

## Entrée

<b>Duo of homemade dips</b> chilli capsicum, beetroot & minted lebneh served w/charred bread	15.90
<b>Warm marinated mixed olives</b> w/charred bread	13.50
<b>Garlic cheese pizza</b> (add olives \$2.0, jalapenos \$2.0)	14.50
<b>Pan seared scallops</b> served on cauliflower puree & grilled chorizo	19.90
<b>Arancini trio</b> of mushroom & thyme, sun dried tomato & feta, bolognese served on aioli	16.90
<b>Saganaki cheese</b> w/rocket & lemon wedge	16.90
<b>Flash fried spiced calamari</b> served w/aioli & a fennel & roquette salad	17.90/33.00

## Pasta & Risotto

- Artichoke & roasted cauliflower risotto** w/zucchini, sun-dried tomato, chilli, garlic & lemon zest topped w/roquette & meredith goats feta 27.90
- Homemade pan-fried gnocchi** w/chilli, sage, garlic, leek, green beans & cherry tomatoes topped w/wild roquette & parmesan (add chicken \$4.00, chorizo \$4.00) 27.90
- Penne carbonara** cooked w/onion, bacon, parmesan & cream, finished w/egg yolk (add gnocchi \$3.00, chicken \$4.00) 25.90
- Seafood linguini/risotto** w/prawns, scallops, mussels, fresh salmon, tomato, garlic, chilli & evoo 33.00/34.50
- Chicken risotto** w/broad beans, green beans, kale, onion, garlic topped w/parmesan, cream fraiche, lemon zest & paprika 28.90
- Linguini bolognese** rich homemade beef mince ragu topped w/grana padana (add gnocchi \$3.00) 25.90
- Fresh salmon linguini** w/broad beans, cherry tomatoes, leek, fresh chilli, garlic, lemon juice & zucchini topped w/cream fraiche & lemon zest 29.90
- Basil pesto gnocchi** w/ mushrooms, garlic, fresh chilli, sun-dried tomatoes, lemon zest & fresh ricotta cheese 28.90

\*\*\* Gluten free **penne** pasta available on all pastas (add \$5.00) \*\*\*

## Grill

<b>Lamb shoulder</b> 12hr slow roasted served w/greek salad, charred flat bread & homemade tzatziki	29.50
<b>Tasmanian salmon</b> pan-fried served on white bean puree & a salad of freekeh, charred corn kernels, cherry tomatoes, green beans, rocket, capers & lemon olive oil	32.90
<b>Char-grilled scotch fillet</b> served w/wild mushroom kipfler potatoes & wilted spinach ragu, topped w/garlic herb butter	36.50
<b>Char-grilled eye fillet</b> served on potato mash, steamed broccolini w/roasted shallot jus	39.90
<b>Fresh barramundi fillet</b> pan-seared w/roasted kipfler, snow peas, asparagus, confit cherry tomatoes & dill beurre blanc	32.90

## Sides

<b>Roasted chat potatoes</b> w/rosemary & sea salt	8.90
<b>Potato mash</b> drizzled w/olive oil	7.90
<b>Steak fries</b> served w/homemade aioli	7.90
<b>Roquette &amp; parmesan salad</b> w/balsamic vinaigrette	9.90
<b>Green beans</b> w/dukka, crumbed feta & olive oil	9.90
<b>Shredded cabbage slaw</b> w/fresh chilli, parmesan & lemon olive oil	9.90

## Mains

- Chicken parma**, panko crumbed chicken breast topped w/ napoli, ham & cheese served w/steak fries & garden salad (add jalapenos \$2.0, pineapple \$2.0) 27.50
- Chicken schnitzel**, panko crumbed chicken breast, served w/ steak fries & shredded cabbage & mint slaw (add jalapenos \$2.0, pineapple \$2.0) 25.50
- Fish & chips** beer battered flathead tails w/steak fries, garden salad, homemade tartare sauce & lemon wedge 27.90

## Salads

- Chicken quinoa salad** w/peas, borlotti beans, baby spinach, Spanish onion, parsley, mint, tomato, feta & char-grilled chicken w/lemon & olive oil 24.50
- Freekeh salad** w/ chickpeas, cumin roasted cauliflower, charred corn kernels, kale, smoked almonds, pomegranate, green beans, cherry tomatoes, red onion, mint topped w/ tahini yogurt (add chicken tenderloins \$5.00) 23.00

# Pizza

**PLEASE NO ALTERATIONS TO PIZZA**  
**pizza may be served at a different time than ala carte menu**

<b>Capricciosa</b> leg ham, mushroom, olives, anchovies & mozzarella	23.00
<b>Aloha</b> leg ham, pineapple & mozzarella	22.00
<b>Peri peri chicken</b> roasted red capsicum, spanish & spring onion, semi dried tomato w/ hot peri peri sauce	25.00
<b>Lip slide</b> fresh tomato, basil & olives (add prosciutto \$4.00)	22.00
<b>Vegelot</b> spinach, red onion, fresh chilli, basil, spring onion, olives, fresh tomato, jalapeño, roasted red capsicum, feta & paprika	24.00
<b>Artichoke &amp; roasted eggplant</b> w/meredith goats cheese, prosciutto, sun-dried tomatoes, roquette & lemon	27.90
<b>Bubba</b> leg ham, mushroom, onion, shrimps, hot salami, garlic & chilli flakes	24.00
<b>Pump &amp; grind</b> sun-dried tomato, pumpkin, chorizo, prosciutto, goats cheese, spinach & lemon	25.00
<b>Blazin</b> hot salami, olive, fresh mint, meredith goats feta & lemon wedge	26.00

\*\*\* Gluten free pizza base available (add \$5.00)\*\*\*

## Desserts

<b>Homemade semi freddo</b> of pistachio & rosewater	13.90
<b>Lemon curd tart</b> w/passionfruit pulp & chantilly cream	13.90
<b>Sticky date pudding</b> w/butterscotch sauce, strawberries & cream	13.90
<b>Poached pear</b> in a red wine, orange & cinnamon syrup served w/sweet greek yoghurt mousse & crushed pistachio	14.90
<b>Tiramisu</b> w/espresso & marsala dipped sponge finger biscuits w/mascarpone, chocolate wafer & espresso coffee reduction	13.90
<b>Chocolate mousse</b> w/chantilly cream, chocolate shards & chocolate persian fairy floss (gluten free option available)	13.90