



DINNER MENU

SMALL PLATES

\$18 each | \$65 for 4

- Pakora Cauliflower (V)**
Chili lime sauce & spring onion
- Salt & Pepper Squid (GF)**
Sriracha mayo & fresh lime
- Seared Scallops (GF)**
Cauliflower puree, tarragon butter & pangrattato
- Chicken Wings (GF)**
Cajun rub with spicy Korean sauce
- Rocket Salad (GF, V)**
Pear, parmesan, walnuts & balsamic reduction

SIDES

- Battered Chips** \$8
With tomato sauce
- Wedges** \$12
With sour cream & sweet chili

KIDS' MENU

- Ham & pineapple pizza** \$14
- Chicken nuggets & chips** \$14
- Battered flathead & chips** \$14

DESSERT

- Jam Doughnuts** \$14
With chocolate rocky road ice cream
- Chocolate Cake** \$14
Vanilla ice cream
- Carrot Cake** \$14
Vanilla ice cream

MAINS

- Pulled Beef Brisket Nachos** \$24
Corn salsa, sour cream, spring onion & avocado
- Red Lentil Dahl (V)** \$26
Pakora eggplant, lime & coconut cream, coriander & curry leaf
- Chicken Parmigiana** \$28
Triple smoked ham, Napoli sauce, trio of cheese, served with chips and salad
- Soy Braised Lamb Ribs** \$32
Rice noodle salad, coriander, Thai basil, pickled daikon, radish & Nauc cham dressing
- Sticky Bourbon Pork Ribs** \$28
Sticky bourbon sauce, beer battered onion rings & salad
- Pan Fried Barramundi (GF)** \$30
Garlic mash, broccolini & brown butter glaze

BURGERS

- Stanbroke Wagyu Beef** \$22
Lettuce, cheese, tomato, ranch, pickles
- Haloumi** \$22
Beetroot, caramelized onion, roquette & sesame miso mayo
- Southern Fried Chicken Burger** \$22
Fried chicken breast, slaw, tomato & chipotle BBQ sauce

PIZZA

- Pepperoni** \$18
Mozzarella, tomato Napoli sauce
- 3 Cheese** \$18
Mozzarella, tasty & parmesan cheese
- Roast Sweet Potato & Eggplant** \$18
Pesto, mozzarella, roquette & toasted pepitas

GF-Gluten free alteration | **V**-Vegetarian
VG-Vegan | **DF**-Dairy free | **S**-Spice