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# FOOD

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## SMALL PLATES

<b>GARLIC BREAD (V)</b>	9	<b>SOUP OF THE DAY</b>	12
		Toasted ciabatta	
<b>CHIPS (V)</b>	10	<b>LOUISIANA BUFFALO WINGS</b>	14
Tomato sauce or aioli			
<b>ADD</b>		<b>BOURBON BBQ BUFFALO WINGS</b>	14
Gravy, peppercorn sauce, mushroom sauce	3		
<b>POTATO WEDGES (V)</b>	12	<b>CRISPY PORK BELLY</b>	18
Sour cream, sweet chilli sauce		Pickled green papaya, soy vinegar	

## ASIAN CORNER

<b>VEGETABLE SPRING ROLLS (V)</b>	12	<b>FRIED TOFU (V)</b>	13
Sweet chilli sauce, sesame		Fried garlic, fresh red chilli, capsicum, wakame, sesame	
<b>STEAMED DUMPLINGS</b>		<b>SZECHUAN SEASONED SQUID (LG) (I)</b>	16
Chilli soy sauce, sesame		Tartare sauce, lemon wedge	
Green vegetable x 4 (V)	12		
Pork shao mai x 4	14	<b>NASI GORENG</b>	24
Ginger prawn x 4 (I)	14	Chicken thigh, prawn crackers, fried egg, belacan, peanut sauce	
Scallop x 4 (I)	14		

## SALADS

<b>CHEF'S SALAD (LG)</b>	18
Cos lettuce, shaved ham, red onion, cherry tomato, cheddar cheese, boiled egg, choice of dressing: ranch, balsamic vinaigrette, green goddess	
<b>NOURISH BOWL (LG) (V)</b>	25
Quinoa, iceberg lettuce, avocado, cucumber, boiled egg, fried chickpeas, green onion, halloumi cheese, cherry tomato, lemon wedge, green goddess dressing	
<b>ADD</b>	
Grilled chicken breast (150g)	8
Grilled prawn cutlets (4 pieces) (I)	12
<b>SMOKED SALMON &amp; AVOCADO (LG)</b>	28
Cucumber ribbon, cherry tomato, feta cheese, pickled red onion, mesclun lettuce, ranch dressing	

## BURGERS, ROLLS & SUBS

*All dishes served with chips unless specified*

<b>THE CLASSIC BEEF BURGER</b>	27
Bacon, cucumber pickles, cheddar cheese, tomato, iceberg lettuce, truffle mayo	
<b>AUSSIE BEEF BURGER</b>	29
Bacon, fried egg, beetroot, pineapple, cucumber pickles, cheddar cheese, tomato, iceberg lettuce, truffle mayo	
<b>FALAFEL &amp; HALLOUMI BURGER (V)</b>	26
Tomato, iceberg lettuce, hummus, chilli jam, mayo, sweet potato chips, sesame	
<b>CRUMBED CHICKEN SUB</b>	24
Bacon, slaw, Swiss cheese, Sriracha mayo	



Available  
noon to 10pm  
every day

The home  
of everyone's  
favourites

## FAVOURITES

<b>ROAST OF THE DAY (LG)</b>	23	<b>THE PARM</b>	28
Roast vegetables, gravy		Chicken schnitzel, ham, three cheese, Napoli sauce, chips	
<b>LOADED BEEF NACHOS (LG)</b>	28	<b>THE ORIGINAL CHICKEN SCHNITTY</b>	24
Chilli con carne, corn chips, cheese sauce, jalapeños, tomato salsa, guacamole, sour cream		Lemon wedge, gravy, chips	
<b>THE CLUB</b>	25	<b>FISHERMAN'S BASKET (I)</b>	34
Grilled chicken, bacon, fried egg, tomato, cheddar cheese, iceberg lettuce, toasted bread, mayo, chips		Crumbed prawns (I), battered scallops (I), crumbed whiting (I), salt and pepper squid (I), tartare sauce, chips	

## MAINS

<b>GRILLED ZUCCHINI PASTA (V)</b>	28	<b>SWEET &amp; SPICY PRAWNS (I)</b>	32
Basil pesto, cream, parmesan cheese, toasted pine nuts		Jasmine rice, pak choy, lemon wedge	
<b>PRAWN LINGUINE (I)</b>	34	<b>CRISPY SKIN BARRAMUNDI (LG)</b>	38
Creamy garlic sauce, spring onion, semi-dried tomato		Creamy potato mash, seasonal greens, lemon caper sauce	
<b>BATTERED FISH &amp; CHIPS (I)</b>	32	<b>BOURBON BABY BACK RIBS</b>	38
Battered Hoki, garden salad, lemon wedge, tartare sauce		Half slab Bourbon BBQ pork ribs, buttered corn, slaw, chips	

## STEAKS

*Served with creamy potato mash, beans, broccolini, confit cherry tomato, choice of sauce: red wine jus, peppercorn sauce, mushroom sauce, Diane sauce*

<b>300GM SCOTCH (LG)</b>	52	<b>200GM SIRLOIN (LG)</b>	34
<b>350GM RUMP (LG)</b>	38	<b>ADD</b>	
		Creamy garlic prawns (3 pieces) (I)	12

## SIDES

<b>SEASONAL VEGETABLES (LG) (V)</b>	9	<b>JASMINE RICE (LG) (V)</b>	6
Garlic butter		<b>CREAMY POTATO MASH (LG) (V)</b>	8
<b>GARDEN SALAD (LG) (V)</b>	9		
Balsamic dressing			

## CONDIMENT EXTRAS

Bourbon BBQ Sauce	3	Hollandaise Sauce	3	Red Wine Jus	3
Diane Sauce	3	Hot English Mustard	2	Peppercorn Sauce	3
Dijon Mustard	2	Mushroom Sauce	3	Tomato Sauce	2

## DESSERTS

<b>CHOCOLATE DOME</b>	16
Raspberry gel, berry coulis, hazelnut sponge	
<b>TROPICAL PANNA COTTA (LG)</b>	16
Mango, passionfruit, coconut, sesame	
<b>BLACKBERRY TART</b>	16
Pistachio crumble, strawberries	
<b>SEASONAL FRUIT PLATE (LG) (V)</b>	15
Seasonal sliced fruits	
<b>ICE CREAM 120G TUB (V)</b>	8
Choice of vanilla, chocolate, salted caramel, or lemon sorbet	

## KIDS' MENU

<b>CHICKEN TENDERS</b>	14
Chips, salad, tomato sauce	
<b>HAWAIIAN PIZZA</b>	14
Ham, pineapple, three cheese, tomato sauce	
<b>BATTERED FISH (I)</b>	14
Chips, salad, tartare sauce	
<b>LINGUINE BOLOGNESE</b>	14
Linguine pasta, beef sauce, parmesan cheese	



(LG) Low gluten (I) Imported seafood (V) Suitable for vegetarian

**Food allergies:** Please note that we take every precaution when accommodating special meal requirements. However, we handle the following known allergens in our kitchens:

Wheat (gluten), barley (gluten), oats (gluten), rye (gluten), fish, shellfish, crustaceans, molluscs, soy products, eggs, milk and dairy products, lupin, sesame, peanuts, macadamia, pecan, cashew, hazelnut, pistachio, pine nuts, walnuts, almonds and Brazil nuts.

Please be aware that not all ingredients are listed in the dish description.

If you have an allergy, kindly inform our friendly staff so that we can assist you in making a suitable meal choice.

We will do our best to accommodate customer requests, but please be advised that the decision to consume a meal rests on personal responsibility as we cannot guarantee that the food is entirely free from any known allergens.

ONE BILL PER TABLE