

# BAR MENU

## SMALL BITES

BAKED GARLIC BREAD ...\$14  
Served warm with garlic butter and fresh herbs

POTATO WEDGES ...\$14  
Served with sour cream and sweet chilli (V)

FRIES ...\$14  
SERVED WITH KETCHUP AND AIOLI (V, DF)

SUNDRIED TOMATO & BASIL  
ARANCINI (4 PCS)...\$21  
Served with aioli (V)

PLANT-BASED PORK BITES ...\$19  
Served with chimichurri and crisp onion (V)

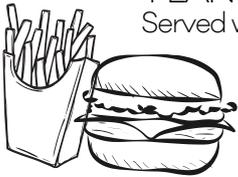
PULLED PORK SLIDERS (3 PCS) ...\$19  
Served with coleslaw and chimichurri

TRIO OF DIPS ...\$21  
Served with hummus, beetroot and baba ganoush, accompanied by grilled flatbread (V)

FRIED CALAMARI (I) ...\$24  
Served with summer herbs, lemon aioli and a roasted capsicum and tomato relish (DF)

CHICKEN KARAAGE ...\$24  
Served with spicy kewpie and nori (DF)

STEAMED DUMPLING BASKET (I)...\$26  
Served with assorted dim sums, soy and chilli oil



## LARGE BITES

WAGYU BEEF BURGER ...\$30  
Served with bacon, braised onion, tomato and Swiss cheese, accompanied by fries

GRILLED CHICKEN BURGER ...\$27  
Served with lettuce, tomato, Swiss cheese and avocado mayo, accompanied by fries

CLUB SANDWICH ...\$29  
Egg, bacon, chicken, tomato, lettuce, avocado, fries

CAESAR SALAD...\$26  
Served with cos lettuce, bacon, parmesan, poached egg, croutons and anchovy dressing.  
Add grilled chicken +\$4 | Add smoked salmon +\$6

SUPERFOOD SALAD ...\$21  
Tossed with kale, quinoa and avocado, finished with a citrus dressing (VGN)

CHICKEN SCHNITZEL ...\$26  
Served with chips and garden salad  
(Vegan schnitzel option available)

BEER-BATTERED FISH FILLET (I) ... \$28  
Served with mushy peas, tartare sauce, lemon and chips

BBQ PULLED PORK PIZZA ... \$29  
Topped with slaw and pickled jalapeños

CHILLI PRAWN PIZZA (I) ... \$29  
Topped with garlic, rocket and parmesan

MARGHERITA PIZZA ... \$26  
Topped with tomato, mozzarella and basil (V)



## FAVOURITES

LOADED BEEF NACHOS ...\$24  
Topped with chilli con carne, sour cream, guacamole and tomato salsa

SUMMER VEGETABLE CURRY...\$24  
Cooked in a light coconut curry with market vegetables, pineapple and kaffir lime, served with jasmine rice (VGN, LG)

(LG) - Low In Gluten, (DF) - Dairy free, (VGN) - Vegan, (V) - Vegetarian, (A) - Australian, (I) - Imported, (M) - Mixed

Please note: Our dishes may contain traces of nuts, dairy, shellfish, or gluten.  
While we take care with dietary needs, we cannot guarantee an allergen-free kitchen.

A 1.4% surcharge applies to all card transactions | 10% surcharge applies on Sundays and 15% on public holidays.