



## DINNER – LIGHT MEALS + STARTERS

ALL OUR DESSERTS &  
SAUCES ARE HOUSE-MADE.  
WE USE OUR OWN FRESH,  
HOME-GROWN HERBS  
WHERE POSSIBLE

## BREADS

### HERB, GARLIC OR PESTO BREAD (V)

Half serve (2 portions)	\$4.00
Full serve (4 portions)	\$7.50

### CHEESY GARLIC BREAD – (V)

Garlic bread with melted mozzarella	
Half serve (2 portions)	\$4.50
Full serve (4 portions)	\$8.00

### CRUSTY DAMPER COB (V) –

Small (serves 2)	\$7.50
Large (serves 4)	\$12.00

Accompanied with garlic butter, basil pesto,  
olive tapenade + homemade tomato relish

## LIGHT MEALS / ENTREES

### SESAME CRUSTED CALAMARI – \$16.50

Hand-cut calamari served with salad, aioli +  
sweet chilli dipping sauce (G/F option -  
Grilled) (add fries \$2.00)

### FALAFEL (V) - \$15.50

House-made, served with minted yogurt +  
tomato relish

### FISHCAKES – \$16.50

grilled housemade fishcakes, served with  
salad, sweet chilli dipping sauce. (add fries  
\$2.00)

### VEGETABLE GYOZA (V) – \$14.50

5 steamed Japanese dumplings, pan-fried +  
served with our house made sweet chilli jam  
+ salad (add fries \$2.00)

### TASTING BOARD (FOR 2) \$21.00

A selection of starters – falafel, gyoza,  
calamari + fishcakes. Served with dipping  
sauces

SEE SPECIALS BOARD  
FOR FISH OF THE DAY +  
MORE GREAT DISHES!

(G/F) = GLUTEN FREE (V) = VEGETARIAN OPTION. PLEASE ADVISE WAITSTAFF



# DINNER - MAINS

## THAI YELLOW CURRY (V) (G/F) - \$24.50

An aromatic Thai-style mild curry, infused with kaffir lime + lemongrass, cooked with local vegetables, served with jasmine rice  
Add Tofu, chicken or beef - \$4.00

## CHICKEN SCHNITZEL - \$22.50

served with fries, garden salad + a side of house made aioli.

Add sauce for \$3.00

Add calamari for \$5.00

## WOK STIRFRY (G/F)- \$24.00

Chicken breast strips, ginger + macadamias seared with fresh local vegetables and finished with a light soy sauce. Served with steamed rice

## RIBEYE STEAK + FRIES (G/F) - \$29.00

served with garden salad + fries.

Add sauce \$3.00, Add calamari \$5.00

## TRADITIONAL FISH & CHIPS - \$23.00

battered flathead fillets, served with thick cut fries, garden salad & homemade aioli

**MARGHERITA PIZZA (V)** with house-made Napoli, sliced tomato, fresh oregano, fetta + mozzarella. Small \$13.00 Med \$16.50 Lge \$20.00 Add smoked salmon \$5.00, Beef strips or chicken \$4.00

## PENNE PASTA (V)

tossed with Napoli, kalamata olives, torn basil, fetta, baby spinach and topped with parmesan

Light serve \$13.50 Main \$17.00

Add smoked salmon \$5.00

Add chicken or felafel \$4.00

## FISH OF THE DAY - (G/F)

Market fresh, from a local fish supplier

(see blackboard for details)

### CONDIMENTS - \$0.50

DIJON MUSTARD, TOMATO SAUCE,  
BBQ SAUCE OR AIOLI

### SAUCES - \$3.00

GARLIC, PEPPERCORN, MUSHROOM,  
GRAVY, HOLLANDAISE OR DIANE

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