

Dinner Menu

Shares

Toasted Artisan Turkish Bread (VG) Beetroot Hummus	14
Salt & Pepper Calamari Crispy Baby Squid served with Lemon & Spicy Mayo	18
Chipotle BBQ Glazed Pork Belly Bites Crispy slow cooked pork belly with chipotle BBQ, house pickles	19
Chips Chips, Roasted Garlic Aioli	10
Korean Fried Chicken Korean Fried Chicken served with homemade Secret Sauce, Pink Ginger & Kewpie Mayo	18
Wedges Sweet Chilli, Sour Cream	13

Mains

Snapper & Chips Beer Battered Snapper & Chips served with Tartare Sauce.	25
Chargrilled Scotch Fillet Steak 300g Char Grilled Scott Fillet served with Chips & Salad. Choice of Mushroom or Pepper Sauce Add Creamy Garlic Prawns +9	38
Korean Fried Chicken Burger Potato Bun, Korean Fried Chicken, Homemade Gochujang, Pickled Ginger, Slaw, Chips	24
Angus Beef Burger Potato Bun, Angus Beef, Aioli, Lettuce, Tomato, Onion, Pickles, Mustard, Chips	24
Vegan Slow Roasted Cauliflower (VG VE) Spiced Chickpea, Mediterranean Salad, Beetroot Hummus	22

Chicken Schnitzel Chicken Schnitzel served with Chips, Choice of Mushroom or Pepper Sauce	20
Chicken Parmigiana Chicken Schnitzel topped with Nap Sauce, Cheese, Ham. Served with Chips & Salad	26

Dessert

Mango Panna Cotta Shredded Coconut, Berry Coulis, Seasonal Fresh Berries	14
Terrace Sundae Vanilla Ice Cream, Berry Coulis, Seasonal Fresh Berries & Whipped Cream.	14
Affogato Hot Rich Espresso Poured over Creamy Vanilla Ice Cream. Add Frangelico or Shankys Whip +8	14

