

MENU

STARTERS

TURKISH BREAD

With e.v.o oil & dukkah

NACHOS (V)

Corn chips, tomato salsa, guacamole, sour cream & jalapeños

FRIES (V)

With tomato sauce or mayonnaise

WEDGES (V)

With sweet chilli sauce & sour cream

GARLIC BREAD (V)

LIGHT MEALS

CHICKEN LEPINJA

Grilled chicken tenderloins, avocado, lettuce & mayo, on a lightly toasted Turkish roll

WITH CHOICE OF FRIES OR GARDEN SALAD

VEGETARIAN LEPINJA (V)

Grilled Haloumi, roasted eggplant, tomato, rocket & chipotle mayo, on a lightly toasted Turkish roll

WITH CHOICE OF FRIES OR GARDEN SALAD

SOUP OF THE DAY

8 / 12

GRAZING PLATES

7	SAUTEED BAROSSA CHORIZO (GF) with pan fried haloumi	7
15	RISOTTO BALLS (V) (4)	8
	SALT & PEPPER CRISPY FRIED TOFU (V) (5)	8
8	SALT & PEPPER SQUID	11
11	LAMB & FETA MEATBALLS With napolatana sauce & parmesan	10
7	NYONYA STYLE POPCORN CHICKEN	9

SALADS

15	WARM CHICKEN SALAD With beetroot, feta, quinoa, rocket & a sticky balsamic glaze	21
15	MEDITERRANEAN ROASTED VEGETABLE SALAD (V) (GF) Roasted pumpkin, fennel, beetroot, eggplant, chickpeas, baby spinach & dukkah	19

KITCHEN OPEN 12 - 3PM & 5:30 - 9PM (8:30PM ON SUN - TUE)
ALL DAY FRIDAY, SATURDAY & SUNDAY
*10% PUBLIC HOLIDAY SURCHARGE



MENU

MAINS

FRIED CHICKEN BURGER

Fried chicken breast, bacon, haloumi & slaw
Served with fries

20

BEEF BURGER

Housemade 100% angus beef pattie, bacon, lettuce, tomato, pickles, Swiss cheese, tomato relish.
Served with fries

20

STEAK SANDWICH

Scotch fillet, brie, fig & onion jam & roquette.
Served with fries

20

CHICKEN, BEEF OR VEGAN SCHNITZEL

Crumbed seasoned schnitzel, fresh garden salad & fries

21

FISH & CHIPS

Crumbed garfish, fresh garden salad, fries, lemon & tartare sauce

17 / 20

SALT & PEPPER SQUID

Australian squid in salt and pepper seasoning, fresh garden salad, fries, lemon & mayonnaise

20

SALMON FILLET (GF)

With a warm salad of roasted pumpkin, fennel, potato & baby spinach & a caper, tomato & dill salsa

29

PROSCIUTTO WRAPPED CHICKEN BREAST (GF)

With dauphinoise potatoes, grilled asparagus & a roasted capsicum & smoked chilli coulis

27

LAMB SHANK (GF)

Slow braised in a rich tomato, red wine & vegetable sauce, with roasted root vegetables & baby potatoes – extra shank 7

22

BEEF AND GUINNESS PIE

With mashed potato or pea pure & a red wine jus
(\$2 EXTRA FOR BOTH)

25

300G PORTERHOUSE 300G RUMP

With seeded mustard mashed potato, roasted Portobello mushroom & steamed brocolini (GF) or fries & side garden salad

33

30

SIDES

Steamed vegetables (V & GF)

6

Mashed potato (V)

6

Greek salad (V & GF)

7 / 14

Side of fries (V)

3

Sea salt potatoes (V)

6

SUBSTITUTIONS

Steamed vegetables (V & GF)

1

Mashed potato (V)

1

SAUCES

SELECTION OF GRAVY

plain gravy, pepper, mushroom & diane or red wine jus

+2.5

PARMIGIANA

+3.5

HAVEY SCHNITTY

grilled bacon, cheese, mushrooms & BBQ sauce

+3.5

DIRTY GRINGO

corn chips, topped with tomato salsa, melted cheese, guacamole, sour cream & jalapeños

+3.5