





SHARING

② │ **○** 24 26 Cured meats, mixed olives, burrata and

> 9 11

② │ **○**

Garlic Bread 8 Oven baked schiacciata w/ garlic butter (V)

Antipasto Plate

schiacciata bread

12 15 Caprese Bruschetta Heirloom tomato, fresh basil, buffalo mozzarella on chargrilled Turkish bread,

drizzled w/ balsamic glaze (V) 16 18 **American Buffalo Wings**

Crispy chicken wings coated w/ Franks hot sauce, served w/ blue cheese dressing (GF)

18 20 Salt & Pepper Calamari Tender squid lightly dusted w/ salt & pepper,

served w/ zesty lime aioli

Grilled Halloumi Grilled Cypress halloumi served w/ crispy capers, lemon oil & micro herbs (V) (GF)

18 20 Falafel

Served w/ tahini dressing, grilled pickled vegetables, pitta bread & mesclun salad (V)

SALADS

Caesar Salad 18 20

Baby cos lettuce, crispy croutons, bacon, anchovies, shaved parmesan cheese & our creamy home-made Caesar dressing

18 20 Super Food Bowl

Roasted butternut pumpkin, broccoli, baby fennel, wild rice, guinoa, caramelised onion, rocket, sweet pepitas & our house dressing (GF) (V)

Add chicken	6	8
Add grilled prawn	7	9
Add halloumi	4	6

— Willoughby —

FAVOURITES

18 20

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20 22

22 24

28 30

Beef Burger Southern prime beef mince grilled & topped w/ American cheese, caramelised

onion, house made burger sauce, lettuce, pickles & shaved onions on a soft milk bun, served w/ chips

Chicken Burger

Grilled marinated chicken breast topped w/ coleslaw, tomato, onion & American cheese on a soft milk bun, served w/ chips

Add bacon 3 2

Chicken Schnitzel

Free range chicken breast schnitzel w/ mesclun salad & coleslaw, served w/ chips

Chicken Parmigiana Free range chicken breast schnitzel topped

w/ ham, napolitana & mozzarella cheese w/ mesclun salad, served w/ chips

24 26 Fish & Chips

Battered fresh market fish, home-made tartare sauce & lemon, served w/ chips & mesclun salad

Crispy Skin Salmon

Served w/ white truffle mash, butter bean, broccoli, kale & caper lemon butter (GF)

16 18 **Beef Tacos**

Soft shell tortillas, shredded beef & black bean sauce topped w/ sour cream, avocado, coriander & jalapeno

> (2) Mates Rates for our **publinc communities** members See our friendly staff to sign up! O Guest Price





Chargrilled T-bone steak (GF)



GRILL

PANS

② │ **○**

29 31

18 20

350g Pinnacle T-bone Steak MB2+	40	42
250g Pinnacle Rump Steak MB2+ MSA approved chargrilled pinnacle rump steak (GF)	21	29
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Steaks served w/ choice of any 2 sides & 1 sauce: Chips, potato mash, garden salad, mixed vegetables

Surf & Turf 200g Grass Fed Sirloin 40 4	42
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A juicy 200g grass fed sirloin topped w/ Yamba prawns served w/ creamy mash, chargrilled broccolini & béarnaise sauce (GF)

Smoked Pork Short Ribs 34 36

500g pork short ribs tossed in a home-made pale ale BBQ sauce, served w/ coleslaw & chips (GF)

SIDES

	②	0
Potato Mash (GF)	4	6
Chips	8	10
Garden Salad (GF)	6	8
Caesar Salad	7	9
Seasonal Vegetables Sauté (GF) w/ olive oil & garlic	6	8

SAUCE

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Pepper Sauce	2	3
Mushroom Sauce	2	3
Gravy (GF)	2	3
Bearnaise	2	3

Seafood Linguini

Spanner crab, Yamba prawns, sea scallops, cherry tomatoes & flat leaf parsley cooked in chilli prawn oil, topped w/ parmesan cheese

Gnocchi Sorrentina

Olive oil, garlic, napolitana sauce served w/mozzarella & basil (V)

KIDS

<u> </u>	
9	11
9	11
9	11
9	11

DESSERT

	89	0
Lemon Lime Tart	9	11
Served w/ mixed berry coulis & vanilla		
ice-cream		
Sticky Date Pudding	9	11
Served w/ butterscotch sauce & vanilla		
bean ice-cream		
Kids Ice-cream	3	5



Scan here to see online menu