

Lunch & Dinner

12:00-15:00

17:30-20:00

Starters

Coconut pumpkin soup: (LD, LG, Vegan)	\$22
Crab toast: spicy tomato and lime sauce. (LD)	\$25
Salt and peppers calamari: served with mix salad, tartare sauce, lemon wedge. (LD)	\$22
Coconut prawns: served with mango pure. (LD)	\$25
Flat bread: garlic paste, mozzarella, herbs. (V)	\$18
San choi bow: cos lettuce, tempeh, lemongrass and chili oil. (LG,LD, Vegan)	\$22
Vegetarian or Duck spring rolls: served with salad and niam jim dressing. (LD)	\$20

Mains

Vegetarian gnocchi: served with pesto, Stracciatella, pine nuts (V)	\$32
Beef gnocchi with braised beef, Napoli sauce and pecorino cheese.	\$32
Spanner crab linguini: snow peas, zucchini, lemon Myrtle oil & coastal herbs.	\$42
Beetroot risotto: served with candied walnut, blue cheese, crispy kale. (LG)	\$32
Pan fried salmon: served with quinoa salad, casava cracker, glazed baby carrots. (LG, LD)	\$40
Porterhouse MB4 250 gm: served with fries, house salad (peppercorn jus, creamy garlic)(LG, LD)	\$47
Beer batter salt water barramundi: served with fries, house salad, crushed peas, fresh lemon. (LD)	\$32
Caesar salad: served with cos lettuce, crispy bacon, parmesan, free range egg. add chicken. \$6	\$28
Chicken schnitzel: served with fries, coleslaw (siracha mayo dressing) add parmigiana. \$7 (LD)	\$29
Club burger black angus beef: streaky bacon, cheese, mix leaf, tomato, caramelized onion, chutney, brioche bun and fries.	\$29
Mushroom burger: flat mushroom patty, cos lettuce, crispy shallots, truffle aioli, tomato relish. (LD)	\$28
Chicken burger: buttermilk Kentucky fried chicken, siracha mayo, coleslaw, pickles.	\$29

Sides

(Burgers with LG bun optional)

Fries: with truffle aioli. (LD, V)	\$16
Loaded Fries: with cheddar sauce, crisp bacon and jalapenos.	\$22
Rocket salad: with roasted pears, caramelized walnuts and goat cheese, aged balsamic. (LG, V)	\$18
House salad: served with balsamic dressing. (LG, LD, Vegan)	\$16
Extra sauce: tomato, bbq, aioli, truffle mayo, tartare	\$1

(V) vegetarian, (LG) low gluten, (LD) low dairy. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. While all reasonable efforts are taken, we cannot guarantee that our food will be allergen free.

1.1% surcharge applies on Credit Card payments. 15% surcharge applies on Public Holidays.

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12:00-15:00

17:30-20:00

Pizzas

Margherita: fresh tomato, basil pesto, mozzarella, Napoli sauce. (V)	\$27
Crudo: rocket, mushroom, parmesan, prosciutto, mozzarella, Napoli sauce.	\$32
Tartuffo: italian sausage, mushroom, truffle oil, mozzarella, Napoli sauce.	\$32
Misto carne: pepperoni, bacon, ham of the bone, salami, mozzarella, Napoli sauce.	\$35
Vesuvio: pepperoni, red onion, kalamata, mozzarella, Napoli sauce, spicy sauce.	\$32
Hawaiian: ham, pineapple, mozzarella, Napoli sauce.	\$32
Vegan: rocket, artichoke, olives, red onion, vegan cheese, Napoli sauce. (Vegan)	\$27
Smoke salmon: spinach, capers, pickled onion, mozzarella Cream base.	\$ 35

LG pizza base available.

Kids

Napoli pasta: with parmesan cheese. (V)	\$17
Mini cheese burger: with lettuce, tomato, cheese and fries.	\$18
Fish and chips: with salad and tomato sauce. (LD)	\$18
Kids pizza: Napoli and cheese.	\$17
Chicken schnitzel: with fries and salad. (LD)	\$17

Dessert

Vegan hazelnut tart: served with citric blood orange and chocolate dome (Vegan)	\$20
Sticky pineapple tamarind pudding: Madagascar vanilla chantilly, lime caramel.	\$20
Daintree chocolate mousse: with caramel sauce and biscoff crumb.	\$20
Kids brownie: served with chocolate sauce and vanilla ice cream	\$15
1 Scopp of mango or acai sorbet: (LG, Vegan)	\$5

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Bar Menu

15:00-17:30

Snacks & Salads

Chicken wings: tossed in char siu, served with ranch sauce and salad.	\$22
Pork ribs: tossed in char siu, and salad.	\$22
Crab toast: spicy tomato and lime sauce. (LD)	\$20
Coconut prawns: served with mango pure. (LD)	\$25
San choi bow: cos lettuce, tempeh, lemongrass and chili oil. (LG,LD, Vegan)	\$22
Vegetarian or Duck spring rolls: served with salad and niam jim dressing. (LD)	\$20
Fries: with truffle aioli. (LD, V)	\$16
Loaded Fries: with cheddar sauce, crisp bacon and jalapenos.	\$22
Rocket salad: with roasted pears, caramelized walnuts and goat cheese, aged balsamic. (LG, V)	\$18
House salad: served with balsamic dressing. (LG, Vegan)	\$16
Caesar salad: served with cos lettuce, crispy bacon, parmesan, free range egg add chicken. \$6	\$28
Extra sauce: tomato, bbq, aioli, truffle mayo, tartare	\$1

Pizzas

Margherita: fresh tomato, basil pesto, mozzarella, Napoli sauce. (V)	\$27
Crudo: rocket, mushroom, parmesan, prosciutto, mozzarella, Napoli sauce.	\$32
Tartuffo: italian sausage, mushroom, truffle oil, rocket mozzarella, Napoli sauce. \$32	
Misto carne: pepperoni, bacon, ham of the bone, salami, mozzarella, Napoli sauce.	\$35
Vesuvio: pepperoni, red onion, kalamata, mozzarella, Napoli sauce, spicy sauce.	\$32
Hawaiian: ham, pineapple, mozzarella, Napoli sauce.	\$32
Vegan: rocket, artichoke, olives, red onion, vegan cheese, Napoli sauce. (Vegan)	\$27
Smoke salmon: spinach, capers, pickled onion, mozzarella Cream base.	\$ 35

LG pizza base available.

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