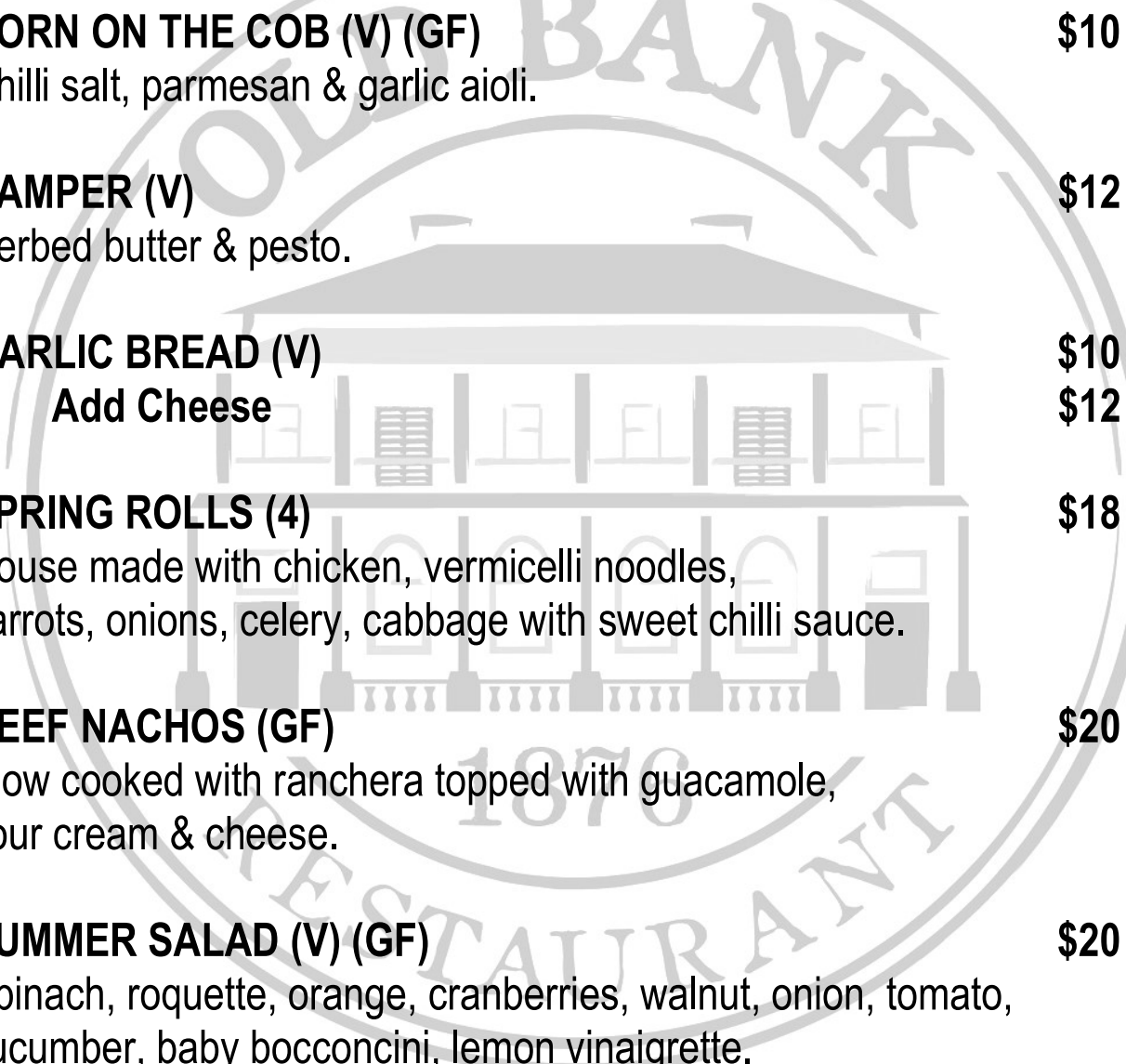


ENTREE

(V= Vegetarian GF= Gluten Free)



CORN ON THE COB (V) (GF) Chilli salt, parmesan & garlic aioli.	\$10
DAMPER (V) Herbed butter & pesto.	\$12
GARLIC BREAD (V) Add Cheese	\$10 \$12
SPRING ROLLS (4) House made with chicken, vermicelli noodles, carrots, onions, celery, cabbage with sweet chilli sauce.	\$18
BEEF NACHOS (GF) Slow cooked with ranchera topped with guacamole, sour cream & cheese.	\$20
SUMMER SALAD (V) (GF) Spinach, roquette, orange, cranberries, walnut, onion, tomato, cucumber, baby bocconcini, lemon vinaigrette. Add Chicken or Prawns	\$20 \$26

MAIN MENU

(V = Vegetarian GF = Gluten Free)

MORROCAN CHICKEN & BACON BURGER	\$25
Marinated chicken thigh with hummus, lettuce, onions, cheese, sweet potato chips & aioli.	
MEXICAN PULLED BEEF BURGER	\$25
Slow cooked beef, corn chips, guacamole, sour cream, sweet potato chips & aioli.	
PAPPARDELLE PRAWN & CHORIZO	\$34
Cooked in creamy tomato base, topped with freshly grated parmesan cheese.	
PAPPARDELLE VEGGIE PESTO (V)	\$28
Cooked in creamy pesto with sundried tomato, pitted olives, spinach topped with freshly grated parmesan cheese.	
PEPPERED SALMON (GF)	\$36
Served with roasted veggies topped with salsa verde.	
PORK BELLY	\$32
Served with stir fried egg noodles with oriental vegetables in a sweet soy glaze.	
THAI BEEF SALAD (GF)	\$32
Sliced rump with mesculin, tomato, cucumber, cabbage, onion & nuts.	
BBQ PORK RIBS (GF BY REQUEST)	\$36
Full rack of pork ribs in pineapple BBQ with creamy slaw, chips & aioli.	
SCOTCH 300G (GF)	\$42
Served with herbed butter, a side of mashed potato, steamed vegetables & gravy.	
PORTERHOUSE 250G (GF)	\$32
Served with herbed butter, a side of mashed potato, steamed vegetables & gravy.	