

APPETISERS

TRUFFLE PARMESAN FRIES (VE/GF) Crispy golden fries tossed in white truffle oil, house seasoning and freshly grated parmesan cheese	11	14
HOUSE FRIES (VE/GF) Crispy golden fries served with aioli	9	11
CURLY FRIES (VE/GF) Crispy golden spiral fries seasoned with house seasoning	11	14
GARLIC BUTTER CIABATTA (VE) House made garlic, herb and butter ciabatta toasted until crisp. Add mozzarella and bacon +5 /+7	12	18
NAUGHTY DIPS (V) Classic Italian Piadina flatbread served with trio of dips: Sour cream, tomato relish, hummus	19	25
PACIFIC ROCK OYSTERS (GF/DF) Natural - Fresh oysters served with soy ponzu dressing Kilpatrick - Oysters baked with diced bacon and house made tangy Kilpatrick sauce	29 32	55 60
KARAAGE CHICKEN BITES (GF) Japanese style crispy chicken bites with your choice of sauce: Teriyaki mayo, soy sesame, or Red Frank's hot sauce	18	
SZECHUAN CALAMARI (GF) Pineapple cut squid strips dusted in Szechuan seasoning with garlic aioli	19	
BRUSSELS WITH BACON AND CHEESE (GF) Steamed brussels sprouts, pan fried in a burnt butter with crispy bacon, diced shallots and parmesan cheese	16	20
GUACAMOLE PRAWNS (GF/DF)	20	

Chilli garlic pan fried prawn cutlets served on avocado guacamole

BURGERS

All burgers are served with fries.

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BBQ PULLED PORK BURGER Slow cooked pork collar butt glazed with BBQ sauce, aioli, crunchy slaw, American cheddar on a brioche milk bun	27
CLASSIC WAGYU BURGER Smashed 100% wagyu patty, American cheddar, sliced tomato, baby cos, caramelized onion, smokey chipotle sauce on a brioche milk bun	27
KARAAGE CHICKEN BURGER Japanese style karaage chicken, coleslaw, Asian mixed lettuce, teriyaki mayo on a brioche milk bun.	27
VEGAN BURGER (VE/GF) Chickpea and lentil vegan burger patty, beetroot relish, baby cos, sliced tomato, caramelized onion on a vegan bun	25
ADD ONS: Fried egg +2 / Ham +4 / Pineapple +2 / The Lot +7 SAUCES: Gravy +3.5 / Mushroom Sauce +4 / Pepper Sauce +4	
SALADS	
CAESAR SALAD Baby cos lettuce, crunchy croutons, bacon, shredded parmesan, house anchovy Caesar dressing, served with a poached egg	24
LAMB RIB FINGER Harissa and mustard glazed lamb rib fingers, tossed through spicy garlic soy dressing with coriander, mint, parsley and greens	27
WOMBOK NOODLE SALAD Shredded wombok, fried noodle, peanuts, fried shallots, toasted macadamia served with soy sesame dressing	25
CHICKEN & HERB SALAD Diced chicken, fresh herbs and dry slaw tossed in a creamy sesame dressing	27
FOUR SEASON GARDEN SALAD (VE)	25

MAINS

PORK RIBLETS (GF/DF)	34
Slow cooked pork shoulder ribs in a bourbon whiskey, pineapple, tomato, BBQ sauce	
served with coleslaw and chips	
300G PIONEER'S CUT RUMP (GF)	35
Queensland pioneer's cut rump, grain fed for 150 days, served with creamy mash,	
broccolini and gravy	
SEAFOOD LINGUINE	34
Linguine with calamari, salmon, mussels and prawns in a white wine garlic butter sauce	
BEER BATTERED FISH AND CHIPS (DF)	28
Low-carb beer battered Orange Roughy, served with garden salad, chips and tangy	
tartare sauce	
NASI-SATAY (DF)	28
Indonesian fried rice with egg, bean sprouts, baby prawns, sweet dark soy sauce and	
sambal, served with fried egg and satay chicken skewer	
CAPONATA (VE/GF)	24
Chargrilled and roasted Mediterranean vegetables, tossed in Neapolitan sauce, drizzled	
with Italian herbed glaze	

KIDS \$14

All kids' meals come with a drink and mini drumstick ice cream.

HOT DOG, SERVED WITH CURLY FRIES AND SALAD

KIDS FISH, SERVED WITH CURLY FRIES AND SALAD

CHICKEN NUGGETS, SERVED WITH CURLY FRIES AND SALAD

MOZZARELLA STICKS, SERVED WITH CURLY FRIES AND SALAD

BEEF SLIDER, SERVED WITH CURLY FRIES

served with lemon olive oil dressing

Mixed greens, sliced onion, cherry tomatoes, cucumbers, bell peppers, beans sprout, carrot,