

ALL DAY MENU

STARTERS & SHARING

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- Warm Focaccia *olive oil, sweetened balsamic* 14.5
- Deep Fried Rosemary Crusted Olives *garlic aioli* 11.5
- Garlic & Parmesan Pizza 17
- Spiced Cauliflower *red lentil dahl, papadam* 16
- Arancini *pumpkin, spinach, sundried tomato, halloumi* 15
- Katsu Chicken Tenders *tonkatsu sauce, kewpie mayonnaise* 17
- Share Plate *cured meats, olives, cheese, pickled vegetables, bread* 29

MAIN MEALS

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- Chicken Parmi *ham, napoli sauce, mozzarella, chips and salad* 30
- Fish & Chips *garden salad, tartare sauce* 28
- Crumbed Calamari *chips and salad, tartare sauce* 27
- Warm Roast Pumpkin Salad *chickpeas, lentils, beetroot, seeds, crumbled feta, roquette* 26
- Fettuccine Marinara *scallops, prawns, mussels, calamari, garlic, chilli, napoli sauce* 32
- Spiced Roast Pumpkin & Coconut Risotto *asian greens, cashew crumble* 28
- Spaghetti Alle Vongole *clams, prawns, chilli garlic oil, fresh parsley* 30
- Seared Porterhouse Fillets *chimichurri, fried rosemary salted chats, green beans* 36
- Salt and Pepper Squid *asian noodle salad, plum sauce* 27.5

SIDES

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| Bowl of Chips 14
<i>sweet chilli aioli</i> | Garden Salad 15 |
| Wedges 16
<i>salsa, guacamole, sour cream</i> | Greek Salad 18 |

See daily specials for brunch options available 11am-3pm and dinner options available from 5:30pm.

Not all ingredients are listed.
If you have any dietary requirements we ask you to please inform your wait staff to ensure we can accommodate your needs.

A 1.5% processing fee will apply to all card payments.

A 15% surcharge will apply on public holidays.

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