

# SPECIAL EVENT TRIVIA MENU

PLEASE ORDER AND PAY AT THE BAR

## STARTERS & SHARES

<b>HAND-CUT CHIPS</b> (VV, GF)	9
<b>STONE-BAKED GARLIC BREAD</b> (V)	10
ADD TOMATO BRUSCHETTA	+ 4
<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>SEAFOOD CHOWDER</b>	19
CREAMY SEAFOOD & VEGETABLE SOUP W CLAMS, PRAWN, SCALLOP & FRESH SNAPPER SERVED W SOURDOUGH BREAD	

## 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	

## HAPPY HOUR

5:30 - 7:30PM

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



## MAINS

### TEMPURA CATCH OF THE DAY 23

GOLDEN FRIED 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

### THAI CHICKEN SALAD (GF) 22

SHREDDED CHICKEN W CUCUMBER, BEAN SPROUT & MESCLUN SALAD, CHILLI DRESSING TOPPED WITH CRUSHED PEANUTS & FRIED SHALLOTS

### CHICKEN SNITTY 24

CRUMBED CHICKEN BREAST SCHNITZEL, SERVED WITH CHIPS AND SALAD

MAKE A PARMIGIANA + 3

### 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 GREEN CURRY CHICKEN 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 W HAND-CUT CHIPS AND GARDEN SALAD (GF)

### RUMP (250G) 34

### 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

### GELATO 13

HOUSE-MADE PISTACHIO & WHITE CHOCOLATE GELATO, CANDIED PISTACHIO, FREEZEDRIED RASPBERRY & SHAVED WHITE CHOCOLATE