

ENTREE

GARLIC & HERB BREAD	12
+ cheese 3.0	
CHIPS	14
aioli & tomato sauce	
ONION RINGS	14
aioli	
POTATO WEDGES	15
sweet chilli sauce & sour cream	
SWEET POTATO FRIES	20
parmesan & dill mayo	
CRISPY FRIED CHICKEN WINGS (1/2KG)	22
smokey bbq chipotle sauce	
HOUSE MADE DIP PLATTER	25
three freshly made dips with toasted pita & grissini	
VEGETARIAN NACHOS	25
corn chips topped with napoletana sauce, butter & black beans, tasty cheese, fresh tomato salsa, sour cream & house made guacamole (gfo)	
+ bolognese 5.0	
CHARCUTERIE BOARD	60
three cheeses, prosciutto, ham, salami, olives, nuts, dried fruit, toasted sourdough, grissini & crackers	

TAPAS

1 PLATE - 18 3 PLATES - 50 6 PLATES - 85

ZUCCHINI & SWEET CORN FRITTERS (4)	
dill aioli, lemon	
GRILLED HALLOUMI	
pineapple & olive salsa, honey lemon dressing	
PEA & MINT CROQUETTES (5)	
sriracha mayo, lemon (vegan)	
PRAWN & CRAB DUMPLINGS (4)	
sweet soy, sesame, spring onion	
LEMON PEPPER & KING PRAWN SKEWERS (2)	
capsicum, lettuce, lemon (gfo)	
CORN RIBS	
sriracha mayo, lemon (vegan) (gfo)	
HERB DUSTED CALAMARI (5)	
arugula, tartare sauce & lemon	
PORK & FENNEL MEATBALLS (4)	
napolitana sauce, mozzarella, garlic baguette	
CHICKEN OR BEEF MALAY SKEWERS (4)	
peanut sauce, fried onion (gfo)	
PULLED LAMB SLIDERS (3)	
asian slaw, smokey bbq sauce	
SALT & PEPPER CHICKEN	
chipotle aioli	

SALADS

VEGGIE QUINOA BOWL	25
roasted vegetables, chickpeas, spinach & quinoa with creamy cilantro lime dressing (gf) (v)	
CAESAR SALAD	29
baby cos lettuce, bacon, crispy croutons, anchovies, egg & fresh parmesan with house made classic dressing + chicken, salt & pepper squid or smoked salmon 5.0	
THAI COCONUT CHICKEN OR TOFU SALAD	34
coconut poached chicken, apple, wombok, mint, carrot, rocket, cashews, fried shallots & coconut lime ginger dressing	
RARE BEEF SALAD	34
250g angus rump steak, apple, red radish, cherry tomato, cucumber, carrot, green papaya, coriander, spinach, peanuts, fried shallots, vermicelli noodles & green nam jim sauce	
GRILLED PRAWN OR TOFU MANGO SALAD	34
spinach, cherry tomato, olive, mango, sweetcorn, lettuce & honey lime dressing (vo) (gfo)	

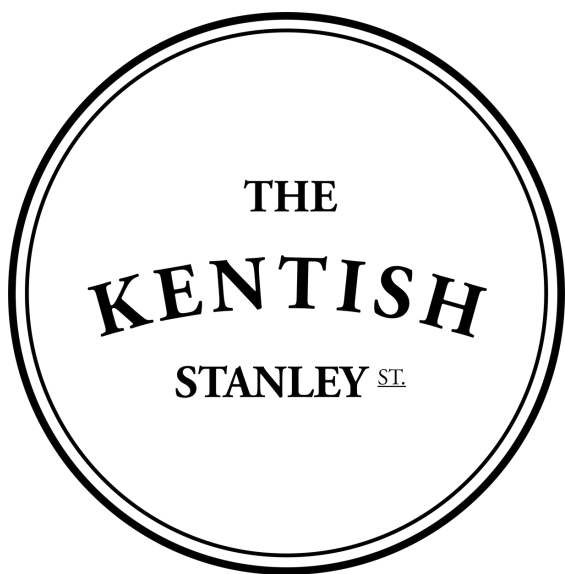
SIDES

CHARRED BROCCOLINI	17
flaked almonds & olive oil (gfo)(nfo)	
GARDEN SALAD	17
honey lemon dressing (gfo)	
+ chicken 10.0	
ROCKET, PEAR & PARMESAN SALAD	17
balsamic glaze (gfo)	
GRILLED HALLOUMI SALAD	22
pear, apple & almond, honey lemon dressing (gfo)(nfo)	



PUB CLASSICS

CRISPY FRIED HALLOUMI BURGER	29
halloumi, pickled beetroot, apple wombok slaw, arugula, parmesan, creamy cilantro sauce & chips (veg)	
KENTISH BURGER	30
200g brisket pattie, smokey bacon, cheese, caramelised onion, dill pickle, tomato, iceberg, kentish burger sauce & chips (double brisket pattie + 5.0)	
PORTUGUESE SPICED CHICKEN BURGER	30
chicken, smokey bacon, cheese, caramelised onion, tomato, dill pickle, lettuce, kentish burger sauce & chips	
CHICKEN OR BEEF SCHNITZEL	30
chips, garden salad & choice of mushroom sauce, pepper sauce, diane sauce or gravy	
+ parmigiana with smokey bacon, napoletana sauce & tasty cheese 3.0	
FISH & CHIPS	30
battered, crumbed or grilled with chips, garden salad, tartare & lemon (gfo)	
SALT & PEPPER SQUID	30
chips, garden salad, tartare & lemon	
BANGERS & MASH	30
thick pork sausages, creamy mashed potato, caramelised onion, peas & gravy (gfo)	
STEAK SANDWICH	30
char-grilled steak, smokey bacon, cheese, caramelised onion, lettuce, tomato, pickle, chipotle aioli & chips	
300G ANGUS BEEF SIRLOIN	42
cooked to your liking with chips, garden salad & choice of mushroom sauce, pepper sauce, diane sauce or gravy (gfo)	
+ creamy garlic prawns 8.0	



MAINS

CASHEW NUT TOFU, CHICKEN OR BEEF STIR FRY	33
seasonal vegetables, cashews, sesame seeds in a sweet soy sauce with basmati rice (gfo)(vo)	
BUTTER CHICKEN	34
flavour infused chicken with ginger, garlic & lemon yogurt marinade with basmati rice, roti paratha & mint yoghurt (gfo)	
GRILLED CHICKEN BREAST	37
pan fried in mushroom, white wine cream sauce with roasted chat potatoes, broccolini & creamy seeded mustard (gfo)	
PAN FRIED ATLANTIC SALMON FILLET	39
thyme roasted kipfler potatoes & broccolini with caponata, leek & bell pepper sauce & dill aioli (gfo)	
PAN SEARED DUCK BREAST	39
duck fat potatoes, steamed broccoli, heirloom carrot, apricot puree & plum sauce (gfo)	
BLUE SWIMMER CRAB & CHILLI PRAWN SPAGHETTINI	39
garlic, chilli, lemon, cherry tomato, parsley & parmesan	
HERB MARINATED LAMB BACKSTRAP	42
sweet potato mash, green beans, heirloom carrot & creamy red wine sauce (gfo)	
250G GRAIN FED ANGUS BEEF EYE FILLET	50
thyme & cheese fondant potato, green beans, broccolini & red wine jus (gfo)	
+ creamy garlic prawns 8.0	
350G ANGUS BEEF SCOTCH FILLET	50
roasted chat potatoes, broccolini, mushroom sauce, pepper sauce, diane sauce or gravy (gfo)	
+ creamy garlic prawns 8.0	

DESSERTS

NUT SUNDAE	12
vanilla ice cream with chocolate, caramel or strawberry sauce & crushed nuts (nfo)	
FRUIT SORBET	14
mixed berry compote (v)	
STICKY DATE PUDDING	18
butterscotch sauce, fresh strawberry & vanilla ice cream	
PAVLOVA	18
whipped cream, kiwi, mixed berries & passionfruit coulis	
CREME BRULEE	18
with mixed berry compote & fresh strawberry (gfo)	
AFFOGATO	20
espresso, frangelico, vanilla ice cream & chocolate wafer (gfo)	
CHEESE PLATTER FOR TWO	32
selection of three cheeses, dried & fresh fruits, nuts & crackers (gfo)	