

# SOMETHING SMALL

## **Garlic Bread \$9**

Sourdough bread lightly toasted with housemade garlic butter. (GFA)

## **Arancini \$15**

4 pieces of sun dried tomato and mozzarella arancini with sweet basil aioli

## **Smoked Salmon \$15**

Smoked salmon & avocado fan topped with rocket, red onion, fried capers & feta, dressed with olive oil. (GF)

## **Buffalo Wings \$14**

Oven baked chicken wings tossed in harissa and yoghurt sauce (GF)

## **Crispy Chips \$9**

With tomato sauce & aioli

## **Szechuan Squid \$15**

Lightly battered szechuan pepper squid served with aioli & wedge of lemon

## **Beef Brisket Tacos \$15**

Beef brisket with BBQ bourbon sauce, pickled red cabbage and coriander aioli

## **Beef Kofta \$15**

Served with yogurt flat bread, hommus, cucumber, onion and sumac spice

## **Spring Rolls \$15**

3 Chicken, ginger & veg spring rolls with sweet chilli & soy sauce

## **Spiced Wedges \$10**

With sweet chilli & sour cream

## **Burgers**

### **CHICKEN BURGER \$21**

Fried buttermilk chicken breast, cheese, chipotle coleslaw & pickles on a sourdough bun Served with crispy chips & tomato sauce

### **VEGO BURGER \$18**

Sweet potato lentil burger with roasted capsicum, spinach, tomato, and harissa yoghurt sauce, Served with crispy chips & tomato sauce. (GFA & VA)

### **PRINCIPAL BURGER \$21**

200g house made beef patty, bacon, American cheese, tomato, pickles, aioli, tomato sauce & mild mustard on a sourdough bun with crispy chips & tomato sauce. (GFA)

### **STEAK SANDWICH \$21**

Rump steak, cheddar cheese, wild rocket, aioli & tomato chilli jam on Turkish bread. Served with crispy chips & tomato sauce. (GFA)

# SOMETHING BIGGER

## **Chicken Caesar Salad \$22**

Crisp cos lettuce, bacon, parmesan, croutons, anchovies, grated egg & house-made caesar dressing with poached chicken. (GFA)

## **Pork & Prawn Salad \$22**

Pork belly & Northwest king prawns tossed through baby spinach, cabbage, pickled carrot, radish, mint, coriander, sesame seed & fried shallots.  
Finished in Thai Nam Jim dressing.

## **Vegetarian Risotto \$21**

With grilled fennel & salsa verde.  
(GF) (VA)

## **Seafood Risotto \$32**

With prawns, squid, fish, mussels & dill butter. (GF)

## **Beef Cheek Pappardelle \$29**

Fresh made pappardelle with pulled braised beef cheeks, nap sauce and parmesan cheese

## **Fish & Chips \$22**

Beer battered Hake fillets served with crispy chips & aioli (GFA)

## **Barramundi \$32**

Crispy skin barramundi with kipfler potatoes, broccolini and Mediterranean sauce (GF)

## **Chicken Parmigiana \$27**

House-made crumbed chicken breast topped with Napoli sauce & cheese.  
Served with chips and salad

## **300g Rump Cap \$30**

Served with fresh garden salad and chips. Choice of sauces = garlic, peppercorn, mushroom or red wine jus

## **300g Sirloin \$34**

100 day grain fed. Served with fresh garden salad and chips.  
Choice of sauces = garlic, peppercorn, mushroom or red wine jus

## **Sides**

Garden Salad \$8.50 Mixed Veg \$8.50  
Add Chicken \$5.00 Extra Sauces \$2.50

# Something Sweeter

## **Crème Caramel \$12**

Crème caramel served with a tuile biscuit and Chantilly cream

## **Pavlova \$12**

Pavlova served with Chantilly cream, berry coulis & strawberries  
(GFA)

## **Choc Orange Pudding \$12**

Warm, self saucing chocolate pudding served with vanilla ice-cream