

THE MAIN

Restaurant & Cafe Bar

A 1.59% Payment processing fee will apply for all card transactions.

BREAKFAST SERVED UNTIL 3PM

FREE-RANGE EGGS

Your choice of free-range eggs, scrambled, fried or poached on toasted sourdough bread

GLUTEN FREE TOAST ADD 2.00

13.90

BREAKFAST EXTRAS

Bacon, ham, baked beans, avocado, spinach, sautéed mushrooms, grilled tomatoes 5.00 ea
Smoked salmon 9.90 Cevapi sausage 6.90 Home made Hash browns 5.00
Hollandaise sauce 2.00

HALLOUMI, green cabbage & zucchini fritters w/poached eggs (v)

Salsa Verde, Moroccan spiced yoghurt, sumac, toasted seeds and sweet potato crisps
Add avocado and bacon 7.90

23.90

EGGS BENEDICT

Poached eggs on English muffins with Virginian ham, topped with Hollandaise sauce

21.90

SAUTEED CAULIFLOWER (v)

W/kale, marinated fetta, pomegranate, quinoa, tahini yoghurt, sweet potato hummus, spiced nuts, medley beets & poached eggs

24.90

SMASHED AVOCADO (v)

Poached eggs, melody tomatoes, mint, fetta, avocado, lime on sourdough

22.90

HOUSE BIRCHER MUESLI (v)

W/rhubarb, dried cranberries, slivered almonds, honey yoghurt and pistachios

19.90

ACAI BOWL (gf) (vg)

W/coyo, house made granola, peanut butter and seasonal fruit

21.90

SHAKSHUKA (v)

Eggs gently poached in a base of tomatoes, onion, eggplant, red capsicum and spices w/ warmed Turkish bread
Add chorizo 4.00

23.90

BANANA PANCAKES

Peanut butter cream cheese, sautéed berries, peanut and hazelnut crumble and maple syrup

19.90

FRENCH TOAST

With a blend of mascarpone, mixed berries compote, fresh seasonal berries, vanilla ice cream and a side of maple syrup

24.90

(v) vegetarian (vg) vegan (df) dairy free (gf) gluten free

FRESH FRUIT JUICES

APPLE JUICE	11.90
ORANGE JUICE	11.90
PINEAPPLE JUICE	11.90
DETOX Carrot, Celery, Beetroot, Ginger & Lemon it's great source of beta-carotene that is converted into vitamin A in the body which plays an essential role in regulating the digestive system. It contains vitamin A, vitamin B-6 & vitamin C	11.90
SUPER GREEN Spinach, Pear, Celery, Cucumber, Apple & Kiwi provide a significant amount of antioxidants & nutrients including magnesium, folate, vitamin B-6 & vitamin C	11.90
VITAMIN C. Orange, Pineapple, Strawberry & Kiwi provide a significant amount of magnesium, vitamin C, vitamin A & zinc	11.90
WATERMELON COOLER Watermelon is a great source of vitamin A which helps the body fight off infection. Pineapple, Orange & Lemon contain an ample amount of vitamin C	11.90
THE BOMB Pineapple, Cucumber, Spinach, Green Apple, Mint and Orange	11.90
IMMUNITY ROCKET Beetroot, Celery, Parsley, Green Apple, Ginger	11.90
ZINGER Carrot, Green Apple, Lime, Ginger	11.90
GREEN GIANT Kale, Spinach, Parsley, Cucumber, Green Apple, Asparagus & Celery	11.90
REFRESHER Carrot, Celery, Green Apple, Orange, Ginger, Watermelon, Pineapple, Beetroot & Strawberries	11.90

CRUSHES

LEMON CRUSH The freshness of Lemon, Orange & Lemon Sorbet crushed with ice is a great source of vitamin C	11.90
BERRY CRUSH The freshness of fresh berries, apple & lemon sorbet crushed with ice	11.90
WATERMELON CRUSH Freshly juiced Watermelon, Tropical juice, Sorbet with ice	11.90
TROPICAL CRUSH Mango, Banana, Strawberries, Watermelon, Sorbet with ice	11.90

THE HOUSE SPECIALS

TANDOORI CHICKEN ROTI	16.90
Minted raita, grilled pumpkin, baby spinach leaves wrapped in roti served with chips	
BEEF BURGER	28.90
Grilled Angus Beef with caramelised onion, tomato, pickles, our secret burger sauce, American cheese and mixed lettuce served with fries	
STEAK SANDWICH	28.90
Grilled Scotch fillet with fried egg, bacon, tasty cheese, caramelised onion, pickles, garlic aioli, mustard, cos lettuce & tomato served with fries	
MUSTARD CHICKEN BURGER	26.90
Crispy fried chicken, bacon, American cheese, American mustard, pickles, onion, lettuce and mayo Served with fries	

KIDS MENU

(AGES 16 AND UNDER)

CHEESEBURGER & CHIPS	16.90
CHICKEN NUGGETS & CHIPS	16.90
BATTERED FLATHEAD TAILS WITH TARTARE & CHIPS	17.90
CHICKEN PARMIGIANA & CHIPS	17.90
FLOUR DUSTED CALAMARI & CHIPS	17.90
All served with your choice of fresh pasta (Linguine, Pappardelle, Rigatoni, Gnocchi)	
BOLOGNAISE / CARBONARA	16.90
NAPOLI	14.90

SHARING PLATES

SOUP OF THE DAY Served with crusty bread	15.90
TRIO OF DIPS Served with freshly baked sesame bread	21.90
VEGETARIAN SPRING ROLLS	17.90
Spring roll pastry filled with julienne vegetables & Rice noodle fried in vegetable oil served with soy sesame sauce	
JAPANESE PRAWN GYOZA	17.90
Grilled dumplings filled with chives, prawn & coriander served with soy sesame sauce	
PAN-FRIED GARLIC PRAWNS*	24.90
Fennel, salt, chilli, garlic, lemon served with side salad	
BAKED MUSHROOMS*	17.90
Swiss brown mushrooms with home made ricotta & fetta cheese topped with semi-dried tomatoes, wild roquette & crushed cashew nuts drizzled with balsamic glaze	
EGGPLANT CHIPS Served with chipotle mayonnaise	17.90
CHAR-GRILLED CHILLI CHICKEN RIBS	18.90
Chicken ribs served with side salad	
CRUMBED SAGANAKI SKEWERS Olives and semi-dried tomatoes	19.90
OLIVE ALL'ASCOLANA Crumbed & fried olives with Labneh mint dip	16.90
INSALATA CAPRESE Sliced mozzarella, tomato, basil, pesto, seasoned with rock salt & olive oil	19.90
SALMON CARPACCIO Wild roquette, pine nuts, smoked salmon, capers, shallots & lemon dressing	24.90

* DENOTES GLUTEN FREE OPTION

SALADS

CAESAR SALAD 21.90

Cos lettuce, crispy bacon, shaved parmesan, croutons, home made caesar dressing topped with a poached egg & anchovies

GRILLED CHICKEN ADD 7.90

SMOKED SALMON ADD 9.90

WARM SPICED BEEF SALAD (gf) 27.90

w/ soba noodles, Asian slaw, coriander, red chilli, peanuts, spring onion and crispy shallots

MOROCCAN SPICED CHICKEN (gf) 27.90

w/ quinoa, rocket, sweet potato, cherry tomatoes and preserved lemon dressing

CALAMARI SALAD 29.90

Flour dusted calamari w/ Napa cabbage, red cabbage, mixed lettuce, fetta, Spanish onion, carrot, pumpkin, w/lime and sweet chilli gazpacho dressing

SUPERFOOD SALAD (vg) (gf) 27.90

Spinach, roquette, avocado, edamame beans, cucumber, grilled asparagus, wild rice, quinoa, smoked almonds and chickpeas, tossed in apple cider and olive oil dressing

WARM PRAWN SALAD 31.90

Prawns, kale, broccoli, corn, black beans, wild rice, cherry tomato, avocado, beetroot, hummus, goji berry and Jalapenos, tossed in honey lemon dressing

+grilled chicken 7.90

+grilled lamb 9.90

+smoked salmon 9.90

PASTA

All served with your choice of fresh pasta (Linguine, Pappardelle, Rigatoni, Gnocchi)

MARINARA	43.90
Black Tiger prawns, scallops, calamari, Morten Bay bug, King prawn & mussels sautéed with garlic & shallots in olive oil & white wine with fresh basil, parsley	
CRAB	39.90
Blue swimmer crab meat, cherry tomato, zucchini, lobster bisque & chilli	
ADAMO	31.90
Served with sautéed chicken, semi-dried tomatoes, snow peas, Prosciutto & spinach in Napoli cream sauce	
FORESTIERE	31.90
Sautéed chicken fillet with shallots, mushrooms, avocado & garlic tossed in a light white wine & cream sauce	
CHILLI GARLIC	29.90
Baby spinach, parmesan, sautéed broccolini, peas, fresh chilli, garlic & olive oil	
LASAGNA	28.90
Layered fresh homemade pasta, beef bolognese, mozzarella & grated parmesan	
SEAFOOD & CHICKEN PAELLA	39.90
Black tiger prawns, Morten Bay bug, calamari, mussels, scallops & chicken with chorizo sausage, capsicum, smoked paprika & garden peas	
SPINACH & RICOTTA FILLED AGNOLOTTI	31.90
With napoli sauce & fresh basil, topped with pine nuts & cherry tomatoes	

GLUTEN FREE PASTA ADD 4.0

MAINS

FISH OF THE DAY	Ask your waiter for today's catch	market price
SCOTCH FILLET 300g	Hand cut chips served with your choice of sauce; mushroom, pepper, red wine jus, garlic butter or mustard	44.90
USA PORK RIBS	Ribs marinated in our home made rub cooked in sticky BBQ sauce served with chips & Chef's salad	43.90
SEAFOOD BASKET	Tempura battered prawns, grilled scallops, battered flathead, grilled Moreton Bay bug, grilled King prawn, pan-fried mussels, flour dusted calamari served with chips, Chef's salad, home made tartare sauce & cocktail sauce	46.90
CHICKEN PARMIGIANA	Crumbed free-range chicken breast topped with house made Napoli sauce & mozzarella cheese served with chips & Chef's salad Add ham 4.50	28.90
NASI GORENG	Authentic traditional fried rice with prawns, chilli, chicken, red & green cabbage, spring onion, snow peas, soy sauce, topped with fried egg & shallots	34.90
MOROCCAN LAMB SHANK	Moroccan lamb shank served with mash potato and sautéed vegetables	34.90
BUTTER CHICKEN	With poppadom, rice, Roti bread & cucumber Riata	29.90
BREADS		
GARLIC BREAD / HERB AND CHEESE BREAD		11.90

WOOD FIRED PIZZA

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| 1 | PORTOFINO | 27.90 |
| | Fior di latte, prawns marinated with garlic, chilli, oregano | |
| 2 | BUFFALO MOZZARELLA | 23.90 |
| | Tomato, Mozzarella cheese, buffalo mozzarella & mixed herbs | |
| 3 | BRUSCHETTA PIZZA | 24.90 |
| | Garlic, Mozzarella cheese, Roma tomatoes, onion & feta topped with olive oil, balsamic glaze & fresh basil | |
| 4 | PROSCIUTTO | 26.90 |
| | Tomato, buffalo Mozzarella topped with thinly sliced prosciutto, parmesan, rocket, olive oil & balsamic glaze | |
| 5 | VOLCANO | 27.90 |
| | Tomato, Mozzarella cheese, capsicum, onion, hot salami, sautéed mushrooms, olives & chilli | |
| 6 | POTATO ROSEMARY & SEA SALT | 25.90 |
| | Mozzarella cheese, caramelised onion, topped with fresh rosemary, fetta cheese, semi-dried tomatoes & pepper | |
| 7 | HAWAIIAN | 24.90 |
| | Tomato, Mozzarella cheese, Virginian ham, pineapple | |
| 8 | CAPRICCIOSA | 27.90 |
| | Tomato, Mozzarella cheese, Virginian ham, hot salami, olives, sautéed mushrooms & mixed herbs | |
| 9 | BBQ CHICKEN | 26.90 |
| | Chicken, tomato, Mozzarella cheese, mushroom & pineapple topped with BBQ sauce | |
| 10 | VEGETARIAN | 25.90 |
| | Tomato, Mozzarella cheese, mushroom, spanish onion, capsicum, olives, mixed herbs, garlic & olive oil | |
| 11 | SEAFOOD | 29.90 |
| | Tomato, Mozzarella cheese, asparagus, prawns, Scallops, Mussels, calamari & garlic, parsley, lemon | |
| 12 | MEAT LOVERS | 28.90 |
| | Tomato, Mozzarella cheese, onion, sausage, bacon, ham & salami topped with BBQ sauce | |
| 13 | GARLIC & HERB PIZZA | 18.90 |
| | Mozzarella cheese, garlic & herbs | |

GLUTEN FREE PIZZA BASE ADD 5.0

DESSERTS

NUTELLA PIZZA

Wood fired pizza topped with Nutella, fresh bananas & strawberries

19.90

LIME CREME BRULEE

French creamy custard dessert topped with caramelised sugar, served with a lime sorbet

19.90

HOUSE MADE OREO CHOCOLATE MOUSSE

Served with vanilla bean ice cream

15.90

HOUSE MADE CHOCOLATE BROWNIE

W/vanilla bean ice cream, fresh berries

15.90

CAKES ON DISPLAY (Ask Staff)

HOT DRINKS

AFFOGATO	6.90	CAFE LATTE	4.50
CAPPUCCINO	4.50	ESPRESSO	4.50
HOT CHOCOLATE	4.50	CHAI LATTE	4.70
FRANGELICO AFFOGATO	14.90		
VIENNA COFFEE OR CHOCOLATE	7.90		

EXTRAS

MUG 0.9 DECAFE 0.6 SOY MILK 0.8 ALMOND MILK 0.8 LACTOSE FREE MILK 0.8

TEAS

ENGLISH BREAKFAST Full bodied, with a smooth finish pure black tea	5.00
SUPREME EARL GREY Elegantly balanced with a twist of citrus, pure black tea, marigold flowers, citrus peel & natural bergamot flavour	5.00
MALABAR CHAI A spicy & complex body, with a deliciously smooth finish of the pure black tea, cardamon, cloves, cinnamon, star anise, rose petals, ginger & natural chai	5.00
HONEY DEW GREEN Ripe, luscious apricot flavour green tea with highlights of melon & apricot	5.00
ORIENTAL JASMINE GREEN A refined and balanced green infused with the delicate scent of jasmine wafting through a moonlit laneway at midnight.	5.00
LEMONGRASS & GINGER Citrus overtones with a subtle spicy finish. Lemongrass, ginger, rosehip & hibiscus	5.00
TURMERIC ZEST Hibiscus, Rooibos, Turmeric, orange peel, rosehip, cornflower, lemon peel, stevia leaves, vanilla flavour, vanilla pod & orange flavour	5.00
STRAWBERRY GUAVA Candied pineapple pieces, candied papaya pieces, hibiscus, elderberry, beetroot pieces, strawberry pieces, guava pieces, vanilla pieces & natural flavouring	5.00

COLD DRINKS (NON ALCOHOLIC)

FRESH JUICES (Seasonal fruits & vegetables)

refer to breakfast page

MINERAL WATERS: Sparkling, Chinotto, Limonata, Aranciata Rossa	5.50
SPARKLING MINERAL WATER 750ml	12.90
SOFT DRINKS Coke, Soda, Raspberry, Lemonade, Lemon Squash, Dry Ginger Ale	4.50
SOFT DRINKS 330ML BOTTLE Diet Coke, Coca Cola, Coke Zero	5.00
MILK SHAKES Chocolate, Caramel, Strawberry, Lime, Blue Heaven, Coffee, Vanilla, Banana	8.90
THICK SHAKES Chocolate, Caramel, Strawberry, Lime, Blue Heaven, Coffee, Vanilla, Banana	10.90
SMOOTHIES Banana, Mango, Strawberry	11.90
ICED Coffee, Chocolate, Mocha	8.90
ICED TEA Peach or Lemon	5.90
SPIDERS Cola, Lime, Raspberry, Lemonade, Blue Heaven	8.90

BEER

CASCADE PREMIUM LIGHT AUS	8.90	CROWN LAGER AUS	8.90
JAMES BOAG'S PREMIUM LIGHT AUS	8.90	JAMES BOAG'S PREMIUM AUS	8.90
PURE BLONDE AUS	8.90	VICTORIA BITTER AUS	8.90
ASAHI PREMIUM JPN	10.90	PERONI NASTRO AZZURO ITA	10.90
CORONA MEX	10.90	LITTLE CREATURES AUS	10.90
STELLA ARTOIS BEL	10.90	HOEGAARDEN BEL	10.90
COOPERS PALE ALE AUS	9.90	COOPERS SPARKLING AUS	8.90
FURPHY'S AUS	9.90	CARLTON DRY AUS	9.90
GREAT NORTHERN AUS	9.90	MOON DOG & OLD MATE PALE ALE AUS	9.90

CIDER

REKORDERLIG CIDER Dry Apple 330ml	9.90	REKORDERLIG CIDER Passionfruit 330ml	9.90
REKORDERLIG CIDER Wild Berries 330ml	9.90	REKORDERLIG CIDER Strawberry & Lime 330ml	9.90

COCKTAILS

GIN COOLER	19.90
Hendricks gin, fresh mint, cucumber & fresh lime, topped with tonic water	
PORNSTAR MARTINI	21.90
Vodka, passion fruit liqueur, lime juice, simple syrup & sparkling wine	
ROSE MOJITO	20.90
Havana Club rum, Absolut vodka, fresh strawberries, lime & mint muddled with brown sugar & rose syrup	
NEGRONI	19.90
Campari, Bombay gin, vermouth, fresh orange slices topped with soda	
BERRY BLISS	19.90
Absolut vodka, Amerie berry apertif, fresh berries, cranberry & pineapple juice topped with champagne	
FRUIT TINGLE	17.90
Absolut vodka & blue curacao topped with lemonade & a dash of raspberry	
COSMOPOLITAN	17.90
Absolut vodka, Cointreau, fresh lime juice & cranberry	
APEROL SPRITZ	17.90
Aperol, fresh orange, Prosecco & a dash of soda	
AMARETTO SOUR	21.90
Amaretto liqueur, lemon juice, simple syrup, egg white & bitters	
ESPRESSO MARTINI	19.90
Absolut vodka, white crème de cacao, Kahlua liqueur with a double shot of espresso	
CHAMBORD DELIGHT	19.90
Absolut vodka, Rose water, mixed berries, mint, simple syrup, Chambord liqueur topped with soda water	
CLASSIC WHISKEY SOUR	21.90
Bourbon, lemon juice, simple syrup, egg white & bitters	

CHAMPAGNE & SPARKLING WINE



TAYLOR FERGUSON Brut Cuvée	South East Australia	11.90	39.90
JACQUELINE Brut	France	13.90	49.90
CASA CANEVAL Prosecco	Italy	13.90	49.90

CHARDONNAY



COOKOOTHAMA	South East Australia	11.90	39.90
SERAFINO	McLaren Vale, NSW	13.90	49.90

SAUVIGNON BLANC



COOKOOTHAMA	South East Australia	11.90	39.90
MANSION HOUSE	Marlborough, NZ	14.90	51.90

VARIETIES





PASQUA Pinot Grigio	Italy	11.90	39.90
SERAFINO	McLaren Vale, NSW	13.90	49.90
MAJELLA Rose	Coonawarra, SA	13.90	49.90
MAJELLA Riesling	Coonawarra, SA	13.90	49.90

CABERNET SAUVIGNON

NUGAN ESTATE	Coonawarra, SA	14.90			49.90
SEVEN HILL INIGO	Clare Valley, NSW	14.90			53.90



PINOT NOIR

VIGNA STEFANI	Yarra Valley, VIC	14.90			49.90
HOWARD PARK	Margaret River, WA	N/A			53.90

SHIRAZ

GIBBS RD	Peninsula, VIC	15.90			55.90
STEFANI ESTATE	Heathcote, VIC	N/A			62.90

BLENDS

SEVEN HILL INIGO Merlot	Clare Valley, NSW	14.90			53.90
PASQUA Sangiovese	Italy	13.90			49.90
ZOLLA Primitivo	Puglia, Italy	N/A			69.90