



ENTREES

	MEM	VIS
GARLIC BREAD	6	6
FRIES w aioli	7	7
SWEET POTATO WEDGES sweet chilli sauce & sour cream	8	8
SOUP OF THE DAY Chef's daily creation & bread roll	12	12
TOMATO & BASIL BRUSCHETTA (V) Vine ripened tomato, basil, feta, aged balsamic & toasted turkish bread	12.5	12.5
SMOKED BBQ DEVIL CHICKEN WINGS chilli chicken wings & mayo	12	12
CUBAN PULLED PORK TACO (GF)(DF) pickled carrot, coriander, avo, shallot, roast corn, sriracha mayo & slaw	17	17
ANTIPASTO PLATE Prosciutto, salami, bresaola, olives, homemade pickles, local cheese, fig chutney & char grilled turkish bread	25	25

SALADS

HULK SALAD (GF)(DF) Fried egg, bacon, roast pumpkin, roast cherry tomato, avo, cucumber, leaves, turmeric hummus & super seeds	18	20
SALT & PEPPER SQUID (GF)(DF) Cherry tomato, avo, radish, orange, sprouts, citrus aioli & fried shallots	19	21
HARVEST BOWL (GF)(V)(DF) Sweet potato, quinoa, kale, turmeric cauliflower, poached egg, brocolini, avo, sauerkraut, spiced hummus & toasted seeds	19	21

PASTAS

VEGGIE LASAGNE (GF)(V)(DF) Pumpkin, kale, zucchini, eggplant, cashews & salsa verde	17	19
GAMBERI SPAGHETTI Prawns, chilli, onion, garlic, cherry tomato, rocket & fresh lemon	22	24
AL FUNGHI PENNE (V) Mushroom, spinach, creamy garlic sauce	18	20
FETTUCINE CARBONARA Bacon, mushroom, onion, egg & creamy sauce	18	20
TRADITIONAL SPAGHETTI BOLOGNESE	17	19
RIGATONI SLOW COOKED LAMB SHOULDER with mushrooms & pecorino cheese	22	24

GRILL

Our steaks are served with a choice of either apple, kale, slaw or garden salad & chips or jacket potato with sour cream.

PORTERHOUSE 300GR (GF)(DF)	28	30
RUMP STEAK 300GR (GF)(DF)	23	25
SALT BAKED PORK BELLY (GF)(DF)	27	29
RIB EYE ON THE BONE 400GR (GF)(DF)	33	35
TEXAS SMOKED BBQ BEEF RIBS (GF)(DF) Pickled cucumbers, hot sauce	29	31
SAUCES (GF)(DF) - mushroom, pepper, diane, gravy		
MUSTARDS - dijon, seeded, hot english		
CONDIMENTS - horseradish, fresh chilli		

(GF) – Gluten Free (DF) – Dairy Free (V) – Vegetarian



MAINS

MEM VIS

MARKET FISH OF THE DAY (GF) Please see Locals Board		
ROAST OF THE DAY (GF)(DF) Roasted vegetables & red wine jus	17	19
STONE & WOOD FISH & CHIPS (DF) Homemade tartare sauce, chips, garden salad & lemon	17	19
200GR ANGUS BEEF BURGER Cheese, smoked BBQ mayo, lettuce, tomato & chips	18	20
SOUTHERN FRIED CHICKEN BURGER Slaw, jalapenos, chipotle mayo & chips	18	20
CHICKEN SCHNITZEL Chips, garden salad & choice of sauce	19	21
CHICKEN PARMIGIANA Chips & garden salad	20	22
PALEO NASI GORENG (GF)(V) Cauliflower rice, wombok, carrot, snowpeas, bean sprouts, cashew crumbs, sriracha hot sauce & fried egg	20	22
ADD PULLED PORK 5 ADD AVO 5		
SLOW COOKED LAMB SHANK TAGINE (DF) Cous-cous, zucchini, carrot, harissa yoghurt & pita bread	24	26
CRISPY SKIN KING SALMON baby beetroot, quinoa tabouli, fennel, radish, lemon labna & soft herbs	26	28

WOOD FIRE PIZZA

CHEESE PIZZA or PESTO CHEESE PIZZA Fresh garlic & mozzarella cheese	16	18
MARGHERITA San Marzano sauce, basil, cheese & extra virgin olive oil	17	19
HAWAIIAN Napoli, Bangalow smoked ham & pineapple	19	19
PEPPERONI LOVER San Marzano sauce, pepperoni & cheese	19	21
MEAT LOVERS Napoli, pepperoni, smoked ham, bacon, beef brisket, chorizo & smoked BBQ sauce	21	23
BBQ CHICKEN SATAY Napoli, roasted chicken, onion, mushroom, capsicum & satay sauce	21	23
VEGGIE LOVERS Napoli, roast capsicum, spinach, zucchini, olives, tomato & feta	19	21
SUPREME Napoli, pepperoni, smoked ham, pineapple, onion, capsicum, olives & mushrooms	20	22
SEAFOOD Napoli, prawns, fish, calamari, mussels, garlic, chilli, rocket & cheese	23	25
MEXICAN San Marzano sauce, chorizo, chicken, capsicum, onion, avo & jalapenos	21	23
THE GODFATHER Napoli, mozzarella, prociutto, chorizo, pepperoni, tomato, olive, capsicum, buffalo mozzarella & basil	24	26
DIABLO Tomato, jalapenos, oregano, olives, chilli flakes, soppressa piccante & mozzarella	22	24

KIDS MEALS

BEEF BURGER cheese, beef pattie, tomato sauce & chips	11
FISH & CHIPS battered fish, chips, tomato sauce & salad	11
PIZZA ham, cheese & pineapple	11
CRUMBED CHICKEN chips & salad	11
SPAGHETTI bolognaise or napoli sauce	11

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