



SOUP OF THE DAY \$12

CURRY OF THE DAY \$24

steamed basmati rice and accompaniments

HOUSE MADE PUFF PASTRY PIE \$24

shoestring fries, vegetables and gravy

180G HOUSE MADE BEEF BURGER \$25

toasted potato bun, bacon, crisp lettuce, cheese,
onion jam, tomato, mayonnaise (gfo)

LEMON PEPPER SPICED FLASH FRIED BABY OCTOPUS \$19

tomato sugu, confit garlic aioli, toasted almonds (gf)

CHILLI CON CARNE \$17

fried rice, tortilla chips, guacamole and tomato and corn salsa

HOUSE BATTERED AUSTRALIAN FLATHEAD \$19

garden salad, beer battered fries, tartare sauce and lemon (gfo)

BEETROOT AND ANCIENT GRAINS TIAN \$16

picked vegetables, crumbed cauliflower,
house made vincotto, toasted almonds (gf/v)

GRILLED TURKISH ROLL \$16

filled with grilled vegetables, crumbled fetta, hummus,
spinach and pine nuts, served with fries and mayonnaise (v)

ROASTED BARRAMUNDI FILLET \$35

creamy mashed potato and spinach, seasonal vegetables,
white wine and herb sauce (gf)

AUSTRALIAN SMOKED SALMON \$18

capers and onion rings, watercress,
toasted mustard seeds and sherry vinegar, lemon wedges (gf)

CAVATELLO PASTA \$19

spicy sausage, mushrooms and fennel, Napoli, basil and parmesan