

ENTREES TO SHARE

mixed olives 6.5/7

garlic bread 9.5/10

spicy fried chicken wings
sriracha mayo, 15/17

mushroom arancini
portobello mushroom, arborio rice, grana padano,
napolitana sauce, 16/17 (v)

garlic prawns
fresh prawns sauteed with garlic & white wine,
finished in a napolitana sauce, served with foccacia 19/21

salt & pepper calamari
garlic aioli, 17/19

pork pinchos
pork skewers served with a spicy chimichuri salsa, 17/19

zucchini flowers
stuffed with ricotta, parmesan cheese & spinach in a
light tempura batter, 19/21 (v)



SIDES & SALADS

cauliflower and walnut salad
roasted cauliflower & walnut, rocket, onion, balsamic vinegar, 17/18 (vg)

caesar salad
baby cos lettuce, crispy croutons & bacon, parmesan cheese and our
caesar dressing, 17/19 (add chicken \$5 or prawns \$7)

garden salad 11/12 (vg)

sauteed vegetables 11/12 (vg)

chips
tomato sauce, 9.5/10 (vg, gf)

potato wedges
sweet chilli & sour cream, 11/12 (vg)

extra sauce
gravy, mushroom, red wine jus, 2.5/3

mashed potato 5.5/6



MAINS

fish n chips
australian snapper strips, garden salad and tartare sauce, 23.5/25

beef cheek
8hr slow cooked in red wine jus, mashed potato, grilled asparagus, 36/38

chicken boscaiola
pan fried chicken breast in a cream sauce with mushroom, bacon and
shallots served with chips, 30.5/32

angus beef burger
maple-caramelised onion, signature sauce, cheddar, pickles, chips, 24.5/26

crisped atlantic salmon fillet
served with a cauliflower and walnut salad, 33/35 (gf)

barramundi al cartocio
oven baked fish, capers, roasted fennel, grape tomatoes, garden salad,
30/32 (gf)

chicken schnitzel
hand crumbed, served with side salad and chips, 21/22

chicken parmigiana
hand crumbed, served with side salad and chips, 23/25

250g o'connor black angus sirloin mb3+
with mashed potato, choice of sauce: red wine jus, mushroom, gravy, 43/45

PASTA

spaghetti bolognese
spaghetti served with traditional bolognese sauce, 21/22

tortellini boscaiola
braised beef tortellini with maple bacon, mushroom and shallots in a
garlic cream sauce, 23/24

spaghetti marinara
spaghetti with prawns, calamari, baby octopus and mussels sauteed
in white wine, chilli and garlic, napolitana sauce, 27/28

penne arrabiata
house-made napolitana sauce, garlic, chilli and black olives, 19/20 (vg)
(add chicken \$4, add prawns \$6)

gnocchi pesto
home-made gnocchi with a pesto and cream sauce, 23, 24

spaghetti gamberi
marinated garlic prawns, chilli and basil in a house made pink sauce, 24.5/26

chicken penne
sauteed chicken pieces, sundried tomato in a pesto sauce, 23/24

lasagna
traditional home-made beef lasagna, 21.5/23

Gluten free options are available.

WOOD-FIRE STYLE PIZZA

margherita
san marzano tomato, mozzarella, parmigiano, 19/20 (v)

gourmet garlic
mozzarella, san marzano tomato, parmigiano, confit garlic oil, 21/22 (v)

diavola
san marzano tomato, mozzarella, spicy salami, caramelised onion,
black olives, 24/25

ham and pineapple
san marzano tomato, mozzarella, double smoked ham, pineapple, 21.5/23

gamberi pizza
mozzarella, san marzano tomato, garlic lemon prawns, calabrian chilli,
black olives, parsley, 25.5/27

bbq chicken
san Marzano tomato, mozzarella, chicken, roasted capsicum,
caramelised onion, 22.5/24

vegetarian
mozzarella, san marzano tomato, mushroom, caramelised onion,
roasted capsicum, black olives, 21.5/23 (v)

peri peri chicken
spiced chicken, roasted capsicum, topped with peri peri sauce and
fresh shallots, 22.5/24

the aussie favourite
bbq sauce, mozzarella, maple glazed bacon, pepperoni and ham, 24.5/26

nutella pizza
fresh strawberries and ice cream, 22/24

KIDS

kids fish and chips 13/14

chicken nuggets and chips 13/14

spaghetti bolognese 13/14

DESSERT

house made tiramisu 14/15

sticky date pudding 14/15

churros with chocolate dipping sauce 14/15

nutella pizza
fresh strawberries and ice cream, 22/24

WINES

sparkling

la gioiosa prosecco 200ml [veneto, italy]

outstanding crisp, dry, yet fruit-driven prosecco that tastes as good as the very smart bottle looks delicious. 12.5/13

whites

ara single estate sauvignon blanc [marlborough, nz]

restrained mineral and stone fruit characters with accentuated grapefruit aromatics; balanced with elegance and texture for every palate. g.10.5/11 – b.37/39

ara estate pinot gris [marlborough, nz]

combined aromas of pear, nectarine and a touch of honey flow through to floral, citrus and spice flavours balanced with a hint of natural sweetness and crisp acidity. g.10.5/11 – b.37/39

beach hut chardonnay [sea]

beautiful ripe peach and melon flavours with a subtle citrus note. g.10.5/11 – b.37/39

fiore moscato [australia]

refreshingly spritzy, naturally effervescent, with lifted exotic aromas of roses and sweet spice, lychee and intensely grapey flavours, low alcohol and a hint of sweetness. g.10.5/11 – b.37/39

mirabeau 'la comtesse' rosé [côtes de provence, fr]

delectable raspberry pink hues and intense aromas, expressive red berry fruit with concentrated strawberry and raspberry flavours, balanced by fresh acidity and redcurrant finish. g.11.5/12 – b.38/40

reds

four in hand shiraz [barossa, sa]

moderate alcohol and very supple oak influence, barossa dark fruits and black chocolate characters rise to the fore, it's generous and appealing, with soft, fine powdery tannins and lovely length of flavour. g.10.5/11 – b.37/39

robert oatley signature cabernet sauvignon [margaret river, wa]

a full-flavoured yet finely structured cabernet of great appeal: black berries, dried leaves and fine gravelly tannin, reflect an outstanding year. g.10.5/11 – b.37/39

ara estate pinot noir [marlborough, nz]

dark raspberry and rich boysenberry fruit flavours emerge from a soft and savoury wine, rounded out with elegant fine tannins. g.10.5/11 – b.37/39

quilty & gransden merlot [orange, nsw]

deep red with purple edges. cherries and redcurrants. elegant and robust. richly flavoured with violets and cherries. g.11.5/12 – b.40/42



COCKTAILS

lychee martini

vodka, lychee liqueur, monin lychee syrup, pineapple juice, 17/18

french martini

vodka, chambord, raspberry liqueur. pineapple juice, 17/18

coconut margarita

coconut tequila, cointreau, lime juice, sugar syrup 17/18

bay breeze

peach schnapps, malibu, coconut tequila, lemon juice, pineapple juice 17/18



BEERS

bottle

corona 10.5/11.5

150 lashes pale ale 10.5/11.5

carlton zero 9/10

on tap

great northern s.9/10 - p.12/13

tooheys new s.9/10 - p.12/13

haan super dry s.9/10 - p.12/13

asahi s.13/14

vodka cruiser guave g.11/12



CIDER

pressmans apple cider 12.5/13

rekordelig strawberry & lime 12.5/13

SPIRITS

bourbon

jack daniels 11.5/12

jim beam 11.5/12

wild turkey 11.5/12

makers mark 13.5/14

scotch

johnny walker red 11.5/12

johnny walker black 14.5/15

macallan (12) 16.5/17

whisky

chivas regal 11.5/12

jameson triple distilled 11.5/12

glendfiddich (12) 14/14.5

rum

bacardi rum 11.5/12

bati white rum 11.5/12

captain morgan spiced 11.5/12

gin

gordons gin 11.5/12

hendricks 14.5/15

vodka

russian standard 11.5/12

absolute vodka 12.5/13

grey goose 14.5/15

tequila

dos mexicanos 11.5/12

patron silver 14.5/15



LIQUEURS

baileys 12

kahlua 12

tia maria 12

malibu 12

sambuca 12

frangelico 12

SOFT DRINKS

coke, coke zero, sprite 5/5.50

lemon lime bitters 5/5.50

still water 330ml 5/5.50

sparkling water 330ml 5.50/6

juice | orange, apple + pineapple 5.50/6