



SPRING | SUMMER
SUNDAY MENU
12PM - 9PM

MAIN COURSE

Herb Focaccia | 10

garlic, aged balsamic, EVOO (vg)

Steamed Prawn & Ginger Dumplings | 22 | 5p

wakame salad, chili & lime dressings (i,df)

Chicken Caesar Salad | 26

cos lettuce, bacon, croutons, poached egg, white anchovies, parmesan, caesar dressing

Beer Battered Barramundi | 28

asian salad, lemon wedge, gribiche sauce, fries (i)

Roasted Cauliflower | 28

vadouvan spiced sauce, smooth hummus, chickpea & herb salad, toasted seeds (vg,gf)

Fettuccine Beef Bolognese | 30

slow-cooked beef ragu, parmigiano-reggiano

Potato Gnocchi | 30

seasonal greens, cherry tomatoes, rich ricotta cream sauce, shaved parmigiano-reggiano (v)

Butter Chicken | 30

steamed rice, papadam, crispy shallots, cumin yoghurt (gf)

Gourmet Angus Beef Burger | 30

lettuce, pickled cucumber, tomato, caramelised onion, swiss cheese, fries

Grilled Chicken Breast | 34

Porterhouse 220g | 44 | Eye Fillet 200g | 52

kjpfiler potatoes, cos salad, port wine jus, peppercorn or béarnaise sauce

SIDES | 12

Garden Salad

mixed lettuce | tomatoes | carrot
house dressing (vg,gf)

Grilled Broccolini

miso & sesame sauce | tamari seeds (vg,gf)

Chunky Fries

cajun spice | chipotle aioli

DESSERTS | 18

Amora Pavlova

lemon curd, raspberry coulis, seasonal
fruits, whipped cream, berry sorbet (gf)

Cheese Plate

a choice of local and imported cheese
- soft, hard or blue
assorted crackers, quince paste, dried fruits

