

# DINNER MENU

## STARTERS

### **BRUSCHETTA / 17** *VG, GF*

Garlic confit, cherry tomatoes, feta, balsamic glaze on Sourdough

### **CHICKEN WINGS 10 pcs / 19** *GF*

Bbq or hot buffalo, with blue cheese sauce or aioli

### **MANGO & AVO PRAWN COCKTAIL 6 pcs / 23**

Tiger prawns with housemade Marie Rose sauce, served on a mix of lettuce, mango, avocado, tomato and cherry tomatoes.

### **SALT & PEPPER CALAMARI / 19**

## BURGER & FRIES (Milk bun - GF bun - Lettuce bun)

Gf bun +3, extra sauce +1, extra beef patty +5, cheese +1.5, bacon +4, sweet potato fries instead of regular +5

### **CLASSIC / 25** *GF*

Housemade beef patty, American cheese, pickles, red onion, lettuce, tomato and burger sauce. Add fried egg + 4, extra patty + 5

### **JUICY LUCY / 27** *GF*

Doble beef patty, double melty cheese, red onion, pickles, tomato sauce & American Mustard

### **SOUTHY / 26**

Southern fried chicken, bacon, cheese, chipotle mayo, lettuce, tomato. Option of grilled chicken available.

### **GREEN FUSION / 24** *VG, GF*

Fried haloumi, aioli, lettuce, tomato, red onion, avo and lemon

## SIDES

### **SWEET POTATOES FRIES / 14**

Sour cream & sweet chillie sauce

### **REGULAR FRIES / 11**

### **GARDEN SALAD / 8**

Please be aware that our kitchen handles gluten, dairy, nuts, eggs, soy, sesame, and other allergens. Despite our best efforts we cannot guarantee that any dish is completely free of allergens.

## MAINS

### **LAMB TACOS (3) / 24** *GF*

Tabouleh, mint yogurt, slow cooked lamb and pickled red onion. GF available: corn tortilla

### **BAJA FISH TACOS (3) / 24**

Beer battered flathead, cabbage, tomato, coriander, chipotle mayo, flour tortilla.

### **PRAWN & CHILLI EGG FETTUCCINI / 32** *V, GF*

Egg fettuccini with cherry tomato, garlic confit, Tiger prawns and fresh chillie.

### **GNOCCHI BOSCAIOLA / 28**

Gnocchi with a creamy sauce of mushroom and bacon. Vegetarian version is with mushroom only.

### **CHICKEN PARMIGIANA / 27**

Served with salad and fries. Add ham +4

### **SEARED TUNA SALAD / 28** *GF*

Lightly seared tuna steak crusted in sesame seeds with greens, mint, coriander, fried shallots, cherry tomatoes, avocado and roasted sesame Asian dressing

### **CALAMARI & CHIPS / 26**

Salt & pepper calamari served with fries, salad, tartare and lemon

### **SICILIAN STYLE BARRAMUNDI / 32** *GF*

Pan fried 300 gr Barramundi fillet, served with a sauce of tomato, capers, black olive and a side of salad and grilled broccolini

## DESSERTS

### **HOT BROWNIE WITH ICE CREAM / 12.5** *GF*

### **APPLE TART WITH ICE CREAM / 12.5**

### **HOUSEMADE BAILEYS TIRAMISU / 18**

### **AFFOGATO / 16**

Double espresso, vanilla icecream, a shot of Frangelico or Kalhua or Baileys