




ALL DAY DINING

SNACKS


- Honey baked double cream brie: honey rosemary and crostini







\$15
- Cauliflower bites: paprika aioli



\$17
- Halloumi sticks: chunky tomato salsa



\$17
- Warm lemon olives



\$12

PIZZA

- Deep Dish 22cm - *Our pizza kitchen operates independently; pizzas will come out as they are ready.*
- God Father

\$25

Pepperoni, cheese, and pizza sauce
- Hawaiian

\$29

Ham, pineapple, tomato, bacon bits, cheese, and pizza sauce
- Kiwi As

\$29

Brie, chicken, and cranberry sauce
- Meat Lover

\$25


Pepperoni, beef steaks, bacon, cheese, pizza sauce, and BBQ sauce
- Healthy Bee

\$29



Halloumi, mushrooms, cheese, pesto, and pizza sauce

SIDES




- Hash potato: parmesan, bacon bits, and gravy







\$12
- Skin on fries: parmesan and tomato sauce



\$12
- Maple and sumac carrots: harissa, feta, and pepita seeds



\$12
- Soy honey glazed broccolini, and asparagus



\$12

SMALL PLATES

- Seasonal salad: mixed leaves, roasted sumac carrots, cherry tomatoes, candied walnuts, grilled halloumi, and maple dressing



\$22
- Salt and pepper squid: spicy mayonnaise\$19
- Creamy peri-peri prawns: ciabatta\$22
- Caesar salad: grilled chicken, crostini, egg, bacon, traditional dressing, and parmesan



\$25
- Karaage chicken: gochujang BBQ and Japanese ranch\$24
- Soup of the day: crispy onion, parmesan, and garlic bread



\$16
- Salmon and prawn ceviche: leche de tigre, chilli, heirloom tomatoes, and tortilla



\$25
- Cheese garlic focaccia: olive oil and beetroot hummus

\$10 half \$18 full

LARGE PLATES

- Merino lamb shanks: bacon and onion mash, roasted sumac carrots, whipped feta, and gravy



\$42
- 300 g Angus beef ribeye: grilled asparagus, chimichurri sour cream, and jus



\$44
- Grilled free-range chicken breast: maple carrot purée, charred broccolini, ranch, and pepita seeds



\$36
- Peri-peri fish: prawns, cream, rice, capsicum salsa, and grilled lemon



\$42
- Pumpkin ricotta ravioli: mushroom, spinach, cherry tomatoes, pumpkin seeds, and cream





\$36
- Crispy chicken burger: bacon, pineapple, chunky salsa, cos lettuce, aioli, and fries





\$25

DESSERTS



- Pavlova: white chocolate crème anglaise, strawberries, oreo crumbs, and vanilla ice cream



\$16
- Crème brûlée: vanilla Chantilly, berries, and five spice pineapple



\$16
- Lava cake: mango sorbet, chocolate mousse, and walnuts



\$16



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.