

## small plates

**BRUSCHETTA (v)** - M12 V13

roma tomatoes, marinated feta, basil, evoo, spanish onion, grano padano

**GARLIC BREAD (v)** - M8 V9

oven baked schiachatta infused w/ confit garlic & grass fed butter

**BURRATA (v)** - M17 V19

marinated capsicum, heirloom tomatoes, cracked pepper, lemon oregano vinaigrette

**STUFFED ZUCCHINI FLOWERS (v)** - M18 V20

citrus ricotta, slow cooked vine ripened tomato ragout, fresh chilli, baby cress, evoo

**SALT & PEPPER CALAMARI (gf)** - M19 V21

shallow fried w/ spiced tapioca flour, garden greens, fresh lemon, citrus aioli

**PRAWN TACOS (3)** - M17 V19

coconut prawns, pico de gallo, avocado salsa, cabbage, coriander, lime

**BEEF SHORT RIB ARANCINI** - M17 V19

panko crumbed w/ smoked sea salt, cauliflower puree, chimichurri aioli

**CHILLI GARLIC PRAWNS (6)** - M19 V21

fresh napoletana, grilled sourdough

## pasta

**GNOCCHI NAPOLI** - M27 V30

home-made potato gnocchi, tomato sugo, basil, evoo, parmigiano reggiano

**YAMBA PRAWN LINGUINE** - M32 V35

fermented chilli, confit garlic, truss tomatoes, fresh herbs, citrus, evoo

**LAMB PAPPARDELLE** - M29 V31

8-hour slow cooked lamb ragout, sea salt, evoo, fresh basil, parmigiano reggiano, citrus gremolata

## from the garden

**VIETNAMESE CHICKEN SALAD (gf)** - M24 V26

asian slaw, vermicelli noodles, bean sprouts, capsicum, carrot, cucumber, chilli, coriander, mint, cashew nuts, crispy shallots, nuoc cham dressing

**LAMB SALAD (gf/v)** - M28 V31

roasted cauliflower, spinach, rocket, roasted chickpeas, mint, pickled onion, pomegranate, dukkah, tzatziki, lemon oregano dressing

**CLASSIC CAESAR SALAD** - M18 V20

baby cos, pancetta, shaved pecorino, sonoma sourdough croutons, parmesan aioli, boiled free range egg, sea salt

add grilled chicken +8

**SALMON POKE BOWL** - M27 V30

grilled teriyaki salmon, sushi rice, cabbage slaw, rocket, cucumber, radish, pickled ginger, roasted sesame dressing topped w/ seaweed crunch

**kids** M12 V13

**EAT FREE WEDNESDAYS**

with any main meal purchased

LINGUINE NAPOLITANA

NUGGETS & CHIPS

BURGER & CHIPS

FISH & CHIPS

## large plates

**JUNEE SLOW COOKED LAMB SHOULDER (gf)** - M38 V42

mashed potato, green beans, marinated feta cheese, lamb & thyme jus

**BANNOCKBURN CHICKEN FUNGHI** - M32 V35

creamy white wine sauce w/ confit garlic, sea salt, soft herbs, shaved parmesan, broccolini, served w/ rice

**CRUMBED FREE RANGE PORK CUTLET** - M34 V37

panko crumbed pork schnitzel on the bone, summer slaw, chips

**FREE RANGE CHICKEN BREAST SCHNITZEL** - M26 V29

panko crumbed chicken breast, chips, summer slaw

**CHICKEN PARMIGIANA BURRATA** - M32 V35

tomato sugo, crumbed eggplant, fresh burrata, served on roasted mediterranean vegetables

**SOUTHERN FRIED CHICKEN BURGER** - M25 V27

milk bun, buttermilk fried chicken thigh, butter lettuce, butter pickles, spicy mayo, chips

**WAGYU STEAK SANDWICH** - M27 V30

southern ranges, swiss cheese, tomato, rocket, caramelised onion, tomato relish, aioli, chips

**WAGYU BEEF BURGER** - M25 V27

butter lettuce, vine ripened tomatoes, tomato relish, american cheese, butter pickles, aioli, chips

**HUON SALMON FILLET (gf)** - M35 V38

lightly grilled then roasted w/ salted baby caper & lemon butter sauce, mashed potato, fresh lemon, seasonal greens

**CONE BAY BABY BARRAMUNDI FILLET (gf)** - M35 V38

creamy tomato basil sauce, mashed potato, baby broccolini, fried garlic flakes

**FISH & CHIPS** - M27 V30

crispy battered fillets w/ housemade tartare, chips, garden salad

**BANG BANG CAULIFLOWER STEAK (gf/v)** - M28 V31

pumpkin hummus, sweet chilli & lime sauce, cherry tomatoes

## grill

all steaks are served w/ your choice of chips & salad OR creamy mashed potato & veg

**250G RIVERINE PREMIUM 180 DAY**

**GRAIN FED TENDERLOIN FILLET** - M36 V40

cafe de paris salted butter & evoo

**300G PURE BLACK BARLEY FED**

**ANGUS 180 DAY GRAIN FED**

**BONELESS RIBEYE (gf)** - M44 V48

smoked salt, lemon thyme, evoo

**300G DARLING DOWNS 250 DAY**

**GRAIN FED WAGYU STRIPLOIN** - M39 V43

mbs 4-5 w/ cafe de paris salted butter, evoo

## sides

**CHIPS (v)** - M9 V10

rosemary salt & confit garlic aioli

**STEAMED BABY BROCCOLINI (gf)** - M10 V11

lemon oregano vinaigrette

**SAUTEED GREEN BABY BEANS (gf/v)** - M9 V10

confit garlic crisps, sea salt, pepe saya butter

**HOUSE SALAD (gf/df)** - M9 V10

## desserts

**HOME-MADE TIRAMISU** - M13 V14

savoardi biscuits, mascarpone, kahlua, black coffee, whipped cream

**CREME BRULEE** - M13 V14

amaretti biscuits, mixed berry compote & caramelised macadamia nuts

## lunch specials

Available Monday to Friday lunch only - M17 V19

**SALT & PEPPER CALAMARI (gf)**

shallow fried w/ spiced tapioca flour, garden greens, fresh lemon, citrus aioli

**CLASSIC CAESAR**

salad baby cos, pancetta, shaved pecorino, sonoma sourdough croutons, parmesan aioli, boiled free range egg, sea salt

add grilled chicken +8

**FISH & CHIPS**

crispy battered fillets w/ house tartare, chips

**LINGUINE NAPOLI (v)**

tomato sugo, italian herbs, grano padano

**CITRUS & HERB GRILLED PERCH**

garden salad

No further discounts apply. For a limited time only. Not to be used in conjunction with any other promotion. No variations or substitutes. Not available on Public Holidays.

## sauces

**GRAVY TRADITIONAL**

M3 V4

**MUSHROOM**

clotted cream

(gf/v) M4 V5

**BLACK PEPPER**

piper nigrum, madeira

(gf) - M4 V5

**CHIMMICHURRI**

chilli, oregano, parsley,

smoked paprika

(df/gf/v) - M4 V5

**BURNT MAPLE**

bbq, palm sugar

(gf/v) - M4 V5

## dinner specials

- add a peroni or glass of wine for \$4 -

monday

**CHEF'S SELECTION OF PASTA** - M22 V24

w/ garlic bread

tuesday

**250G STRIPLOIN** - M22 V24

w/ chips & salad

wednesday

**CHICKEN SCHNITZEL** - M22 V24

w/ chips & salad

add topper +5

thursday

**LAMB SHANK & SHIRAZ** - M22 V24

No further discounts apply. For a limited time only. Not to be used in conjunction with any other promotion. No variations or substitutes. Not available on Public Holidays.