



ENTREE



GARLIC & HERB PIZZA BREAD ..v..	\$8	PAN FRIED HALOUMI ..v..	\$10
OREGANO AND MOZZARELLA		LEMON AND THYME DRESSING, BALSAMIC GLAZE	
TEMPURA PRAWN CUTLETS	\$12	CHARGRILLED MARINATED SQUID	\$12
GINGER AND SOY DRESSING, ROCKET AND HERB SALAD		ASIAN COLESLAW, CORIANDER, SPICY ASIAN SAUCE	

MAINS

DUKKAH SPICED LAMB SALAD ..gf..	\$23.5	TEMPURA FISH & CHIPS	\$23
LAMB BACK STRAP, BABY SPINACH, ROASTED BELL PEPPER & ONION, GREEK FETA, CHERRY TOMATOES AND BASIL PESTO DRESSING		FRESH FISH WITH GROVE MADE REMOULADE SAUCE, BEER BATTERED CHIPS AND MIXED LEAF SALAD	
HALOUMI SALAD ..v.. ..gf..	\$22	SMOKED CHICKEN PENNE	\$24
ROASTED PUMPKIN & RED ONION, AVOCADO, ROCKET, CHERRY TOMATOES, PINE NUTS & AGED BALSAMIC		BASIL PESTO, MUSHROOM, BELL PEPPER PARMESAN CREAM SAUCE	
PAN FRIED BARRA ..cbgf..	\$28		
SERVED WITH PANZANELLA SALAD, ROMESCO SAUCE AND CHORIZO OIL			

SLOW COOKED RIBS

BBQ PORK SPARE RIBS	\$28	BLACK BEAN & GARLIC BBQ PORK SPARE RIBS	\$28
RIBS SLOWED-COOKED IN OUR SECRET MARINADE THEN FLAME GRILLED IN OUR FAMOUS BBQ SAUCE BASTING SERVED WITH DELICIOUS COLESLAW AND BEER BATTERED CHIPS		RIBS SLOWED-COOKED IN OUR SECRET MARINADE THEN FLAME GRILLED IN A BLACK BEAN AND GARLIC SAUCE BASTING SERVED WITH DELICIOUS COLESLAW AND BEER BATTERED CHIPS	

SMOKEY CHILLI BBQ PORK SPARE RIBS	\$28
RIBS SLOWED-COOKED IN OUR SECRET MARINADE THEN FLAME GRILLED IN A SMOKEY CHILLI BBQ SAUCE BASTING SERVED WITH DELICIOUS COLESLAW AND BEER BATTERED CHIPS	

ANGUS EYE FILLET	200GM	\$31
FROM ATHERTON TABLELANDS QUEENSLAND. EXPERIENCE THE EXTREME TENDERNESS OF THE FINEST CUT OF MEAT AVAILABLE.		

BLACK ANGUS CAPE GRIM RIB ON THE BONE	400GM	\$34.5
FLAVOURSOME, TENDER BEEF FROM ONE OF THE WORLD'S CLEANEST ENVIRONMENTS. THE COMPLEX LONG CLEAN BEEF FLAVOUR THAT YOU WOULD EXPECT FROM THE BEST PASTURE FED CATTLE. FREE RANGE AND 36 MONTHS OLD.		

BLACK ANGUS CAPE GRIM PORTERHOUSE	300GM	\$29.5
CAPE GRIM IN NORTH WEST TASMANIA IS NOTED AS HAVING THE CLEANEST AIR AND WATER IN THE WORLD. THIS IS A FULL FLAVOURED, FANTASTIC STEAK.		

WAGYU RUMP Marble Score 9+	300GM	\$33
THE BEST WAGYU RUMP SOURCED FROM THE FINEST WAGYU HERDS IN AUSTRALIA AND FED UNDER TRADITIONAL FEEDING STANDARDS.		



STEAK ADD ONS
SAUTÉED PRAWN CUTLETS IN GARLIC BUTTER \$5
SAUTÉED MUSHROOMS \$3
EXTRA SAUCE \$2

ALL STEAKS ARE SERVED WITH THE FOLLOWING CHOICES

POTATO MASH **OR** BEER BATTERED CHIPS **SERVED WITH** SALAD **OR** VEGETABLES

SAUCES * RED WINE JUS * GREEN PEPPERCORN * MUSHROOM CREAM SAUCE (GF) * STEAK DIANE (GF) *



HAWAIIAN	17.5 / 21
DOUBLE SMOKED HAM, PINEAPPLE	
VEGETARIAN ..v..	17.5 / 21
BABY SPINACH, ARTICHOKE, MUSHROOMS BELL PEPPER, OLIVES, FETA	
PEPPERONI	18 / 22
MILD PEPPERONI, MUSHROOMS & KALA MATA OLIVES	
BOMBAY	18 / 21.5
TANDOORI MARINATED CHICKEN, ROASTED CUMIN PUMPKIN & MANGO CHUTNEY	
MARGHERITA ..v..	17.5 / 21
MOZZARELLA, TOMATO & FRESH BASIL	
PROSCIUTTO	18 / 22
WALNUT PESTO, FONTINA CHEESE, ROCKET	

SEASIDE **18.5 / 22**

GARLIC PRAWNS, PREMIUM SMOKED SALMON,
ANCHOVIES, SOUR CREAM AND CHIVES

SMOKED CHICKEN **18 / 21.5**

ONION, BELL PEPPER, TOASTED PINE NUTS
AND HONEY MUSTARD MAYO

FARM LOVERS **19 / 22.5**

HAM, MILD PEPPERONI, SMOKED CHICKEN,
PROSCIUTTO AND BBQ SAUCE

CHILLI PRAWNS AND CHORIZO **18.5 / 22**

CHILLI & GARLIC MARINATED PRAWNS, SMOKED
CHORIZO, JALAPENOS

MEDITERRANEAN LAMB **18.5 / 22**

EGGPLANT, BELL PEPPER, ARTICHOKE, ONION,
GARLIC, FETA

GREAT ADDITIONS TO ADD TO YOUR PIZZA

ADD A VEGETABLE TOPPING **\$2**

ADD A MEAT TOPPING **\$3**

**ALL PIZZAS ARE WITH GROVE MADE TOMATO
AND HERB PIZZA SAUCE UNLESS STATED AND
MOZZARELLA PIZZA CHEESE PLEASE BE
PATIENT AS ALL OUR PIZZA'S ARE HAND
ROLLED AND MADE TO ORDER
IN A STONE BRICK OVEN
(IE NO FROZEN BASES OR CONVEYOR BELT
SYSTEM HERE!)**

SIDES

ROCKET & PARMESAN SALAD	\$7
WITH LEMON DRESSING	
GARDEN SIDE SALAD	\$7
BEER BATTERED CHIPS	\$7
WITH AIOLI	
SIDE VEGETABLES	\$7

KIDS UNDER 12

FISH & CHIPS	\$9
CHICKEN NUGGETS & CHIPS	\$9
HAM & PINEAPPLE PIZZA	\$9
CREAMY PASTA & PARMESAN	\$9

GROUP MEAL DEALS

FOR GROUPS OF 10 PEOPLE OR MORE, WE OFFER THESE GREAT GROUP DISCOUNTS

ANY ENTREE + MAIN = \$38 PER PERSON

ANY MAIN + DESSERT = \$36 PER PERSON

ANY ENTREE + MAIN + DESSERT = \$45 PER PERSON

v suitable for vegetarians *gf* gluten free *cbgf* can be gluten free upon request

* ONE BILL PER TABLE PLEASE. WE ARE HAPPY TO DIVIDE THE TOTAL BILL BY THE NUMBER OF GUESTS BUT NOT AN ITEMISED SPLITTING.

** Please note: Wood fired Pizza comes from a different section of the restaurant and when possible will be coordinated to be served with other meals at the same time but during busy periods timing differences may be experienced



Glossary Tapenade (French) Thick paste of black olives, anchovies, capers, olive oil, lemon juice Vincotto (Italian) Is a dark, sweet dense grape made by slow cooking and reduction over many hours. Dukkah (Egyptian) Coarse, dry mixture of sesame seeds, coriander seeds, hazelnuts, cumin, salt and pepper Remoulade (French) Classic sauce of mayonnaise, capers, gherkins, herbs, anchovies Coulis (French) Smooth puree sauce made from fruit or vegetables Mascarpone (Italian) High fat dairy product made from heavy cream of cow's milk, pale in colour with sweet, rich cream like flavour Gremolata (Italian) Mixture of garlic, parsley, lemon zest, olive oil