$42
<b>Black Angus Beef Fillet</b> <i>gf</i>	
with garlic roasted chat potatoes & baby beets, snowpeas, salted yam crisps & choice of sauce – pepper, mushroom or bearnaise	\$42
add creamy garlic prawns \$8	\$24
<b>Vege Delight</b> <i>gf/vg</i>	
warm cauliflower & kale salad tossed with harissa carrot,crispy chickpeas & greens	\$27
<b>Pumpkin Pinenut Ravioli</b> <i>v</i>	
with a roast tomato & pimento sauce, rocket & shaved parmesan	\$24
<b>Vegetable Stirfry</b> <i>v</i>	
seasonal vegetables, sesame oil, hokkien noodles & sweet soy sauce	\$24
<b>Miso Cauliflower</b> <i>gf/v</i>	
sweet chilli, crispy chickpeas, harissa carrot puree & greens	

<b>Steamed Rice</b> \$3	<b>Buttered Vegetables</b> \$11	<b>Creamy Mash Potato</b> \$9	<b>Caesar Salad</b> \$13
<b>Blackened Greens</b> \$11	<b>Crisp Garden Salad</b> \$9	<b>Battered Chips</b> \$9	

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