

10% surcharge applies on every weekend. 15% surcharge applies on public holidays.

*Menu is subject to change, due to availability of the items.

*Vintages subject to change without notice. Please ask our staff to see the vintage of the current stock.



ENTREE

Sesame Seared Scallops with Hoisin Glaze & Fried Basil (IMP) | 28

Salmon Ceviche with Lemongrass & Lime Vinaigrette, Local Mango Gel, Pickled Cucumber, Lychee, Fragrant Herb Salad, Chilli & Palm Sugar Syrup | 23

Slow Cooked Lamb Ribs with Sambal, Kecap, Lime Dressing & Fried Shallots | 25

Crispy Ginger & Miso Fried Chicken Wings with Wasabi & Pepperberry Aioli | 18

Thick Cut Chips with Tomato Sauce | 11

Seasoned Wedges with Sweet Chilli & Sour Cream | 14

Cheesy Garlic Turkish Bread | 12

MAINS

Steak Sandwich – Grilled Scotch Fillet, Lettuce, Tomato, Caramelised Onion, Beetroot,
Cheese & Aioli. Served with Chips | 30

Beef Burger – Wagyu Pattie with Lettuce, Tomato, Caramelised Onion,
With House Made Burger Sauce. Served with Chips | 28

Chicken Parmi - Topped with Ham, Napoli Sauce, & Cheese. Served with Chips & Salad | 26

S&P Calamari - Flash Fried and Served with Chips, Salad & Tartare (IMP) | 34

Great Northern Battered Barramundi Served with Chips & Salad | 28

Chicken Caesar Salad - Cos Lettuce, Bacon, Parmesan, Anchovies, Boiled Egg & Croutons.

Topped with Grilled Chicken | 26

Beetroot Secret Garden – Caramelised Fennel, Brown Sugar Glazed Apple Coulis,
Mint Macerated Orange Segments, Toasted Walnuts, Baby Herbs, Orange Zest & EVOO (VG, V, GF, DF) | 20

SHARE PLATES

Cheese Platter - Choice of 2, 3 or 4 cheeses (With Dried Fruit, Crackers, Nuts & Seasonal Fruit)

Camembert, Smoked Cheddar, Gouda, Danish Blue

2 Choices | 40 | 3 Choices | 48 | 4 Choices | 54

Asian Delight - Wedges, Fried Squid (IMP), Satay Wings, Veg Gyoza,
Mini Chicken Dim Sim, Dipping Sauces | 48

Antipasto - Chefs Cured Meats, Feta, Grilled & Marinated Veg, Crackers & Fresh Bread Stick | 58

GF - Gluten Free DF - Dairy Free V - Vegetarian VG-Vegan IMP - Imported LG - Low Gluten
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All Day Dining 11am - 9pm

THE STEAK SELECTION

Black Angus Scotch Fillet (350g) - NSW | **47**Wagyu Rump (350g) - NSW | **34**Black Angus Eye Fillet (200g) - QLD | **37**Rib Eye - Bone in (450g - 500g) - SA | **60**

Sauces: Red Wine & Thyme Jus, Green Peppercorn, Creamy Mushroom or Creamy Garlic Sauce

All steaks are served with 2 side dishes:

Hand Cut Seasoned Potato Wedges, Garden Salad, Mashed Potato, Steamed Vegetables

Toppers: Garlic Prawns (4) (IMP) | 10 | Chilli Prawns (4) (IMP) | 10 | S&P Squid (IMP) | 8 | Crispy Pork Belly (IMP) | 8

SIDE DISHES

Steamed Jasmine Rice | 8

Seasonal Garden Salad with Pomegranate Molasses Dressing | 8

Wok Tossed Asian Greens in XO Sauce | 8

Steamed Mixed Veg | 8

Creamy Mashed Potatoes | 8

Bad Boy Chips & Tomato Sauce | 7

Kimchi Fried Rice (V) | 12

KIDS MENU

Beef Lasagna | 12.50

Grilled Chicken Strips | 12.50

Fish and Chips | 12.50

Chicken Nuggets | 12.50

All kid's meals are served with chips and garden salad, a small soft drink or juice, and vanilla ice cream on request.

DESSERTS

Pavlova With Chantilly Cream & Seasonal Fruits (V) | **14**Chocolate & Macadamia Tart with Strawberry Cream and Seasonal Berries (V) | **16**