

## LUNCH & DINNER MENU

### SNACK SIZE

#### Garlic Bread \$9.5 (GFO)

Sliced ciabatta, toasted with garlic butter

#### Cheesy Garlic Bread \$10.5 (GFO)

Sliced ciabatta, toasted with garlic butter  
and mozzarella cheddar mix

#### Crispy Chips \$10 (GF)

Aioli & tomato sauce

#### Seasoned Wedges \$11

Sour cream & sweet chilli

#### Sweet Potato Fries \$14.5 (GF)

Jalapeno mayo & guacamole dip

### SOMETHING SMALL

#### Pumpkin Arancini \$18 (V)

Pumpkin arancini with mozzarella,  
parmesan and nap sauce

#### Jalapeno Poppers \$21 (V) 🌶️

4 beer battered jalapenos stuffed with  
cream cheese served with nap sauce

#### Tennessee Wings \$18 (GF DF) 🌶️

Crispy chicken wings  
with Tennessee spice rub served  
with jalapeno mayo

#### Pork Tacos \$18

Warm flour tortillas, barbecued pulled  
pork, pineapple salsa

#### Salt and Pepper Squid \$19

Battered & seasoned with salt and pepper  
served with lime aioli

#### 300g Meaty Riblets \$25 (GF DF)

Sous vide and roasted pork ribs, honey,  
soy, ginger, garlic, star anise  
and tomato purée



**GF = Gluten Free**  
**GFO = Gluten Free Option**  
**DF = Dairy Free**

**V = Vegetarian**  
**VO = Vegetarian Option**  
**VV = Vegan**  
**VVO = Vegan Option**

### SOMETHING MORE

#### Pumpkin Risotto \$25 (V GF)

Butternut pumpkin, nap sauce,  
baby spinach and parmesan cheese

#### Chicken Parmigiana \$28

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

#### Fish & Chips \$26 (GFO)

Beer battered Hake fillets,  
chips, salad & aioli

#### Cauliflower Steak \$25 (GF DF VV)

Spiced roasted cauliflower,  
cauliflower puree, charred cherry tomatoes  
& chickpea gremolata

#### Beef Cheek Gnocchi \$35

Braised beef cheek, baby spinach,  
ricotta gnocchi & parmesan cheese

#### Octopus \$25 (GFO DF)

Charred Esperance octopus, cauliflower  
purée, sobrasada and spiced migas

#### Crab and Prawn Pasta \$34 🌶️🌶️

Blue swimmer crab & tiger prawns with  
Vesuvio handmade spaghetti, EVOO, zucchini  
noodles, garlic and red chilli sambal

### SPECIALS

Daily specials are also available,  
please ask staff for the current teasers.

### SALADS

#### Chicken Caesar Salad \$25

Crisp cos lettuce, bacon, parmesan, croutons,  
anchovies, soft boiled egg & house-made  
caesar dressing with grilled chicken.

#### Pork & Prawn Salad \$26 🌶️

Pork belly & tiger prawn tossed through  
baby spinach, cabbage, carrot, radish,  
mint, coriander, sesame seed  
& fried shallots.

Finished in Thai Nam Jim dressing.

### STEAK

#### 300g Sirloin \$38

100 day grain fed. Served with fresh garden salad,  
chips and your choice of sauce

#### 300g Scotch Fillet \$48

Char grilled scotch fillet, garden salad,  
chips and your choice of sauce

Mushroom, Garlic, Pepper, Red Wine Jus  
Garlic Herb Butter, Chimichurri or Chilli Sambal

### SHARE BOARD \$55

2 x pulled pork tacos

2 x beer battered cream cheese stuffed jalapenos

2 x pumpkin & thyme arancini

4 x buffalo wings

8 x salt and pepper squid

Served with  
chipotle mayo, harissa, lime aioli, and nap sauce

## OPEN DAILY 11:00AM-9:00PM

### BURGERS

#### Principal Burger (GFO) \$27

200g beef patty, bacon, cheese, pickles,  
tomato, lettuce, American mustard,  
tomato sauce, aioli, potato bun & chips

#### Chicken Burger \$27

Fried buttermilk chicken breast, cheese, pickles,  
chipotle coleslaw, potato bun & chips

#### Field Mushroom Burger \$22 (V GFO) 🌶️

Grilled field mushroom, onion rings, lettuce,  
tomato, chimichurri, potato bun & chips

#### Steak Sandwich \$27 🌶️

180 g sirloin steak, tomato chilli jam,  
aioli, caramelized onion, rocket, cheese,  
Turkish panini & chips

### SIDES

#### Garden Salad \$8.50

#### Mixed Veg \$9.50

#### Add Chicken \$7

#### Add Prawns \$5

#### Extra Sauces \$2.5

Mushroom, Garlic, Pepper, Red Wine Jus,  
Garlic Herb Butter or Chimichurri

### DESSERTS

#### Chocolate Mousse (GF) \$14

Chocolate mousse, dulce de leche,  
chocolate soil and strawberries

#### Bread and Butter Pudding \$14

Bread & butter pudding with vanilla ice cream  
and butterscotch sauce

#### Torrijas \$14

Spanish donuts, lemon curd, dark and white  
chocolate soil with seasonal fruits