



Lunch & Dinner

Entrée

Gin cured salmon crisp \$15 🍷🍸

Salmon cured with peppery gin, avocado, coriander, Spanish onion, pomegranate seeds and lime on crisp flatbread

Crumbed halloumi \$22.5 🍷🍷

Hot, crispy pillows of Halloumi cheese served on a bed of mixed leaf and topped with raspberry jam and dukkah

Crispy barramundi taco \$22 🍷🍷

Seasoned crispy barramundi, red cabbage, carrot, onion, chipotle mayo with a fresh charred corn and coriander salsa

Salt and Szechuan pepper squid \$18.9 🍷🍷🍷

Crispy, lightly flowered squid with shallots, fresh chilli and a lime reduction

Braised pork belly bites \$18 🍷🍷

Rich, sticky, glazed Chinese pork belly bites with water chestnuts, shallots and shaved cabbage

Crispy cauliflower (vegan & gf) \$15 🍷

Crispy cauliflower on-top of honey eggplant jam with toasted pine nuts, tahini dressing and smoked paprika



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Mains

Caesar salad \$16.5 🍷

House made classic Caesar dressing, crunchy garlic croutons, caramelized bacon, boiled egg and parmesan cheese

Greek salad (vegetarian & gf) \$16.5 🍷

Cucumber, tomato, Spanish onion, mixed leaf lettuce, feta, olives and lemon garlic dressing

The Greenery (vegan) \$13.8 🍷

A crispy tortilla layered with smashed avocado, roasted cauliflower, pepitas, pistachio, paprika, toasted chickpeas, chimichurri and finished with a rosemary infused olive oil and alfalfa

Steak sandwich \$19.5 🍷🍺

Seared A-grade rump steak with fried egg, roasted onion, mixed leaf lettuce, fresh tomato, mayo and virgin mary reduction served with hot chips

Penne bosciaola \$17.9 🍷🍷

Bacon, mushroom and onion, de-glazed with white wine and infused into a cream sauce and topped with Parmesan cheese and parsley

Chili and garlic seafood spaghetti \$19 🍷

Salmon, barramundi and calamari sautéed in garlic and chilli olive oil, with creamy red Napolitana sauce topped with Parmesan cheese and fresh shallots

John dory (gf) \$22 🍷🍷

Pan fried john dory resting on roasted cauliflower, garlic baby potatoes, balsamic glaze and house infused rosemary oil

Herb crusted salmon fillet \$26.5 🍷🍷

Garlic chat potatoes, herb crusted salmon, grilled asparagus, rosemary, confit cherry tomato and a lemon and dill cream

Fusion braised pork belly and rice (gf) \$24.5 🍷

Generous portion of Cantonese braised pork belly, steamed rice, pickled radish, pickled lotus, Kewpie mayo, boiled egg and Chinese broccoli



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Burgers

Grilled chicken burger \$17.5 🍷

Lemon grilled chicken burger with smashed avocado, tomato, Spanish onion, lettuce and mayo served with hot chips

Double beef and bacon burger \$22 🍷

House made hickory bbq sauce, diced onion, double cheese, double beef, double bacon served with hot chips

Classic beef burger \$19 🍷

Beef, cheese, lettuce, onion, tomato, beetroot, fried egg and burger sauce served with hot chips

Fried chicken burger \$18 🍷

Southern fried chicken burger with chipotle aioli, lettuce, cheese, Spanish onion and crispy bacon served with hot chips

Add-ons & Sides

Add chicken \$5

Add smoked salmon \$4.5

Add pan fried pork belly \$5

Add bacon \$4

Egg \$2

Hash brown \$3

Avocado \$4

Fries \$5

Sweet potato fries \$6



Kid's Menu

Grilled cheese sandwiches

Ham and cheese \$6.5

Classic cheese \$6

Cheese and tomato \$6.5

Chicken nuggets, salad and chips \$10

Crumbed fish, salad and chips \$10

Grilled chicken, salad and chips \$10

Kids Napolitana spaghetti \$10