



DINNER MENU

ENTRÉE

GARLIC BREAD	\$7.00
DIPPING BOARD CRISPY TORTILLA WITH AVOCADO GUACAMOLE WITH CHIPOTLE MAYO	\$10.50
TEMPURA PRAWNS SERVED WITH ASIAN SLAW AND WASABI MAYONNAISE	\$12.00
SPICY CHICKEN WINGS MARINATED IN SPICY BUTTERMILK MIXTURE LIGHT COATED WITH FLOUR WITH SPICY MAYO	\$12.90
PUMPKIN AND FETA ARANCHINI RISOTTO BALLS STUFFED WITH BUTTERNUT PUMPKIN AND FETA CHEESE WITH NAPOLI SAUCE	\$12.90
SQUID SALAD CRISPY SQUID WITH SPANISH ONION, ROCKET & PARMESAN SALAD WITH HARISA MAYO	\$13.50

SALADS

PROSCIUTTO SALAD BUFFALO MOZZARELLA, ARUGULA AND POMEGRANATE MOLASSES ADD CHICKEN OR SMOKED SALMON.....\$4.0	\$16.90
QUINOA SUPER SALAD (GF) WITH THRIO COLOUR QUINOA, POMEGRANATE, CHICKPEAS, BROCCOLI, WALNUTS & GOAT CHEESE, WITH RANCH DRESSING ADD CHICKEN OR SMOKED SALMON\$4.0	\$16.90
SALT N PEPPER CALAMARI CRISPY SQUID WITH SPANISH ONION, ROCKET, PARMESAN SALAD & CHIPS WITH HARISSA MAYO	\$19.00

MAIN COURSE

SPAGHETTI CARBONARA WITH BACON, EGG & CREAMY WHITE WINE SAUCE	\$17.00
SPAGHETTI POLLO FUNGHI GRILLED CHICKEN, MUSHROOM AND GOAT CHEESE WITH HINT OF CREAM & NAPOLI SAUCE	\$17.00
BUTTERNUT SQUASH RISOTTO WITH GRILLED ASPARAGUS, FETA, WITH CREAMY SAUCE	\$16.50
SQUID INK RISOTTO CALAMARI, BLACK MUSSELS, SCALLOPS, KING PRAWN, CHERRY TOMATOES AND SHALLOTS	\$24.50
SEAFOOD PAELLA TRADITIONAL PAELLA WITH FISH,SCALLOPS, CALAMARI, PRAWN, BLACK MUSSEL, PEAS AND CHORIZO	\$24.50
SOUTHERN CHICKER BURGER WITH ASIAN SLAW, SPANISH ONION, CHEESE, CHIPOTLE MAYO ON BRIOCHE BUNS AND SIDE OF CHIPS	\$17.90
PANFRIED SALMON FILLET WITH POTATO MASH, GRILLED ASPARAGUS,CRISPY PROSCIUTTO & LLEMON BUTTER SAUCE	\$22.50
CHICKEN PARMIGIANA HOMEMADE CHICKEN SCHNITZEL TOPPED WITH CHUNKY NAPOLI SAUCE, MOZZARELLA CHEESE SERVED WITH CHIPS & SALAD	\$17.90
PORTERHOUSE STEAK GRILLED TO YOUR LIKING SERVED WITH ROSEMARY CHAT POTATOES AND ROCKET & PARMESAN SALAD SAUCE - RED WINE , MUSHROOM, BEARNAISE	\$25.50
BOWL OF CHIPS	\$7.50
ROCKET PARMESAN SALAD	\$7.50
SEASONAL VEGETABLES	\$7.50



menu



HOT DRINKS

ESPRESSO	\$3.40
LONG BLACK	\$3.90
SHORT MACCHIATO	\$3.40
LONG MACCHIATO	\$3.40
LATTE	\$3.40
DECAF/SOY/EXTRA SHORT /ALMOND MILK FLAVOURD SYRUPS (HAZELNU,CARAMEL,VANILLA)	.50 .50
HOT CHOCOLATE	\$3.70
CAPPUCCINO	\$3.40
FLAT WHITE	\$3.40
MOCHA	\$3.40
CHAI LATEE	\$3.70
AFFOGATO	\$3.70
NAMI ORGANIC TEAS BREAKFAST BLEND CHAMOMILE AND LEMON ROOIBOSCHAI GUNPOWDER GREEN DECAF BLACK VANILLA	\$3.70

COLD DRINKS

ICED COFFEE	\$4.80
ICED CHOCOLATE	\$4.80
ICED MOCHA	\$4.80
MILK SHAKES	\$4.00
LLB(LEMON LIME BITTER)	\$5.50

SMOOTHIES

SUPER GREEN SMOOTHIE.....	\$8.00
APPLE, SPINACH, AVOCADO, BANANA	
BERRY SMOOTHIE.....	\$8.00
MIXED SUMMER BERRIES, NATURAL YOGHURT, HONEY & MILK	
BANANA & COCONUT SMOOTHIE	\$8.00
BANANA, COCONUT MILK SCOOP OF VANILLA ICE CREAM, HONEY AND CINNEMON	

WINES

GLASS BOTTLE

WHITE WINE MADFISH(WA) (GOLD TURTLE CHARDONNAY)	\$8.00	\$36.00
MARLBOROUGH SOUNDS (NZ) (SAUVIGNON BLANC)	\$8.00	\$36.00
RED WINE KRONDORF SHIRAZ (SA)	\$8.00	\$36.00
DEVIL'S CORNER (TAS) (PINOT NOIR)	\$8.50	\$36.00

BEER

TOOHEYS (OLD STUBBIE)	\$7.50
CARLTON DRAUGHT	\$7.50
LAZY YAK (AUSTRALIAN PALE ALE)	\$7.50
CORONA EXTRA (MAXICO)	\$7.50
ASAHI SUPER DRY (JAP)	\$7.50

CIDERS

THREE OAKS CIDER (CRUSHED APPLE CIDER)	\$7.50
THREE OAKS CIDER (CRISP PEAR CIDER)	\$7.50