

# STARTERS



# MAINS

## Garlic and Herb Bread (v) 9

4 pieces of lightly toasted baguette  
with garlic and herb butter  
*Add melted cheese 11.5*

## Vegetarian Soup (v/vg) 13

A blend of seasonal vegetables served with garlic bread.  
Ask staff for today's combination.

## Creamy Seafood Chowder 18.5

Creamy and flavorful,  
served with toasted white bread and butter

## Calamari Rings 17 (half portion)

Crispy salt and pepper squid  
with lemongrass-chili-lime dressing

## Spicy Chicken Wings 17 (4pcs)

Our famous crispy coated wings  
with house-made tangy sweet-sour sauce

## Brie Cheese of the day (v) 21

Baked, topped with roasted garlic and sundried tomato  
served with toasted bread and olives

## Falafel Mezze (v/vg) 15

3 crispy homemade falafel with dukkah  
served on red capsicum hummus and paired with a  
crunchy slaw, pickles and warm pita bread.  
Drizzled with tahini dressing.

## Pan Seared Salmon 46

180g pan seared fillet, served with creamy  
parmesan polenta, wilted spinach and mushroom,  
finished with herb salsa verde

## Chargrilled Ribeye Steak 45

250gm beef steak cooked to your liking  
served with fondant potato, seasonal vegetables  
and a sauce of your choice:  
*Garlic butter OR Mushroom sauce OR Chimichurri*

## Lamb Shank 42

Slow braised lamb shank served on a buttery  
creamy mash with seasonal vegetables and  
homemade red wine jus

## Battered Fish & Chips 34

Crispy beer battered Hoki fillets (2) served alongside  
fries, salad and a homemade tartare sauce

## Golden Crispy Borek (v) 29

Flaky pastry filled with spinach,  
sundried tomato and feta,  
served with rich spicy tomato sauce,  
green veggies and herb yoghurt

## Pasta of the day (v/vg) 29

See our staff for today's pasta,  
served with a piece of garlic bread

## Chef's Special 39

Ask our staff about today's creation

Deep fried snacks menu available at bar  
v – Vegetarian, vg – Vegan on request  
Ask staff to see our Gluten Free Menu