

A LA CARTE MENU

STARTERS

CHEESEBURGER SPRING ROLLS (3 PIECES) \$9
Beef, pickles and American cheese.

SPINACH & ARTICHOKE DIP (V) \$12
With Mozzarella and parmesan cheese, served with corn chips.

CRUMBED LAMB CUTLETS \$15
Three juicy Australian raised and grass-fed lamb cutlets with a pistachio and cashew nut crust.

CHILLI NACHOS (G) \$12

POPCORN CHICKEN \$9

FAMOUS CHICKEN WINGS (6 PIECES) \$8 | (12 PIECES) \$15
Buffalo (G) | Southern Fried | Jack Daniels BBQ (G) | Tabasco Honey (G)

CINNAMON CALAMARI (G) \$15
Our signature shallow fried cinnamon calamari.

ARANCINI BALLS (3 PIECES) (V) \$8
Original with mozzarella or Mushroom, truffle oil and mozzarella

FRIED CAULIFLOWER WITH STICKY SAUCE (V) \$9

STUFFED FIELD MUSHROOM (V) \$12
Duxelle with macadamia nuts and goats cheese.

FRIES AND SIDES

SECRET SEASONED FRIES \$6

SWEET POTATO FRIES \$7

LOADED CHEESE TATER TOTS \$7

CRISPY EGGPLANT CHIPS WITH VEGAN AIOLI \$8

ONION RINGS \$6

JALAPEÑO CORNBREAD \$7

MAC 'N' CHEESE \$8 *WITH BACON ADD \$2*

SUMMER SALADS

MEXICAN POKE SALAD (G)(V) \$16

Salad mix tossed in a buttermilk dressing surrounded by black beans, tomato salsa, pico verde, avocado, refried beans with jalapeño crema and corn tortilla chips.

BEETROOT AND PEAR SALAD (G)(V) \$16

A bed of mixed leaf salad tossed with a honey-mustard dressing, roasted purple and golden beetroot with fresh and poached pear, goat's cheese, toasted pepitas and capers.

FREEKEH AND VEGETABLE SALAD (V) \$16

Freekeh mixed with roasted pumpkin, zucchini, red onion, toasted pepitas, almonds, currants, honey mustard dressing, natural yoghurt and pico verde.

PABLO SALAD (G)(V) \$16
Mixed leaf salad, carrot, red capsicum, fried shallots and cucumber with a poblano vinaigrette.

QUINOA, BLACK RICE AND ROASTED VEGETABLE SALAD (G)(V) \$16
Char-grilled red capsicum, zucchini ribbons, cherry tomatoes, beetroot, roasted pumpkin, craisins and marinated goats cheese tossed with quinoa grains, black rice and fresh basil, with hummus dressing.

FATHER'S CAESAR SALAD \$16
Cos lettuce tossed with bacon, craisins, croutons and our special cranberry Caesar dressing topped with a soft poached egg and shaved parmesan.

ADD PROTEIN TO YOUR SALAD

MEXICAN CHILLI CHICKEN \$4

HONEY AND CHILLI PAN-SEARED SALMON \$4

OVEN ROASTED, SHREDDED TURKEY \$4

POPCORN CHICKEN \$4

PAN-SEARED HALOUMI \$4

CHIPS PLATTER \$16

FRIES | **SWEET POTATO FRIES** |

EGGPLANT CHIPS (V)

Served with aioli

(V) Vegetarian (G) Gluten free

All fried gluten free items are cooked in their very own fryers, however please note we have a shared kitchen so cross contamination may occur.

All our dishes may contain traces of soy, gluten and nuts.

BURGER + SANDWICHES

ALL SERVED WITH OUR SECRET SEASONED FRIES!

Are you gluten free and/or vegan?
We have the bun for you for an additional \$2 or have your burger wrapped in iceberg lettuce at no extra cost.

BAGEL BURGER \$18

150g beef patty on a thick toasted bagel with a cream cheese and chive spread, cos lettuce, red onion, cheese, pickles and special sauce.

PHILLY CHEESE STEAK SANDWICH \$19

Grass fed MSA scotch fillet tossed in onion jam on a toasted brioche roll with yellow mustard and American cheesy sauce.

PUMPKIN AND LENTIL BURGER \$17 (V)

A homemade roasted pumpkin and lentil patty topped with vegan red Leicester cheese, mushrooms, lettuce, tomato and fried onion straws.

ZUCCHINI AND MACADAMIA BURGER (V) \$17

A handmade zucchini and macadamia nut patty served with oozing melted Brie cheese, tomato, cos lettuce and a house made beetroot chutney.

MUSHROOM BURGER (V) \$17

A giant field mushroom stuffed with chopped macadamia nuts, shallots and herbs topped with Napoli relish and a vegan mayo. Served with fries and a vegan aioli.

DOUBLE AMERICAN CHEESEBURGER \$18

Black Angus double beef patty, lettuce, tomato, double cheese, pickles, American mustard and our special sauce.

BEEF, APPLE AND BEETROOT BURGER \$18

Grass-fed Australian MSA certified Black Angus apple beef patty, layered with house made beetroot chutney, oozing with Victorian Brie, topped with wild roquette and an apple cider dressing.

DOUBLE FRIED CHICKEN BURGER \$17

Two crispy buttermilk battered chicken thighs with jalapeño pepper coleslaw and chipotle mayo.

BURGER EXTRAS

Tasty Cheese \$1	Beetroot Chutney \$1
Swiss Cheese \$1	Bacon \$2
Tomato \$1	Brie Cheese \$2
Pineapple \$1	Double Patty \$5
Fried Egg \$1	

MAIN MEALS

350G SCOTCH FILLET (G) \$30

Scotch fillet accompanied by almond green beans and our secret seasoned fries.

250G EYE FILLET \$34

Australian grass-fed MSA certified prime beef, served with sweet potato fries and salad.

450G BONE-IN RIB EYE \$31

Australian grass-fed MSA certified rib eye char-grilled with garlic butter and served with onion rings and salad.

LAMB SHOULDER (G) \$25

Slow cooked lamb shoulder sitting on a bed of freekeh and vegetables with pico verde and yoghurt.

USA PORK RIBS (G) ½ RACK \$18 | FULL RACK \$32

Marinated with our secret spice rub and slow roasted. Finished off with our house made smoky Kansas City Jack Daniel's BBQ sauce and served with coleslaw.

CLASSIC PARMA (G) REG \$18 | JUMBO \$28

A free range, hormone free chicken breast fillet, breaded with corn flakes and topped with a house made Napoli sauce and mozzarella. Served with our secret seasoned fries and salad.

RED CHILLI-HONEY GLAZED SALMON (G) \$28

Glazed salmon with black bean sauce, jalapeño crema, poblano vinaigrette and asparagus.

BARRAMUNDI (G) \$27

Pan fried barramundi served with our secret seasoned fries and salad.

FISHERMAN'S BASKET \$27

Beer battered southern blue whiting, crispy prawns, cinnamon calamari, salt + pepper squid served with our secret seasoned fries and tartare sauce.

VEGGIE STACK (V) \$24

Our signature zucchini and macadamia patty with hummus, vegan cheese, giant field mushroom, roasted vegetables, beetroot relish and a hummus dressing. Served with a side of mixed leaf salad.

CONDIMENTS ALL GLUTEN FREE

Peppercorn \$2, Mushroom \$2, House made gravy \$2
Horseradish | Hot English Mustard | Dijon mustard | Wholegrain | Mustard

DESSERTS

CARRAMEL AND NUTELLA PIE (V) \$8

SALTED CARRAMEL AND POPCORN PANNA COTTA (G) \$8

MILK CHOCOLATE GANACHE (G)(V) \$8

HOME MADE ICE CREAM AND SORBET (G)(V) \$6

2 scoops of vanilla bean ice cream, raspberry or coconut sorbet.

DESSERT PLATE \$18

Can't decide on one dessert? Try our top selling dessert plate! Includes full servings of our caramel and Nutella pie, salted caramel and popcorn Panna cotta, milk chocolate ganache and a scoop of coconut sorbet.

ARE YOU GLUTEN FREE OR VEGAN?

Ask our friendly staf for a gluten free or vegan menu



NEW COCKTAILS

SOME OF OUR FAVOURITES

THE INK GIN TICKER \$18

Ink Gin, Blue Curacao, House Made Apple and Star Anise Syrup, Lime and Free Range Egg White

PINK LYCHEE \$16

Absolut Vodka, Soho Lycee, Lemon, Sugar and Raspberry Cordial

GEORGIA PEACH \$17

Jameson, Orange Juice, Lemon, Peach Syrup, Sugar and Free Range Egg White

SUMMER'S PASSION \$17

Vanilla Vodka, Frangelico, Lemon, Pineapple Juice, Passionfruit Puree and Topped With Ginger Beer

PINK GIN DAIQUIRI \$17

Beefeater Pink Gin, Lime, Sugar, Fresh Strawberries and Strawberry Syrup

BOTANICAL GARDEN \$16

Beefeater Gin, Grapefruit Juice, Lime and House Made Chrysanthemum Syrup

RHUBARB BRAMBLE \$17

Rhubarb Infused Gin, Crème De Figue, Crème De Cassis, Lemon

SPRITZERS

BLUE PEACH SPRITZ \$12

Peach Schnapps, Blue Curacao, Soda Water and Prosecco

LIMONCELLO SPRITZ \$12

Limoncello, Soda Water and Prosecco

APEROL SPRITZ \$12

Aperol, Soda Water and Prosecco

FROZEN COCKTAILS

APEROL SPRITZ \$12

FROSÉ \$12

MARGARITA \$12

PINA COLADA \$12

\$39 COCKTAIL JUGS

PINK GIN DAIQUIRI

SUMMER'S PASSION

APEROL SPRITZ

LEMON DROP

IMPROVED COSMO