Starters

FIOR DI LATTE MOZZARELLA (V) zucchini pickle, toasted Turkish bread	22
ARANCINI (V) spinach, ricotta and pine nut, aioli	22
HOUSE MADE PASTRAMI (GF)kimchi and pepperoncini peppers	23
CHICKEN AND PISTACHIO TERRINE (GF) house made seeded crackers	23
PRAWN SKEWERS (GF, I) chargrilled, wrapped in pancetta, paprika aioli	24
FRIED KOREAN CHICKEN (GFO) chili sauce	24

Mains

ROAST PUMPKIN SALAD (GF, VG) red lentil dhal, heirloom tomato, coconut yoghurt, curry leaf	28
SHREADED CHICKEN SALAD (GF) iceberg, cabbage, peanuts, sesame, cucumber, chili, lime	33
GRILLED SA GARFISH (GF,A) sweet corn and tomato salsa, aioli	35
GREEK CHICKEN (GF) chargrilled chicken, beetroot tzatziki, tomato, zucchini, cucumber, feta	38
ROAST LAMB BACKSTRAP (GF) wrapped in prosciutto, sweet potato puree, asparagus, chimichurri	45
300GM PORTERHOUSE (GF) dark ale onion butter, hand cut duck fat chips	48
ZUCCHINI LASAGNE (V) chargrilled zucchini, ricotta, mozzarella, lemon, basil, pine nuts	30

Classics

BEER BATTERED COORONG MULLET (A) chips and leafy salad	33
SALT AND PEPPER SQUID (GFO, A) crispy fried squid, aioli, lemon, leafy salad and chips	34
CHICKEN SCHNITZEL chips and leafy salad (gravy, pepper or mushroom sauce $3, parmy $5)	28
CUMBY BURGER (GFO) Beef patty, bacon, cheese, pickles, chutney, burger sauce and chips	27
BUFFALO CHICKEN BURGER (GFO) ranch, buffalo mayo, lettuce and chips	27

Sides

CHIPS (GF,V) with tomato sauce	12
WEDGES (V) with sour cream and sweet chili	15
GARLIC BREAD (V) toasted Turkish bread with garlic butter	12
SIDE SALAD (V) lettuce, red onion, cucumber, tomato and house dressing	10

Desserts

ROSEMARY CRÈME BRULEE (GF)	16
CHOCOLATE NEMESIS (GF) black cherry compote, mascarpone	16
TRIO OF ICE CREAM (GFO) house made biscotti	13

WEEKDAY SERVICE 12-2:30PM AND 5:30-9:00PM | WEEKEND SERVICE 12-9:00PM | PLEASE ALERT US TO ANY ALLERGIES |
(V) Vegetarian, (VGO) Vegan Option, (GF) Gluten Free, (I) International, (A) Australian