

A LA CARTE MENU

GREAT FOR SHARING

OUR SIGNATURE ARANCINI BALLS

ARANCINI BALLS (V) (3 PIECES) \$14

OUR SIGNATURE HAND ROLLED ARANCINI BALLS WITH MOZZARELLA AND NAPOLI SAUCE. HOME MADE SINCE 2012.

MUSHROOM ARANCINI BALLS (V) (3 PIECES) \$14

OUR SIGNATURE HAND ROLLED ARANCINI BALLS STUFFED WITH MUSHROOMS, TRUFFLE OIL & MOZZARELLA.

HOME MADE SINCE 2012.

PANKO CHICKEN TENDERS (3 PIECES) \$14

DOUBLE COATED SERVED WITH CHIPOTLE DIPPING SAUCE

SPICY POPCORN CHICKEN \$18

VEGETARIAN SPRING ROLLS

(V+) (3 PIECES) \$12

CHEESE BURGER SPRING ROLLS

(3 PIECES) \$14

CRUMBED CAULIFLOWER BITES (V) \$16

CRUMBED FRIED CAULIFLOWER WITH OUR HOME MADE SPICY STICKY SAUCE OR BUFFALO SAUCE.

* VEGAN OPTION (V+) AVAILABLE

BAKED CAMEMBERT (V) (G) \$22

INFUSED WITH HONEY & ROSEMARY WITH STRAWBERRY ROSE WATER JAM & CRUSTY BREAD.

CHILLI NACHOS \$22

SELECT FROM MSA CHILLI BEEF (G) OR CHILLI VEGETABLES (V) (G)

* VEGAN OPTION (V+) AVAILABLE



OUR WORLD FAMOUS CHICKEN WINGS & TENDER BITES

SELECT EITHER

CHICKEN WINGS 6/12 (G) \$12 / \$20

CHICKEN TENDER BITES 6/12 (G) \$12 / \$20

CHOOSE YOUR FLAVOUR

**BUFFALO
GARLIC PARMESAN
TERIYAKI
SOUTHERN FRIED**

SALAD

SALMON SALAD \$28

HONEY & CHILLI PAN-SEARED SALMON WITH MIXED LEAF SALAD, CARROT, RED CAPSICUM, FRIED SHALLOTS, CUCUMBER AND A HONEY GINGER SESAME DRESSING.

CHOPPED SALAD WITH STEAK (G) \$26

COS LETTUCE, CHERRY TOMATOES, RED ONION, HARD BOILED EGG, BACON, BLUE CHEESE, CUCUMBER & HONEY MUSTARD DRESSING WITH TENDER PIECES OF AUSTRALIAN GRASS-FED MSA CERTIFIED SCOTCH FILLET.

MEXICAN POKE SALAD

WITH POPCORN CHICKEN \$26

A SALAD MIX IN A POBLANO VINAIGRETTE SURROUNDED BY BLACK BEANS, TOMATO SALS, PICO VERDE, AVOCADO, REFRIED BEANS WITH JALAPEÑO CREMA AND CORN TORTILLA CHIPS.

* VEGAN OPTION (V+) AVAILABLE

MUMM'S CAESAR SALAD \$28

WITH POACHED CHICKEN IN MUMM CHAMPAGNE ON A BED OF COS LETTUCE TOSSED WITH BACON, CRAISINS, CROUTONS AND OUR SPECIAL CRANBERRY CAESAR DRESSING TOPPED WITH A SOFT POACHED EGG AND SHAVED PARMESAN.

FREEKEH AND BLACK RICE VEGETABLE

SALAD WITH HALLOUMI (V) (N) \$28

A BED OF FREEKEH AND WILD BLACK RICE MIXED WITH ROASTED PUMPKIN, ZUCCHINI, RED ONION, TOASTED PEPITAS, ALMONDS, CURRANTS, CRANBERRY & HONEY MUSTARD DRESSING, NATURAL YOGHURT AND PICO VERDE
* VEGAN OPTION (V+) REMOVE HALLOUMI & YOHGURT - REPLACE WITH CRSPY CAULIFLOWER & VEGAN DRESSING

FRIES AND SIDES

PARMESAN & TRUFFLE FRIES (V+) (G) \$14

SECRET SEASONED FRIES (V+) (G) \$12

POUTINE - FRIES N' GRAVY

WITH CHEESE KURDS \$15

SWEET POTATO FRIES (V+) \$12

MAC 'N' CHEESE (V) \$14

MIXED LEAF SALAD (V+) \$12

WITH CRANBERRY & HONEY MUSTARD DRESSING

FISH



FISHERMAN'S BASKET \$40

TEMPURA BLUE WHITENING, CRUMBED PRAWN, CRUMBED SCALLOPS, CRUMBED SQUID RINGS & TEMPURA FISH BITES. SERVED WITH OUR SIGNATURE SECRET SEASONED FRIES AND TARTARE SAUCE.

PLEASE NOTE FISH CAN NOT BE GRILLED

CINNAMON CALAMARI (G) \$30

OUR SIGNATURE SHALLOW FRIED CINNAMON CALAMARI. SERVED WITH OUR SIGNATURE SECRET SEASONED FRIES, SALAD AND AIOLI.

TASMANIAN PAN SEARED SALMON \$34

CRISPY SKIN PAN-SEARED SALMON ON A BED OF FREEKEH AND VEGETABLE SALAD WITH CITRUS CRÈME FRAÎCHE DRESSING.

FISH 'N' CHIPS (G) \$30

NEW ZEALAND BLUE WHITING COATED IN A ROSEMARY AND GINGER BEER BATTER. SERVED WITH OUR SIGNATURE SECRET SEASONED FRIES, SALAD AND TARTARE SAUCE.

BARRAMUNDI (G) \$32

AUSTRALIAN PAN-FRIED BARRAMUNDI FILLET. SERVED WITH OUR SECRET SIGNATURE SEASONED FRIES, SALAD AND TARTARE SAUCE.

PARMAS



ALL OUR CHICKEN PARMA'S ARE FREE RANGE, HORMONE FREE BREAST FILLET'S BREADED WITH GLUTEN FREE CORNFLAKES TOPPED WITH HOMEMADE NAPOLI SAUCE & MOZZARELLA.

OUR PARMA'S ARE ALL SERVED WITH OUR SECRET SEASONED FRIES & SALAD.

NAKED SCHNITZ 'N' FRIES (G) \$28

PARMA 'N' FRIES (G) \$30

MEXICAN PARMA 'N' FRIES (G) \$32

WITH CHILI BEEF AND JALEPENOS

HAWAIIAN PARMA 'N' FRIES (G) \$32

WITH CARAMELISED PINEAPPLE

VEGAN PARMA 'N' FRIES (V+) \$30

WITH HOMEMADE NAPOLI SAUCE AND VEGAN MOZZARELLA.
PLEASE NOTE THE VEGAN PARMA IS NOT GLUTEN FREE

BURGERS



**DOWNTOWN WAGYU
CHEESEBURGER \$34**

A WAGYU BEEF PATTY WITH LETTUCE, TOMATO, GRUYERE CHEESE, PICKLES & OUR EXCLUSIVE PINK MUMM CHAMPAGNE MAYO ON A TOASTED BRIOCHE BURGER BUN. SERVED WITH SECRET SEASONED FRENCH FRIES.

ALL OUR BURGERS ARE SERVED WITH OUR SECRET SEASONED FRIES.

CHANGE TO GLUTEN FREE/DAIRY FREE BUN FOR \$2 EXTRA. OR HAVE YOUR BURGER WRAPPED IN ICEBERG LETUCE FOR NO EXTRA CHARGE (EXCEPT SLIDERS)

AMERICAN BACON CHEESEBURGER \$28

A BLACK ANGUS BEEF PATTY WITH BACON, LETTUCE, TOMATO, CHEESE, PICKLES, AMERICAN MUSTARD AND OUR SPECIAL SAUCE ON A TOASTED BURGER BUN.

MAKE IT A DOUBLE PATTY FOR \$4 EXTRA.

PHILLY CHEESE STEAK SANDWICH \$29

OUR SIGNATURE PHILLY CHEESE STEAK SANDWICH HAS MSA CERTIFIED SCOTCH FILLET TOSSED IN ONION JAM ON A TOASTED CHARCOAL ROLL WITH AMERICAN MUSTARD AND AMERICAN CHEESY SAUCE.

**BUTTERMILK FRIED CHICKEN
BURGER \$28**

A CRISPY BUTTERMILK BATTERED CHICKEN THIGH WITH JALAPEÑO PEPPER COLESLAW AND CHIPOTLE MAYO ON A TOASTED CHARCOAL BUN.

MAKE IT A DOUBLE PATTY FOR \$4 EXTRA.

VEGGIE GARDEN BURGER (V) \$28

A VEGGIE PATTIE WITH CHEESE, LETTUCE, TOMATO, OUR HOME-MADE BEETROOT CHUTNEY, AND VEGAN MAYO ON A TOASTED VEGAN FRIENDLY BEETROOT BUN.

* VEGAN OPTION AVAILABLE REPLACE CHEESE WITH VEGAN CHEESE. NO EXTRA CHARGE.

**SOUTHERN PULLED PORK
SANDWICH \$28**

SLOW COOKED PULLED PORK WITH OUR CHIPOTLE STICKY SAUCE, AMERICAN CHEESEY SAUCE, SHREDDED LETTUCE, TOMATO & MIXED PICKLED CABBAGE ON A TOASTED SANDWICH BUN.

TEXAN PULLED BEEF SANDWICH \$28

SLOW COOKED PULLED BEEF WITH OUR BBQ GRAVY, CARAMELISED ONIONS, AMERICAN CHEESEY SAUCE, BEETROOT CHUTNEY, SHREDDED LETTUCE & TOMATO ON A TOASTED SANDWICH BUN.

MEAT



CHAR-GRILLED STEAKS

ALL OUR STEAKS ARE AUSTRALIAN GRASS FED BEEF

250G WAGYU RUMP MB6+ (G) \$38

SERVED WITH OUR SECRET SEASONED FRENCH FRIES.

260G FLAT IRON STEAK (G) \$35

SERVED WITH OUR SECRET SEASONED FRENCH FRIES AND MIXED LEFT SALAD WITH HONEY MUSTARD DRESSING.

300G PORTERHOUSE STEAK (G) \$42

SERVED WITH OUR SIGNATURE SECRET SEASONED FRIES AND MIXED LEAF SALAD WITH HONEY MUSTARD DRESSING.

350G SCOTCH FILLET (G) \$46

SERVED WITH SAUTÉED ALMONDS & GREEN BEANS AND OUR SIGNATURE SECRET SEASONED FRIES.

250G EYE FILLET \$48

SERVED WITH SWEET POTATO FRIES AND MIXED LEAF SALAD WITH HONEY MUSTARD DRESSING.

450G BONE-IN RIB EYE \$56

SERVED WITH PARMESAN TRUFFLE FRIES.

*SELECT ONE SAUCE: PEPPERCORN (G), MUSHROOM (G),
BERNAISE OR RED WINE JUS (G).
EXTRA SAUCE \$2*

SURF 'N' TURF (N) (G) \$52

200G EYE FILLET, PAN-SEARED AND ROASTED, TOPPED WITH GARLIC PRAWNS. SERVED WITH SAUTÉED ALMONDS & GREEN BEANS AND A BERNAISE SAUCE.

USA PORK RIBS (G)

½ RACK \$40 | FULL RACK \$55

MARINATED WITH OUR SECRET SPICE RUB AND SLOW ROASTED. FINISHED OFF WITH OUR HOUSE MADE SMOKY KANSAS CITY JACK DANIEL'S BBQ SAUCE. SERVED WITH JALAPEÑO PEPPER COLESLAW.

300G CHAR-GRILLED PORK SCOTCH \$32

PORK SCOTCH FILLET CHAR-GRILLED AND SERVED WITH OUR HOMEMADE BEETROOT CHUTNEY, OUR SECRET SEASONED FRIES, MIXED LEAF SALAD WITH HONEY MUSTARD DRESSING AND CREAMY MUSHROOM SAUCE.

SLOW COOKED BEEF RIB (G) \$32

FALL OFF THE BONE BEEF RIB, MARINATED FOR OVER 12 HOURS SERVED WITH CREAMY TRUFFLED MASH AND MIXED LEAF SALAD WITH A HONEY MUSTARD DRESSING.

LAMB SHANK (G) \$32

OUR TENDER LAMB SHANK, SLOW BRAISED IN RED WINE AND ROSEMARY SAUCE. SERVED WITH CREAMY TRUFFLE MASH AND MIXED LEAF SALAD WITH HONEY MUSTARD DRESSING.

MUSTARDS AVAILABLE ON REQUEST.

CHRISTMAS SPECIALS

AVAILABLE DURING NOV & DEC 2025

SLOW COOKED SMOKED BEEF BRISKET \$34

SERVED WITH A RICH HOUSE-MADE GRAVY, CRANBERRY & THYME STUFFING, TRUFFLE MASH AND YORKSIRE PUDDING.

OVEN ROASTED CRISPY PORK BELLY \$34

SERVED WITH A RICH HOUSE-MADE GRAVY, CRANBERRY & THYME STUFFING, TRUFFLE MASH AND YORKSIRE PUDDING.

1/2 LEMON & HERB ROAST CHICKEN \$34

SERVED WITH A RICH HOUSE-MADE GRAVY, CRANBERRY & THYME STUFFING, TRUFFLE MASH AND YORKSIRE PUDDING.

**** GLUTEN FREE OPTIONS FOR ABOVE, REMOVE YORKSHIRE PUDDING AND REPLACE TRUFFLE MASH WITH PARMESAN & TRUFFLE FRIES ****

MUSHROOM WELLINGTON (V) \$34

SERVED WITH CRANBERRY & THYME STUFFING, TRUFFLE MASH AND YORKSIRE PUDDING.

DESSERT

ALL OUR CAKES ARE HOMEMADE

\$8 EACH OR 2 FOR \$14

CARAMELISED PINEAPPLE (V+) (G)

WITH FRESH BERRIES, ROSE WATER SYRUP AND VANILLA COCONUT ICE-CREAM

RED VELVET CAKE (V) WITH CARAMEL SAUCE

CRÈME BRÛLÉE (V) (G)

MILK CHOCOLATE GANACHE (V)

NEW YORK STYLE CHEESECAKE (V)

WITH A STRAWBERRYAND CRANBERRY COMPOTE

TIRAMISU (V)

ICE CREAM

EVEREST DIXIE CUP \$6

VANILLA BEAN (V) (G)

ROCK SALT CARAMEL (V) (G)

CHOC-A-LOT (V) (G)

VANILLA COCONUT (V+) (G)

(V) VEGETARIAN (V+) VEGAN (G) GLUTEN FREE (N) CONTAINS NUTS ALL OUR DISHES MAY CONTAIN TRACES OF SOY, GLUTEN AND NUTS.

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.

10% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

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