

## dinner menu

available fri, sat 5:30pm – 8:30pm

### entrée

**crispy chips** rosemary salted, aioli (vg, gf, df, nf, vo) **8.50**

**garlic bread** sourdough bread baked with garlic butter (gfo, vg) **10.50**

**vegan falafel balls**, deep fried w house-made napolitana sauce (v, vg, gf, df, nf) **12.50**

**mushroom arancini** stuffed with mushroom & cheese, w parmesan cheese & house-made truffle aioli (gf, vg) **13.50**

**salt & pepper squid** w garden salad, house-made sriracha mayo (nf, df) **15.50**

**crispy pork bites** w slow cooked pork belly then deep fried, with honey glaze & apple remoulade (gf, nf, df) **15.50**

**Italian meat balls**, house made napolitana sauce, parmesan cheese (gf, nf, dfo) **16.50**

**beef dry fry**, deep fried marinated beef strips, apple remoulade, sweet chilli sauce (dfo, nfo) **16.50**

**garlic prawns**, prawns cooked in creamy garlic sauce served w garlic bread (nf, gfo) **17.50**

### main

**morrocan feast**, morrocan baked chicken breast, creamy mushroom sauce, spicy beans, herb roasted vegetables (gf, nf, dfo) **32.50**

**crispy golden pork belly**, slow cooked pork belly, creamy mashed potato, buttered peas herb roasted vegetables, jus (gf, nf) **32.50**

**wild barramundi** w german potato salad, harissa sauce, basil pesto, hollandaise sauce (gf, nfo, dfo) **35.50**

**chicken pappardelle stroganoff**, pappardelle pasta, herb roasted chicken breast, sundried tomatoes, baked mushrooms, creamy sauce, parmesan cheese (gf, nf, dfo, vgo) **30.50**

**mushroom gnocchi**, gnocchi in a creamy sauce, baked herb mushrooms, sundried tomatoes, enoki mushrooms, parmesan cheese (vg, gf, nf, vo, dfo) **28.50**

**seafood marinara** w linguini pasta, prawns, mussels, scallops, sundried tomatoes, Italian sauce, parmesan cheese (gf, nf, vgo, dfo) **32.50**

**porterhouse steak**, 220g porterhouse steak, rosemary salted crispy chips, garden salad, choice of sauce pepper, garlic, red wine jus, creamy mushroom (gf, nf, dfo) **33.50**

**aged scotch fillet**, 280g prime cut scotch fillet, creamy mashed potatoes, garden salad, choice of sauce pepper, garlic, red wine jus, creamy mushroom (gf, nf) **46.90**

### sides

extra choice of sauces **3.00**

creamy mashed potatoes (vg) | herb roasted vegetables (gf, vg, v) | chefs garden salad (gf, vg, v) **6.00**

creamy garlic prawns (nf, gf) **8.00**

V - VEGAN | VO - VEGAN OPTION | VG - VEGETARIAN | VGO - VEGETARIAN OPTION | GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION  
DF - DAIRY FREE | DFO - DAIRY FREE OPTION | NF - NUT FREE | NFO - NUT FREE OPTION

*please mention your requirements to your waitperson  
no split bills. 15% surcharge on public holidays*