



STARTERS

TURKISH BREAD VGN

With e.v.o oil & dukkah

NACHOS V & GF

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

FRIES V

With tomato sauce

WEDGES V

With sweet chilli sauce & sour cream

GARLIC BREAD V

TRIO OF DIPS

With pita bread & olives

LIGHT MEALS

CHICKEN LEPINJA

Grilled chicken tenderloins, swiss cheese, tomato, lettuce & mayo

With choice of fries or garden salad

VEGETARIAN LEPINJA V

Roasted portobello mushrooms, brie, tomato, lettuce & mayo

With choice of fries or garden salad

HOUSEMADE SOUP

Entrée **8**

Main **13**

GRAZING PLATES

7

SAUTEED BAROSSA CHORIZO GF

With pan fried haloumi

15

RISOTTO BALLS V (4)

8

SALT & PEPPER CRISPY

FRIED TOFU V (5)

11

SALT & PEPPER SQUID

LAMB & FETA MEATBALLS

With napolatana sauce & parmesan

7

NYONYA STYLE

POPCORN CHICKEN

15

8

8

8

11

11

9

SALADS

15

CHICKEN SALAD GF

Grilled chicken tenderloins, chickpeas, feta, onion, cucumber, tomato, mesculin lettuce & drizzled with a sticky balsamic glaze

15

FREEKAH SALAD VGN

Olives, artichokes, radish, tomato, smoked almonds & roquette

21

19

EAT



MAINS

GRILLED TANDOORI CHICKEN BURGER 20

Marinated & grilled chicken breast, onion, cucumber, mint yoghurt

Served with fries

BEEF BURGER 20

Housemade 100% angas beef pattie, bacon, lettuce, tomato, pickles, swiss cheese, tomato relish

Served with fries

STEAK SANDWICH 20

Scotch fillet, brie, fig & onion jam & roquette

Served with fries

CHICKEN, BEEF OR VEGAN SCHNITZEL 22

Crumbed seasoned schnitzel, fresh garden salad & fries

FISH & CHIPS 17 / 20

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

SALT & PEPPER SQUID 20

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

ROASTED SUMAC EGGPLANT VGN & GF 24

With a warm chickpea, beetroot, dukkah & baby spinach salad, drizzled with a sticky balsamic glaze

CUMIN ROASTED CAULIFLOWER VGN & GF 24

With a sweet potato rosti, avocado & lime puree, pepitas & steamed broccolini

LAMB & GUINNESS PIE 25

Slow braised lamb in a rich Guinness gravy encased in a housemade sour cream pastry & a red wine jus

With mashed potato, OR pea puree - \$2 for both

BEEF CHEEK GF 24

Slow braised beef cheek in a spicy tomato, roasted capsicum & red wine sauce, with a medley of roasted root vegetables & sea salted potatoes

BARRAMUNDI FILLET GF 29

On a sweet potato rosti, roasted parsnip, charred lemon & a caper, radish & roquette salad

300G PORTERHOUSE 33

300G RUMP 30

With seeded mustard mashed potato, roasted portobello mushroom & steamed broccolini GF or fries & side garden salad

SIDES

Steamed vegetables VGN & GF 6

Mashed potato V & GF 6

Greek salad V & GF 7 / 14

Side of fries V 3

Sea salted potatoes VGN & GF 6

Onion rings V 4

SUBSTITUTIONS

Steamed vegetables V & GF 1

Mashed potato V 1

Bun GF 2

SAUCES

SELECTION OF GRAVY +2.5

Plain gravy VGN, pepper, mushroom & diane or red wine jus GF

PARMIGIANA +3.5

HAVEY SCHNITTY +3.5

Grilled bacon, cheese, mushrooms & BBQ sauce

DIRTY GRINGO +3.5

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