WAGYU BEEF BURGER

grilled homemade 100% wagyu beef burger 150g with seared bacon, swiss cheese, onion relish, tangy remoulade, fresh tomatoes, red onion and mesculin in light spanish salt bread bun served with a side of beer battered chips and apple-curry mayonnaise

BARBEQUE PASTA

american style pasta of bacon and chorizo in ranch barbeque sauce with semi-dried tomatoes, broccolini, red onion, garlic, oregano and spring onion topped with shaved parmesan cheese

CHICKEN CARBONARA

cream based chicken spaghetti pasta with red onion, garlic, carrots, capsicums, baby corn, peas, celery and basil finish with parmesan cheese

VEGETABLE FRIED RICE (ovo-vegetarian, gluten free, with nut and can be vegan) stir-fried jasmine rice with eggplant, zucchini, capsicums, mushrooms, peas, red onion, garlic and cashews in soy-sesame sauce finished with egg and topped with sesame seeds and spring onions

PERI-PERI CHICKEN SANDWICH

char-grilled chicken maryland in mild peri-peri marinade with thousand island dressing, mesculin, semi-dried tomatoes and red onion in garlic-herb grill-toasted white bread with a side of beer battered chips and orange-saffron aioli

SEAFOOD MARINARA

melange of diced seafood (prawns, mussels and squid) pasta in marinara sauce with grape tomatoes, capsicums, capers, olives, red onion, garlic and dill

CARAMELISED PORK BELLY (gluten free)

oriental braised pork belly in soy-star anise reduction served with blached bok-choy and steamed fragrant rice topped with pickled papaya, julienne of spring onions, sesame seeds and garlic chips

MARGARITA QUESADILLA (lacto-vegetarian)

seared flour tortilla filled with tomatoes, red onion, basil, spring onion and trio of cheese (cheddar, camembert and cream cheese) served with tomato salsa, orange-saffron aioli and cream chives dip

FISH AND CHIPS

beer battered fillet of snapper 250g in tartare sauce served with a side of beer battered chips

GRILLED FISH AND SALAD (pesca-vegetarian and gluten free)

grilled fillet of snapper 250g in citrus-white balsamic vinaigrette with a side of fresh garden salad

LUNCH SPECIAL

see server for details of chef's daily lunch special