

MENU

ORDER THROUGH COUNTER 4.30PM - 8.45PM

DINNER		SMALL PLATES	
FISH & CHIPS Seasonal fish with Asian salad, tartare and lemon	\$33	GARLIC BREAD Baguette and garlic butter	\$11
ROCKET SALAD Chicken breast with walnut, heirloom tomatoes, rocket ar	\$25 and mayo	CAULIFLOWER BITE (V) Served with aioli sauce	\$14
PASTA Served with Napoli sauce, beef, spaghetti and parmesa	\$25	SPANISH CHORIZO Served with scotched lime and lavosh	\$16
veggie pasta (v)	\$23	CREAMY GARLIC PRAWNS Served with garlic bread	\$19
Served with Napoli sauce, veggies, spaghetti and parmes cheese		SPICED SQUID (GF) Served with nam jim and lemon	\$19
Served with cheese, pickles and slaw	\$25	BBQ CHICKEN WINGS	\$21
BEEF BURGER \$		Served with spicy BBQ sauce	
Tomato, gruyere cheese, pickles, truffle mayo, green lear Gluten Free Bun	\$2	SIDES	
CHICKEN PARMI Chicken katsu, Buffalo or Napoli sauce, cheese and fries	\$32	GREEN SALAD Red onion, cherry tomato, cucumber and carrot	\$8
SURF & TURF (250GM) Rump steak served with chips, salad and creamy garlic p	\$45	MASHED POTATO Potato with parmesan cheese	\$10
SCOTCH FILLET STEAK (250GM) \$48 Served with mash and veggies and your choice of sauce: Mushroom, red wine or pepper	T . T	CHIPS Served with aioli sauce	\$11
		SWEETS	
		CHEESE CAKE	\$14
		CHOC FONDANT	\$14
		TIRAMISU	\$16



WINE LIST

WHITE	Glass	BTL	COCKTAILS	
Bancroft Bridge Sauvignon Blanc \$9 Trellis Chardonnay Trellis Sauvignon Blanc Semillon Grant Burge Pinot Grigio \$11		\$34 \$38 \$38	MOJITO Rum, lime juice, sugar syrup, mint Leaves, soda	\$17
	\$44	DAIQUIRI Rum, lime juice, sugar syrup	\$17	
ROSÉ Bancroft Bridge Rosé Trellis Rosé		\$32 \$38	MARTINI Gin, dry vermouth	\$17
RED WINE			MARGARITA Tequila, cointreau, lime juice	\$18
Bancroft Bridge Shiraz Cabernet Wild Cape Cabernet Sauvignon Gnangara Shiraz	\$9	\$34 \$36 \$40	BULLFROG Vodka, tequila, rum, gin, blue Curacao, Redbull	\$19
Madam Sass Pinot Noir	\$11	\$44	LONG ISLAND ICED TEA	\$26