

BAR MENU

AVAILABLE 5PM-9.30PM

SNACKS

SAVORY VEG PLATTER \$25
mediterranean marinated kalamata olives, veg crisps,
smoked paprika tortilla chips,
creamy cheddar cheese dip (V)

SOUP OF THE DAY \$14
delicious veg soup, quinoa, house made croutons,
olive oil and fresh herbs (V, GFO)

GARLIC BREAD \$14
toasted ciabatta, confit garlic parsley butter (V)

RUSTIC CUT FRIES \$12
served with aioli & ketchup (V)

SEASONED WEDGES \$15
served with sour cream & sweet chili sauce (V)

DAILY SPECIALS

HAPPY HOUR 5 - 6PM

\$8 HOUSE WINE, HOUSE SPIRITS, TAP BEER

COCKTAIL HOUR 6 - 7 PM

\$14 LISTED COCKTAILS

V - VEGETARIAN, DF - DAIRY FREE, GF - GLUTEN FRIENDLY,
GFO - GLUTEN FREE OPTION AVAILABLE, VEG - VEGAN

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CLASSICS

CHICKEN WINGS \$30
deep fried chicken wings with your choice of glaze, buffalo, bbq or plain

MINI BURGER PLATTER \$25
three mini burgers - beef, lamb and chicken, served on a toasted bun with
our signature burger sauce, lettuce and swiss cheese

SEAFOOD PLATTER \$48
battered line caught fish, salt & pepper squid, marinara mussels, garlic
butter grilled prawns, fries, tartare sauce, lemon wedge, mini side salad

BUTTER CHICKEN CURRY \$30
served with steamed basmati rice, garlic naan bread and condiments

DEEP FRIED TOFU CURRY \$28
served with steamed basmati rice, garlic naan bread and condiments (V)

PASTA OF THE DAY \$32
freshly made pasta, please ask your waiter

CAPRESE SALAD \$24
heirloom tomatoes, buffalo mozzarella, tomato dressing, olive oil gel,
balsamic glaze and confetti of fresh sweet basil (V, GF)

DESSERTS

PAVLOVA \$15
kiwifruit and granadilla salsa, chantilly cream (GF, V)

SORBET OR ICE CREAM \$15
three scoops with garnish (GF, DF)

STICKY TOFFEE PUDDING \$15
vanilla bean ice-cream, custard, dehydrated berries (V)

NEW YORK BAKED CHEESECAKE \$15
caramel crumb, rhubarb compote, apple cider gel (V)