

# TO EAT



## Small Plates

- Lamb Souvas** / 🌿🥚🥑 16  
Slow cooked Chermoula lamb, tzatziki, salad, handmade flatbread
- Fried Calamari** / 🌿🥚🥑 16  
Cape Malay tamarind chutney
- Sweet & Sour Crispy Wings** / 🥑 16  
Kimchi
- Jalapeno Poppers** / 🌿 16  
Stuffed with cheese
- Fried Cauliflower** / 🌿🥚🥑 14  
Cape Malay tamarind chutney
- Tacos** / 🌿 16  
Soft shell flour tortillas, slaw & jalapenos.  
Choice of: Hoisin chicken 🥚 / Cajun spiced halloumi 🌿
- Whole Jumbo Prawns** / 🌿 14 / 26 / 38  
Grilled with lemon & garlic butter or crispy Cajun fried 🥚, grilled ciabatta
- Softshell Crab Bao Buns** / 18  
Nahm Jim slaw, Japanese mayo, cucumber
- Hawker Roti Roll** / 16  
Malaysian chicken curry, chilli, cucumber

## A little more...

- Steak** / 🌿 36  
300g Scotch Fillet, basted and flame grilled. Served with gourmet potatoes & seasonal greens  
Choice of sauce:  
Red wine jus 🥚 / Peppercorn / Creamy mushroom
- Grilled Pork Loin Ribs** / 🌿🥚🥑 35  
With our secret BBQ basting, chips, slaw
- Cheeseburger** / 🌿🥚 23  
Flame grilled beef, smoked cheese, caramelised onions, tomato, lettuce, pickles, chips  
Add: Bacon \$2 / Egg \$2 / Cheese \$2
- Chicken Burger** / 22  
Buttermilk fried chicken breast, slaw, chips  
Add: Bacon \$2 / Egg \$2 / Cheese \$2
- Mushroom Burger** / 🌿🥚 22  
Portobello mushroom, mozzarella, Swiss cheese, grilled onions, slaw, chips  
Add: Bacon \$2 / Egg \$2 / Cheese \$2
- Fish & Chips** / 🌿🥚🥑 24  
Old school beer batter, fresh fish, chips, homemade tartare sauce
- Seafood Laksa** / 🌿🥚🥑 26  
Fragrant coconut & lime broth, fish, prawns, calamari, chilli, noodles, egg
- Buddha Bowl** / 🌿🥚🥑 24  
Spinach, edamame, pickled cauli, quinoa, roast kumara, greens, tahini dressing
- Chef's Choice Curry** / 🌿 24  
Please ask your server for this week's flavour
- Asian Style Smoked Salmon Salad** / 🌿🥚🥑 22  
Kaffir lime, pickled ginger, chilli & lime dressing
- Crispy Pork Belly** / 🌿 32  
Butternut purée, apple & fennel slaw, braised red cabbage, red wine jus
- Confit Lamb Shoulder** / 🌿🥚 30  
Charred broccolini, white bean purée, red wine jus
- Steak & Guinness Pie** / 32  
Homemade pastry, smashed peas, creamy potato mash

## desserts



- Chocolate Ganache Cheesecake** / 15  
Vanilla ice cream
- Apple Tart** / 15  
Salted candied walnuts, butterscotch sauce, vanilla ice cream
- Seasonal Fruit Crumble** / 14  
Vanilla ice cream

## Sides...

- Polenta Chips** / 🌿🥚🥑 10  
Aioli
- Slaw** / 🌿🥚🥑 8
- Garden Salad** / 🌿🥚🥑 8
- Chips** / 🌿🥚🥑 8  
Ketchup & aioli
- Warm Potato Salad** / 🌿🥚🥑 14  
Bacon, chives
- Garlic Bread** / 12  
Sourdough, garlic & herb butter

- 🌿 Can be made gluten free.  
Please note, some dishes may not be suitable for coeliacs.
- 🥚 Can be made dairy free
- 🥑 Can be made vegan
- 🌿🥑 Spicy

A credit card must be provided if you wish to run a tab outside. Otherwise please order at the bar.

