

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 poblano vinaigrette 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, 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 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, 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, 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, house made beetroot chutney, Brie cheese, 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, almonds, 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 \$25
Slow cooked lamb shoulder, 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, 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 jus \$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 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

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

VELVET MEXICAN \$16
Olmeqa Tequila, Blue Curacao, Pineapple Juice, Lemon, Sugar & Grenadine

WATERMELON MARGARITA \$17
Olmeqa Tequila, Cointreau, Watermelon & 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