



# FOOD MENU

## NIBBLES

**Crocodile and lemon myrtle  
croquettes** **\$17**  
Sweet potato, bush chutney

**Crumbed eggplant  
bruschetta (gf) (v) (n)** **\$14**  
Balsamic glaze, rocket

**Harissa and maple  
chicken wings (gf) (df)** **\$17**  
Sumac, spring onion

**Szechuan salted squid (gf) (i) (df)** **\$17**  
Grilled lemon wedge, aioli

**Crunchy chips** **\$12**  
Gravy

## BURGERS

**Wagyu** **\$26**  
Milk bun, caramelized onion,  
smokey BBQ, bacon, cheese, tomato,  
lettuce, crunchy chips

**Veggie (gf) (df) (v)** **\$26**  
Grain bun, vegan mayonnaise, pickles,  
tomato, lettuce, crunchy chips

**Chicken** **\$26**  
Milk bun, chorizo, cheese, red onion,  
rocket, semi dried tomato, aioli,  
crunchy chips

**The Reuben** **\$26**  
Rye bread, corned beef, Swiss cheese,  
sauerkraut, pickles, crunchy chips

## PIZZAS

**BBQ chicken** **\$24**  
BBQ sauce, bbq chicken pieces,  
red onion, mozzarella cheese

**Tomato and feta (v)** **\$22**  
Tomato sauce, mozzarella cheese,  
feta, balsamic glaze

## CLASSICS

**Battered Threadfin** **\$26**  
Chips, aioli, slaw

**Chicken schnitzel** **\$25**  
Chips, gravy, slaw

**Chicken Parmigiana** **\$29**  
Chips, slaw

## SALADS

**Sous vide kangaroo (gf)** **\$28**  
Mango and lime dressing,  
crème fraiche, cherry tomato, chilli,  
toasted sunflower seeds

**Salmon (df)** **\$28**  
Roast capsicum, olives, green beans,  
fried capers, crostini, balsamic vinaigrette

**Chilled prawn (n) (i) (gf) (df)** **\$30**  
Green papaya, Nuoc Cham dressing,  
cashew

(gf) Gluten Free (v) Vegetarian (i) Imported Seafood (n) Nuts (df) Dairy Free

Food allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the patron.