# **Food Menu**

11.00 AM - 8:30 PM



## **SMALL BITES**

## **VEGETARIAN DUMPLINGS (6)**

Served with house made dipping sauce  $df \mid nf \mid gf \mid v$  \$18.00

#### PORK BELLY BAO BAO (3)

Char siu pork, asian slaw and plum sauce

nf

\$22.00

#### **BUFFALO WINGS**

In Franks hot sauce. Served with ranch dipping sauce \$16.00

#### SPINACH & RICOTTA GOZLEME

Served with Tzatziki and Iemon wedge

v | nf \$23.00

## SOFT TACOS (3)

Soft tortilla, black beans, tomato salsa, guacamole and sour

cream nf | v

\$25.00

#### **CHIPS**

Served with tomato sauce

df | nf \$10.00

## **BIG BITES**

#### SATAY CHICKEN

Satay chicken, pineapple and capsicum. Served with steamed jasmine rice, garnished with chilli oil and sambal matah (contains shellfish)

df | gf

\$28.00

#### BEER BATTERED FISH

Beer battered blue cod. Served with chips and tartare sauce

df | nf \$27.00

### BEEF BURGER

Cheese, lettuce, tomato, onion on a brioche bun. Served with chips and tomato sauce

gfo | nf \$25.00

## STEAK SANDWICH

Char-grilled marinated scotch fillet served with lettuce, tomato and aioli on toasted Turkish bread. Served with chips and tomato sauce

gfo | df | nf \$27.00

#### HALOUMI BURGER

Haloumi cheese, tomato, lettuce, onion, mango chutney on a brioche bun. Served with chips and tomato sauce.

gfo | nf | v \$24.00

 $gf\text{-}gluten\ free\ |\ gfo\text{-}gluten\ free\ option\ |\ v\text{-}vegetarian\ |\ v\text{-}vegan\ |\ df\text{-}dairy\ free\ |\ dfo\text{-}dairy\ free\ option\ |\ nf\text{-}nut\ free\ |\ df\text{-}dairy\ free\ |\ df\text{-}dairy\ free\ option\ |\ nf\text{-}nut\ free\ |\ df\text{-}dairy\ free\ option\ |\ nf\text{-}dairy\ free\ option\ option\ option\ option\ option\ option\ op$ 





# **Food Menu**

11.00 AM - 8:30 PM



## **SALADS**

#### **CAESAR SALAD**

Cos lettuce, poached egg, anchovies, bacon, parmesan cheese and croutons

nf | v

\$18.00

## **GREEK SALAD**

Iceberg lettuce, cucumber, olives, cherry tomato, red onion and

v | gf | nf

\$15.00

#### **VEGAN BOWL**

Tempe, lentils, pomegranate, corn, cabbage and coriander with lemon dressing v | nf | gf | df

\$22.00

## **KIDS**

#### **KIDS BURGER**

Beef patty, cheese and tomato sauce served with chips \$13.00

#### **KIDS FISH**

Battered fish served with chips nf | df \$13.00

gf-gluten free | gfo-gluten free option | v-vegetarian | ve-vegan | df-dairy free | dfo-dairy free option | nf-nut free





# **Food Menu**

5:00 PM - 8:30 PM



## FROM THE BBQ

#### **CHORI PAN**

Grilled chorizo served in a baguette and topped with pedre salsa df  $\mid$  nf \$17.00

## **CHICKEN MARYLAND**

Marinated in garlic and herbs. Served with aioli

Salad buffet included

df | gf | nf \$31.00

## **PORK STRIPLOIN**

Marinated in garlic, sugar and spices. Basted in Sweet Baby

Rays BBQ sauce.

Salad buffet included

df | gf | nf \$38.00

## FRENCH CUT LAMB CUTLETS

Served with romesco sauce Salad buffet included

gf \$42.00

## SCOTCH FILLET

Black Angus served with bearnaise sauce Salad buffet included dfo | nf \$51.00

# **CRAYFISH**

Half cray, basted in garlic and herb butter. Served with cocktail

sauc

Salad buffet included

gf | nf \$61.00

#### WHOLE BABY SNAPPER

Marinated in green curry paste and cream. Finished with

lemongrass and kaffir lime butter

Salad buffet included

nf | gf | dfo \$43.00

#### **ROASTED CHAT POTATOES**

Garlic and herb butter. Served with aioli

nf | gf \$10.00

#### **GRILLED CORN**

Basted with Cajun butter

nf | dfo \$10.00

 $gf\text{-}gluten\ free\ |\ gfo\text{-}gluten\ free\ option\ |\ v\text{-}vegetarian\ |\ ve\text{-}vegan\ |\ df\text{-}dairy\ free\ |\ dfo\text{-}dairy\ free\ option\ |\ nf\text{-}nut\ free\ |\ dfo\text{-}dairy\ free\ |\ dfo\text{-}dairy\ free\ option\ |\ nf\text{-}nut\ free\ |\ dfo\text{-}dairy\ free\ |\ dfo\text{-}dairy\ free\ option\ |\ nf\text{-}nut\ free\ |\ dfo\text{-}dairy\ free\ |\ dfo\text{-}dairy\ free\ option\ |\ nf\text{-}nut\ free\ option$ 



