

# MENU

## SNACKS + SHARE

<b>FRIED SPICED CAULIFLOWER</b>	16
<i>smoked chipotle beetroot, chimichurri (vg, df)</i>	
<b>SALT &amp; SMOKED PAPRIKA SQUID</b>	17
<i>black garlic &amp; squid ink aioli, lemon</i>	
<b>HALOUMI FINGERS</b>	16
<i>red pepper jam, za'atar (v)</i>	
<b>FRIED DRUNKEN CHICKEN</b>	18
<i>Shaoxing wine, 5 spice &amp; soy marinated, black vinegar, shallots, chilli (df)</i>	
<b>GARLIC, HERB &amp; CHEESE PIZZA</b>	15
<b>CHIPS &amp; AIOLI</b>	5 / 9

## SALAD

<b>BUDDHA BOWL</b>	20
<i>Organic quinoa, roast chickpeas, sweet potato, edamame, cherry tomato, pickled onion, seeds, sprouts, spicy mojo dressing (vg, df, nf, gf)</i>	
<b>ATLANTIC SALMON</b>	26
<i>Miso glazed salmon, soba noodle, pickled red cabbage, wakame, cucumber, carrot, avocado, sesame, ponzu (df, nf)</i>	
<b>ROAST AUTUMN VEGETABLES</b>	20
<i>Pumpkin, brussel sprouts, beets, red onion, Persian feta, baby spinach, tahini dressing (nf, gf)</i>	

### SALAD EXTRAS

add Chicken	5
add Miso Salmon	7
add Feta	3
add 1/2 an Avo	3

## BURGERS

<b>WAGYU DELUXE</b>	23
<i>beef, cheese, lettuce, tomato, beetroot relish, bacon jam, house BBQ sauce, pickles, milk bun, chips (nf) add another patty - 5</i>	
<b>PORTOBELLO MUSHROOM</b>	20
<i>Charred pumpkin, caramelized Spanish onion, tomato, baby spinach, swiss cheese, capsicum relish, truffle aioli, milk bun, chips (v, nf)</i>	
<b>KOREAN PORK BELLY</b>	22
<i>Bulgogi sauce, kimchi, green apple slaw, lettuce, hoisin mayo, pickles, milk bun, chips (nf)</i>	
<b>WAGYU CHEESEBURGER</b>	20
<i>beef, cheese, lettuce, Spanish onion, pickles, Paragon sauce, milk bun, chips (nf) add another patty - 5</i>	

## MAINS

<b>TEMPURA BATTERED FLATHEAD</b>	28
<i>fresh flathead, chips, tartare, lemon (nf)</i>	
<b>BARRAMUNDI</b>	30
<i>Coral Coast barramundi fillet, pan roasted, creamy mash, snow peas, crispy capers, citrus and herb butter (nf)</i>	
<b>RIVERINE SIRLOIN 250G</b>	35
<i>baked sweet potato, broccolini with gravy, Diane sauce or chimichurri (nf)</i>	
<b>RIVERINE RUMP 250G</b>	29
<i>baked sweet potato, broccolini with gravy, Diane sauce or chimichurri (nf)</i>	
<b>PORK &amp; FENNEL SAUSAGE</b>	26
<i>creamy mash, caramelized onion, brussel sprouts, gravy (nf)</i>	
<b>LINGUINE PRAWNS</b>	26
<i>crème fraiche, tomato, garlic, white wine, peas, basil, zesty pangrattato / (nf, gf available)</i>	
<b>PENNE VEGETABLE RAGU</b>	22
<i>Rich vegetarian ragu of San Marzano tomatoes, carrot, celery, onion, capsicum, sun dried tomato, garlic, herbs, parmesan (v, nf, gf available)</i>	
<b>SCHNITTY</b>	21
<i>Chips, house slaw, gravy (nf)</i>	
<b>PARMY</b>	23
<i>Napolitana, fior di latte, house slaw, chips (nf)</i>	

## PIZZAS

<b>MARGHERITA</b>	21
<i>san marzano, fior di latte, buffalo mozzarella, basil (v)</i>	
<b>DOUBLE SMOKED BYRON BAY HAM</b>	24
<i>san marzano, fior di latte, artichoke, olives, mushroom, basil</i>	
<b>CHICKEN &amp; CHORIZO</b>	24
<i>san marzano, fior di latte, chicken thigh, chorizo sausage, salsa rosa, rocket</i>	
<b>BBQ MEAT</b>	26
<i>ham, pepperoni, pork belly, house BBQ sauce, fior di latte, chili</i>	
<b>PEPPERONI</b>	24
<i>san marzano, fior di latte, pepperoni, roasted redpeppers, onion</i>	
<b>CAJUN PRAWN</b>	25
<i>spiced prawns, cherry tomato, aioli, san marzano, fior di latte, rocket</i>	
<b>VEGO</b>	21
<i>san marzano, fior di latte, mushrooms, red onion, olives, red peppers (v)</i>	
<b>Extras</b>	
<b>Gluten-free Base</b>	4

## DESSERT

<b>CHURROS</b>	12
<i>cinnamon sugar, chocolate sauce</i>	

v = vegetarian, vg = vegan, gf = gluten free, df = dairy free, nf = nut free

Please note our kitchen prepares foods that contain nuts, dairy, gluten & shellfish, customers concerned with allergies should be aware of this risk.

ASK OUR FRIENDLY STAFF FOR OUR KIDS' MENU