













# FOOD

## SNACKS














Honey baked double cream brie, crostinis		\$15
Panko cauliflower, chunky salsa, paprika aioli	   	\$15
Lemon olives	    	\$12
Warm cheesy focaccia, olive oil	 	\$12 half \$20 full

## PIZZA


Deep Dish 22cm - Our pizza kitchen operates independently, pizzas will come out as they are ready

<b>God Father</b>		\$25
Pepperoni, cheese		
<b>Fugazzetta</b>		\$25
Chorizo, onion, garlic, cheese		
<b>Kiwi As</b>		\$29
Brie, chicken, cranberry sauce		
<b>Healthy Bee</b>		\$30
Halloumi, mushrooms, spinach, cheese, pesto		
<b>Meat Lover</b>		\$29
Bacon, sliced beef steak, cheese, BBQ sauce		
<b>Kai Moana</b>		\$35
Salmon, prawn, capers, cheese, sour cream		

## SIDES

Skin on fries, parmesan, tomato sauce		\$14
Maple and sumac carrots, harissa, feta, pepita seeds	   	\$14
Hash potato, crispy onion, gravy	 	\$14
Mushroom and silverbeet gratin	 	\$14
Caesar salad, crostinis, egg, anchovies, bacon, traditional dressing, parmesan	   	\$14







## SMALL PLATES

Soup of the day, cheesy focaccia		\$18
Caesar salad, grilled chicken, crostinis, egg, bacon, traditional dressing, parmesan		\$27
Karaage chicken, gochujang BBQ, Japanese ranch, bacon bits		\$24
Beef tataki, mung bean salad, crispy shallot, peanut crumb, Nam Jim	 	\$25
Salmon ceviche, prawns, leche de tigre, chilli, heirloom tomatoes, tortilla	  	\$25
Fried halloumi sticks, beetroot hummus, tonkatsu, plum, seaweed furikake	  	\$24
Crispy squid, Peri Peri mayonnaise, Asian salad		\$25

## LARGE PLATES

Ranger burger, beef steaks, smoked cheese, tomato relish, cos lettuce, tomato, aioli		\$29
Pumpkin, ricotta ravioloni, mushrooms, silverbeet, pumpkin seeds, cream	 	\$36
300g Angus beef rib eye, chimichurri sour cream	 	\$42
Peruvian rotisserie half chicken, chunky salsa, paprika aioli	  	\$32
Creamy Peri Peri fish, prawns, rice, capsicum salsa, grilled lemon	 	\$42
Merino lamb rump, silver beet, harissa, whipped goat cheese	 	\$38

## DESSERTS

Danish bread pudding, white chocolate crème anglaise, berry compote, vanilla ice cream	 	\$16
Crème brulee, vanilla Chantilly, berries, five spice pineapple	 	\$16
Lava cake, mango sorbet, chocolate mousse, walnuts	 	\$16

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Gluten Free



Gluten Free Option



Dairy Free



Vegetarian



Available from 5:30pm

\*\* Please be aware that we make every endeavor to cater for dietary requirements, however our kitchen is not 100% free from allergens