

BEVERAGE MENU

PLEASE SCAN THE QR CODE TO VIEW OUR FULL BEVERAGE MENU



APPETISERS

- ROAST CHICKEN DRUMMETS (G/F, D/F) 25
Lemon herb and chilli marinade, rocket leaves and white bean salsa verde
- GRILLED BUTTERFLIED WHOLE YAMBA PRAWNS (G/F) 30
Garlic & herb butter and lemon
- CRUMBED BERKSHIRE PORK SHOULDER (D/F) 28
Pumpkin seed crumb, smoked paprika aioli and snow pea leaves
- CREAMY BURRATA & FIG SALAD (V) 25
Roof top honey and white balsamic vinegar, salted pistachio and crackers
- *ARTISAN CHARCUTERIE PLATTER 28
Sourdough, cornichons, vegetable pickled, alto misto olives, roast capsicum dip, mustard

SOUP, SALADS & SANDWICHES

- SEASONAL SOUP OF THE DAY 18
w/ Sourdough bread
- SALMON POKE BOWL (D/F) 25
Soba noodles, kale, edamame beans, shredded carrot, cherry tomato and shallot
- CLASSIC CAESAR SALAD (P) 25
Romaine lettuce, parmesan cheese, toasted herb, croutons, double smoked bacon, free-range egg and classic Caesar dressing; +Grilled chicken 8
- THE BURGER 32
Wagyu beef patty, aged cheddar cheese, beef steak tomato, butter head lettuce and tomato relish
- CLUB SANDWICH (P, D/F) 25
Triple deck sandwich with Grilled chicken, double smoked bacon, fried free range egg, tomato and lettuce, creamy aioli served with fries

SIDES

- FRIES w/ Marie Rose sauce 9
- BROCCOLINI w/ mixed nuts 9
- GARDEN LEAVES w/ vinaigrette dressing 6

MAINS

- FISH & CHIPS (D/F) 33
Beer battered market fish fillet, home cut chips, tartare sauce, fennel and cabbage slaw
- BAKED HUMPTY DOO BARRAMUNDI FILET (G/F) 40
Lemon and caper brown butter, kipfler potatoes, sea vegetables and sprouts.
- 300GRM CAPE GRIM BEEF TENDERLOIN(G/F) 48
Chargrilled leek, butter and herb roasted cauliflower, dried kale and wine jus
- PAN SEARED CHICKEN BREAST 37
Grilled corn puree, roasted pumpkin, broad bean and broccoli, succotash and jus
- VEGAN GNOCCHI 30
Sautéed mushrooms, heirloom tomatoes, fried enoki mushroom, rocket and nut oil

DESSERTS

- AUSTRALIAN ANGEL (V) 17
White chocolate, raspberry, coconut
- TRIO OF SWISS CHOCOLATE (V) 19
35% milk chocolate, 69% chocolate ganache tart, white chocolate and bourbon truffle and raspberry sorbet
- LIME INFUSED SET CUSTARD (V) 17
Burnt brown sugar, pineapple and mint salsa and almond tuile
- *AUSTRALIAN CHEESE PLATTER 26
Dried fruits, grapes, quince paste and crackers

GF – gluten free, P – contains pork, V – vegetarian, DF – dairy free

Allow us to fulfil your needs – please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.

*Ask server for daily selection