

MENU

TO START

LAMB KOFTAS (GFO)	19
served with hummus, labneh, tabbouleh & flat bread	
OYSTERS (MIN 6)	5
natural with lemon	EACH
BEEF & CHORIZO EMPANADAS (DF)	18
mojo sauce	
ROASTED ZUCCHINI STICKS (V GF)	16
topped with capsicum, red onion, spinach, cream cheese & jalapeño mayo	
BACON & CHEESE BALLS	17
HOUSE MADE CHIP & DIP (VG)	17
served with chilli pickled onion, guacamole & salsa	

TO SHARE

ANTIPASTO FOR TWO	38
house made focaccia, cured meats, crispy mediterranean olives, baba ghanoush & feta cheese	
CRISPY FRIED CHICKEN WINGS (1/2 KG) (DF)	20
choice of buffalo sauce or honey-soy, & side of mustard mayo	
CHARRED GRILLED PRAWNS (GF DF)	18
topped with mango, chilli & avacado salsa	
TRIO OF TACOS (DF GFO)	30
chicken beef pork served with guacamole, salsa, lettuce & chipotle mayo	
THE MIGHTY CUBANOS	24
buttered focaccia loaded with pulled pork, ham, cheese and pickles	
SPANISH OMLETTE	21
potato, onion and egg omelette finished with mesculan, tomato & parmesan	

FROM THE GRILL

All steaks are served with chips & house salad OR seasonal veg & roasted kipfler potato (GF)	
200 G ANGUS EYE FILLET	52
250 G SIR THOMAS PORTERHOUSE	44
300 G SIR THOMAS RUMP	42
300 G SIR THOMAS RIB FILLET	45

MAIN EVENT

MIXED BROCHETTES (GF)	56
2 of each - chicken & beef skewers served with yellow rice, roast vegetables, house-made bread, labneh & baba ghanoush	
FISH OF THE DAY	M/P
please ask your friendly wait staff	
CONFIT DUCK PAPPARDELLE	40
served with a creamy mushroom, garlic & tarragon sauce	
PORCHETTA (GF)	36
fennel rolled pork belly served atop garlic mash, broccolini & apple cider jus	
SEASONAL MUSHROOM RISOTTO (GF V VGO)	26
finished with spinach, cherry tomatoes & feta	
LEBANESE CHICKEN THIGH	35
served with charred asparagus, dipping bread & yellow rice	
TRADITIONAL ITALIAN MEATBALLS & SPAGHETTI	27
finished with parmesan cheese	

SAUCES & EXTRAS

RED WINE PEPPER (DF GF)	6
ROAST MUSHROOM & THYME CREAM SAUCE (GF)	7
DIANNE SAUCE (GF)	5
MOJO SAUCE (DF GF)	5
CHIPOTLE MAYO (DF GF)	5
SIDE SALAD	12
EXTRA POTATOES	10
EXTRA BREAD	8
FRIES (GF V)	12

KIDS MEALS

12 & UNDER

CRISPY CHICKEN WINGS & CHIPS (DF)	17
HAM & CHEESE QUESADILLA WITH CHIPS	19
SPAGHETTI & MEATBALLS	16
STEAK & CHIPS (GF)	20

TO FINISH

BAILEYS, KAHLUA & MORO BAR CHEESECAKE	16
served with coffee ice-cream	
STRAWBERRY DAIQUIRI MOUSSE (GFO)	17
white choc mousse layered with drunken strawberries & shortcake crumb	
APPLE CINNAMON EMPANADAS	16
served with custard & cream	
SORBET SUNDAY (VG GF DF)	15
finished with fresh fruit	

COCKTAILS

SIGNATURES

PART TIME LOVER	21
limoncello triple sec vodka lime juice raspberry cordial pineapple juice	
LEMON CHEESECAKE MARTINI	22
limoncello licor 43 cream lemon juice	
PEANUT BUTTER & JELLY SOUR	24
sheep dog whiskey lemon juice strawberry purée egg white strawberries	
THE MUSKSTICK	21
gin parfait amour lemon juice	
PEANUT BUTTER CUP	23
sheep dog whiskey frangelico baileys chocolate sauce almond milk	
PRINCESS PEACH	24
gin peach schnapps vodka lemon juice peach purée	
FASHIONABLY LATE	23
tequila blue curaçao lychee syrup lemon juice egg white	
STRAWBERRIES N CREAM	23
strawberry liqueur vanilla vodka heavy cream white chocolate liqueur strawberry purée	
MANGO, MEET APEROL	23
lemon juice vodka aperol mango purée egg white	
KRYPTONITE	24
vodka midori triple sec pineapple juice apple sorbet	
MIDNIGHT SAIL	24
dark rum espresso maple syrup orange juice vanilla	
SUNDROP ELIXIR	20
gin passionfruit purée pineapple juice raspberry cordial orange bitters lime juice	
IRISH COLDBREW	19
Jameson baileys maple syrup coffee	
GALAXY	21
tequila dragonfruit purée lime juice blue curaçao butterfly pea syrup lemonade	
LYCHEE BREEZE	21
vodka lychee syrup lime juice cranberry juice lychee	

SIGNATURES

BANANA CREAM PIE MARTINI	21
banana purée licor 43 baileys coconut cream heavy cream graham crackers	
BAD DECISIONS	25
tequila blue curaçao lime agave mango purée tabasco chilli flakes	
THE NUTTY PROFESSOR	22
gin orgeat orange liqueur lemon orange bitters	
EL PASSION	20
passionfruit purée tequila pineapple juice lime juice	
LYCHEE & CHILL	20
vodka pineapple juice lychee purée	

CLASSICS

FRENCH MARTINI	19
vodka chambord pineapple juice	
DRY MARTINI	20
tanqueray vermouth olives	
\$1 + MAKE ME DIRTY	
PINA COLADA	22
bacardi malibu pineapple juice coconut cream	
ESPRESSO MARTINI	19
vodka kahlua espresso	
HAWAIIAN MARTINI	25
malibu vodka triple sec grenadine pineapple juice	
APPLETINI	19
vodka green apple syrup lemon juice	
PORNSTAR MARTINI	19
vanilla vodka passionfruit liqueur lime juice side of Prosecco	
CLASSIC MOJITO	19
bacardi lime juice mint soda water	
\$1 + MAKE ME FRUITY	
strawberry blueberry lychee mango passionfruit peach	
LONG ISLAND ICED TEA	22
vodka tequila gin triple sec bacardi lemon juice coke	

CLASSICS

WHISKEY SOUR	23
jim beam lemon juice egg white	
JAPANESE SLIPPER	20
lemon juice midori triple sec	
MEXICAN ALEXANDER	20
coffee tequila white chocolate liqueur thick cream	
HURRICANE	34
bacardi kraken passionfruit purée orange juice lime	

MARGARITAS

CLASSIC MARGARITA	19
tequila triple sec lime juice salt rim	
SPICY MARGARITA	21
jalapeño tequila orange juice tabasco lime juice agave chilli salt rim	
LYCHEE MARGARITA	20
tequila lime juice lychee purée plum sugar rim	
DEVIL'S MARGARITA	23
tequila lime juice agave red wine float	

MOCKTAILS

VIRGIN MOJITO	16
lime juice mint soda water	
\$1 + MAKE ME FRUITY	
strawberry blueberry lychee mango passionfruit peach	
APPLE CITRUS SPRITZ	14
green apple syrup orange juice lime juice soda water	
BUTTERFLY PEA TROPICAL PUNCH	14
butterfly pea flower syrup orange juice pineapple juice lime juice lemonade	
LYCHEE BREEZE MOCKTAIL	13
lychee syrup lime juice cranberry juice lychee	
VIRGIN PINA COLADA	13
coconut syrup coconut cream pineapple juice lime	

SEE A COCKTAIL YOU LIKE? WE MAY BE ABLE TO MAKE A MOCKTAIL VERSION