



Dinner Menu

Entrée

Garlic Bread 8.5
3 pieces of lightly toasted ciabatta bread, topped with homemade garlic butter (V)

Bruschetta 11.5
Crispy toasted quinoa linseed bread, topped with fresh tomatoes, basil pesto, balsamic glaze & parmesan (V)

Turkish Bread 15.5
Served with Trio of dips Traditional Hummus, Chargrilled Capsicum & Pesto (V)

Grilled meat balls 16.5
Served in spiced tomato sauce with toasted ciabatta

Crispy Chicken Loins 17.5
Chicken loins coated in Italian herbs & Japanese bread crumb, served with spiced tomato chutney

Pumpkin, Goat's cheese & Spinach Patties 17.5
2 home made patties served with avocado salsa (V) (GF)

Arancini 16.5
Double crumbed Pumpkin, green peas & parmesan cheese risotto ball, served with basil pesto. (V) (GF)

Lemon Pepper Squid 17.5
Lightly battered squid tossed in lemon, pepper, garlic, chilli flakes & salsa. Served with garlic aioli

Chilli Mussels 18
Fresh Mussels tossed in traditional napolitana sauce, fresh onion, garlic & chilli, served with ciabatta bread

Cheese Tasting Plate 26
Gourmet Crackers teamed with a selection of delectable cheese

Salads & Side Dishes

Garden Salad 8
Juicy Tomatoes, crisp cucumber, sliced red onion, carrot (GF) (V)

Greek Salad 10.5
Juicy Tomatoes, crisp cucumber, sliced red onion, pepper, crumbly feta cheese and plump Kalamata olives (GF) (V)

Caesar Salad 18.5
Mini Cos lettuce, crispy Prosciutto, croutons, parmesan cheese, anchovies & egg
Add grilled chicken 23.5

Pumpkin & Chickpeas Salad 18.5
Spinach, walnuts, roasted capsicum, goat's cheese & seeded mustard dressing (GF & V)

Spicy Freo Octopus Salad 20
With citrus and spicy ginger dressing

Rustic Chip with garlic aioli 7

For any allergen concerns or menu queries,
Please feel free to ask our friendly staff

Main

Chicken Parmagiana 23

Traditional Napolitana sauce, ham & cheese on crumbed chicken breast with rustic chips

Veal Cordon Bleu 27

Wrapped around ham & cheese, coated in herbs & Japanese bread crumb, served with rustic chips

Steak Sandwich 21.5

Grilled steak with bacon, fried egg, salad & onion jam in bread served with rustic chips

Cajun Spiced Lamb Sliders 20

Mini Brioche burgers with spiced lamb patties, salad & mango dressing served rustic chips

Poultry

Stuffed Chicken Breast 32

Stuffed with creamy brie & pan-fried smoked bacon, Served with mushroom risotto with seasonal vegetables & white wine sauce

Prime Beef

Grilled Sirloin 35

Grilled Prime Sirloin Steak served with potato dauphinoise & seasonal vegetables topped with choice of Cabernet Jus or Pepper Sauce or Mushroom Sauce

Surf & Turf 40

Grilled Prime Scotch fillet & garlic prawns, served on herbed roast potatoes with seasonal vegetables topped with Cabernet Jus and Creamy Garlic Sauce

Fish & Seafood

Fish & Chips 19.5

Choice of Beer Battered or Grilled king snapper, with rustic chip & tartare sauce

Crispy Skin Barramundi 30

Grilled Barramundi fillet on wild rice, quinoa & seasonal vegetables, topped with white wine sauce

Pasta & Risotto

Marinara 25

Fresh prawns, mussels & squid cooked in traditional napolitana sauce, tossed through spaghetti

Chilli Crab Linguine 25

Fresh Premium crab meat cooked in homemade pesto with fresh chilli, onion & garlic, tossed through linguine

Linguine 23

With pumpkin, spinach & mushrooms tossed through linguine (V)

Add Chicken 25.5

Beef Ravioli 25

Pasta parcels filled with beef & red wine, cooked in traditional napolitana sauce & rich cream with spinach

Risotto 27.5

With pumpkin, green peas, spinach & tasty cheese (V)

Add Chicken 30

Paella 27

Fresh prawns, mussels & squids cooked in spiced tomato base, with risotto rice, saffron, chorizo & capsicum (GF)

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