

# TRIVIA MENU

## STARTERS & SHARES

<b>HAND-CUT CHIPS</b> (VV, GF)	9
<b>STONE-BAKED GARLIC BREAD</b> (V)	10
ADD TOMATO BRUSCHETTA	+ 4
<b>WILD MUSHROOM BRUSCHETTA</b> (VV)	11
PAN-ROASTED WILD MUSHROOMS ON TOSSED SOURDOUGH WITH TRUFFLE EVOO	
<b>STICKY KOREAN CHICKEN WINGS</b>	14
CRISPY FRIED CHICKEN TOSSED IN A SPICY, STICKY KOREAN GOCHUJANG SAUCE.	
<b>CHILLI GLAZED POPCORN PRAWNS</b>	16
CRISPY TEMPURA PRAWNS COATED WITH CHILI GLAZE	
<b>SOFT SHELL CRAB BAO BUN</b>	15
STEAMED BUNS WITH S&P FRIED SOFT SHELL CRABS, CHILLI JAM, MAYO AND CABBAGE SLAW	
<b>FOUR CHEESE ARINCINI</b> (V)	13
WITH NEAPOLITAN SAUCE AND SHAVED PARMESAN	
<b>SEAFOOD CHOWDER</b>	19
CREAMY SEAFOOD & VEGETABLE SOUP W CLAMS, PRAWN, SCALLOP & FRESH SNAPPER SERVED W SOURDOUGH BREAD	

## SALADS

<b>THAI CHICKEN SALAD</b> (GF)	22
SHREDDED W CUCUMBER, BEAN SPROUT & MESCLUN SALAD, CHILLI DRESSING TOPPED WITH CRUSHED PEANUTS & FRIED SHALLOTS	
<b>QUINOA SALAD</b> (VV, GF)	19
KALE CHIPS, SPINACH, QUINOA, ROASTED SWEET POTATO, CHICKPEAS, PICKLED ONION AND AVO	
<b>SMOKED SALMON SALAD</b>	25
SMOKED SALMON, COUSCOUS, ROASTED PUMPKIN, CUCUMBER, MINT YOGHURT & PISTACHIO DUKKAH	

## BURGERS

SERVED W HAND-CUT CHIPS & GARDEN SALAD	
<b>BEEF BURGER</b> (GFO)	21
ANGUS BEEF PATTY W PICKLES, ONION, TOMATO, AIOLI, MUSTARD, CHEDDAR CHEESE ON A TOASTED MILK BUN	
<b>CHICKEN BURGER</b>	19
GOLDEN FRIED CHICKEN SCHNITZEL W AIOLI, COS LETTUCE, TOMATO ON A TOASTED MILK BUN	
<b>FISH BURGER</b> (GFO)	22
TEMPURA FRIED FISH, ASIAN SLAW, TOMATO AND TARTAR SAUCE ON A TOASTED MILK BUN	
<b>HALLOUMI BURGER</b> (V, GFO)	21
PAN-FRIED HALLOUMI, PESTO, TOMATO RELISH, ROCKET, PICKLED ONIONS ON A TOASTED MILK BUN	

## PASTA & RISOTTO

<b>FETTUCCINE POMODORO</b> (V)	22
GARLIC, SPINACH AND ROASTED HEIRLOOM TOMATOES & A HINT OF CHILLI	
<b>LAMB RAGU FETTUCCINE</b>	26
TENDER LAMB BRAISED IN A RICH TOMATO SAUCE	
<b>MUSHROOM RISOTTO</b> (V, GF)	24
BRAISED FENNEL, GARLIC & SPINACH	

## MAINS

### TEMPURA CATCH OF THE DAY 23

GOLDEN FIRED WITH HAND CUT CHIPS AND GARDEN SALAD

### SALT & PEPPER CALAMARI 24

SALT AND PEPPER CALAMARI, HAND-CUT CHIPS, SALAD AND LIME AIOLI

### PULLED BEEF NACHOS 22

SPICED SLOW-COOKED PULLED BEEF ON CORN CHIPS AND TOPPED WITH SOUR CREAM, GUACAMOLE, SHREDDED MOZZARELLA, JALAPENOS AND DICED TOMATO

### VEG NACHOS (V) 21

CHAR-GRILLED VEGETABLES, SPICY BEANS ON CORN CHIPS AND TOPPED WITH SOUR CREAM, GUACAMOLE, SHREDDED MOZZARELLA, JALAPENOS AND DICED TOMATO

### ROASTED PORK (GF) 23

ROASTED PORK BELLY WITH FENNEL, SEASONAL VEGETABLE, CHAT POTATOES AND GRAVY

### CHICKEN SNITTY 24

CRUMBED BREAST SCHNITZEL, SERVED WITH CHIPS AND SALAD

MAKE A PARMIGIANA + 3

### LAMB SHOULDER PIE 28

LAMB BRAISED AND INFUSED WITH HERBS, SPICES, APRICOTS AND FIGS IN A FLAKY PASTRY CRUST

### WILD BARRAMUNDI (GF) 31

WILD BARRAMUNDI MARINATED IN FRESH HERBS PAN ROASTED AND TOPPED WITH LEMON BEURRE BLANC WITH SEASONAL VEGETABLES AND ROASTED CHAT POTATO

### THAI CHICKEN GREEN CURRY 24

TENDER PIECES OF CHICKEN IN A GREEN CURRY SAUCE, INFUSED WITH THAI HERBS AND SPICES, SERVED WITH JASMINE RICE

### FISHERMAN'S BASKET 34

SALT AND PEPPER CALAMARI, TEMPURA PRAWN, BATTERED FISH, SALT AND PEPPER SCALLOP, TARTAR SAUCE, HAND-CUT CHIPS AND SALAD

## THE GRILL

COOKED ON AN OPEN CHARGRILL SERVED WITH HAND-CUT CHIPS AND GARDEN SALAD (GF)

**RUMP (250G)** 34

**PORTERHOUSE (250G)** 38

**SCOTCH FILLET (200G)** 44

ADD 3P PRAWNS +9

### WITH YOUR CHOICE OF SAUCE:

MUSHROOM  
RED WINE JUS  
PEPPER

## SIDES

**MASH (V, GF)** 8

**CHRUSHED CHATS (VV, GF)** 9

**JASMINE RICE (VV, GF)** 5

**GARDEN SALAD (VV, GF)** 12

**GREEK SALAD (GF)** 14

## DESSERTS

**NOISETTE CRÈME BRULEE** 14

BAKED CUSTARD INFUSED W HAZELNUT SERVED W CHOCOLATE BISCOTTI & HAZELNUT PRALINE

**STICKY DATE PUDDING** 15

W BUTTERSCOTCH SAUCE & VANILLA BEAN ICE-CREAM

**SALTED CHOCOLATE PANNA COTTA** 14

W TOFFEE SHARD, RASPBERRY CREAM & FRESH BERRIES

**HAPPY HOUR**  
5:30 - 7PM

**\$6 HOUSE WINE,  
BEER & SPIRITS**

