

## ENTREE

<b>GARLIC &amp; HERB PIZZA BREAD</b> ..v..	\$8	<b>MUSHROOM TART</b> (MAIN \$22) ..v..	\$12
OREGANO AND MOZZARELLA		CARAMELIZED ONION, MASCARPONE, OLIVE TAPENADE, ROCKET AND PARMESAN SALAD	
<b>CIABATTA</b> ..v..	\$9	<b>PAN FRIED HALOUMI</b> ..v..	\$12
MARINATED EGGPLANTS, ARTICHOKEs, FETA, EXTRA VIRGIN OLIVE OIL		LEMON AND THYME DRESSING, BALSAMIC GLAZE	
<b>TEMPURA PRAWN CUTLETS</b> (MAIN \$21)	\$12	<b>HERBED GNOCCHI</b> (MAIN \$24) ..v..	\$14
GINGER AND SOY DRESSING, ROCKET AND HERB SALAD		CREAMED BABY SPINACH, PARMESAN, PORCHCINI BUTTER, TRUFFLE OIL	
<b>CHARGRILLED MARINATED SQUID</b> (MAIN \$20)	\$12		
ASIAN COLESLAW, CORIANDER, SPICY ASIAN SAUCE			

## MAINS

<b>DUKKAH SPICED LAMB SALAD</b> ..gf..	\$23	<b>MANCHEGO &amp; HERBS CRUSTED BARRA</b> ..cbgf..	\$27
LAMB BACK STRAP, BABY SPINACH, ROASTED BELL PEPPER & ONION, GREEK FETA, CHERRY TOMATOES AND BASIL PESTO DRESSING		EGGPLANT PUREE, PARMESAN ROASTED ZUCCHINI CHERRY TOMATOES AND LEMON SHALLOTS EMULSION	
<b>SMOKED CHICKEN PAPPARDELLE</b>	\$24	<b>BARRA TEMPURA FISH &amp; CHIPS</b>	\$23
MUSHROOM, BELL PEPPER, PARMESAN, BASIL PESTO CREAM SAUCE		FRESH BARRA WITH GROVE MADE REMOULADE SAUCE, BEER BATTERED CHIPS AND MIXED LEAF SALAD	
<b>HALOUMI SALAD</b> ..v.. ..gf..	\$21	<b>PAN ROASTED CHICKEN BREAST</b> ..gf..	\$24
ROASTED PUMPKIN & RED ONION, AVOCADO, ROCKET, CHERRY TOMATOES, PINE NUTS & AGED BALSAMIC		CAPSICUM COULIS, POLENTA CHIPS, SALSA VERDE	

**ANGUS EYE FILLET** **120 Day Grainfed** **200GM** **\$30**  
FROM ATHERTON TABLELANDS QUEENSLAND. EXPERIENCE THE EXTREME TENDERNESS  
OF THE FINEST CUT OF MEAT AVAILABLE.

**NOLANS T-BONE STEAK GRAINFED** **450GM** **\$31**  
THIS PREMIUM BRANDED PRODUCT IS FROM GRAIN FED YEARLING BEEF UP TO 18 MONTHS  
OLD. LIGHT IN COLOUR IT IS CHARACTERISED BY A CLEAN JUICY TASTE, WHICH ON EATING  
DELIVERS A LIGHT CRISP FLAVOUR.

**BLACK ANGUS CAPE GRIM RIB ON THE BONE** **400GM** **\$31**  
FLAVOURSOME, TENDER BEEF FROM ONE OF THE WORLD'S CLEANEST ENVIRONMENTS. THE  
COMPLEX LONG CLEAN BEEF FLAVOUR THAT YOU WOULD EXPECT FROM THE BEST  
PASTURE FED CATTLE. FREE RANGE AND 36 MONTHS OLD.

**BLACK ANGUS CAPE GRIM PORTERHOUSE** **300GM** **\$28**  
CAPE GRIM IN NORTH WEST TASMANIA IS NOTED AS HAVING THE CLEANEST AIR AND WATER  
IN THE WORLD. THIS IS A FULL FLAVOURED, FANTASTIC STEAK.

**WAGYU RUMP** **Marble Score 9+** **300GM** **\$31**  
THE BEST WAGYU RUMP SOURCED FROM THE FINEST WAGYU HERDS IN  
AUSTRALIA AND FED UNDER TRADITIONAL FEEDING STANDARDS. A SENSATIONAL WAGYU  
DINING EXPERIENCE.



### STEAK ADD ONS

SAUTÉED PRAWN CUTLETS IN GARLIC BUTTER	\$5
SAUTÉED MUSHROOMS	\$3
EXTRA SAUCE	\$2

### ALL STEAKS ARE SERVED WITH THE FOLLOWING CHOICES

POTATO MASH <b>OR</b> BEER BATTERED CHIPS	<b>SERVED WITH</b>	SALAD <b>OR</b> VEGETABLES
SAUCES * RED WINE JUS * GREEN PEPPERCORN * MUSHROOM CREAM SAUCE (GF) * STEAK DIANE (GF) *		

## SLOW COOKED RIBS

<b>BBQ PORK SPARE RIBS</b>	\$27	<b>SMOKEY CHILLI BBQ PORK SPARE RIBS</b>	\$27
RIBS SLOWED-COOKED IN OUR SECRET MARINADE THEN FLAME GRILLED IN OUR FAMOUS BBQ SAUCE BASTING SERVED WITH DELICIOUS COLESLAW AND BEER BATTERED CHIPS		RIBS SLOWED-COOKED IN OUR SECRET MARINADE THEN FLAME GRILLED IN A SMOKEY CHILLI BBQ SAUCE BASTING SERVED WITH DELICIOUS COLESLAW AND BEER BATTERED CHIPS	



<b>HAWAIIAN</b>	<b>16 / 21</b>
DOUBLE SMOKED HAM, PINEAPPLE	
<b>VEGETARIAN ..v..</b>	<b>16 / 21</b>
BABY SPINACH, ARTICHOKE, MUSHROOMS BELL PEPPER, OLIVES, FETA	
<b>PEPPERONI</b>	<b>17 / 22</b>
MILD PEPPERONI, ROASTED BELL PEPPER, MUSHROOMS & KALA MATA OLIVES	
<b>BOMBAY</b>	<b>16 / 21</b>
TANDOORI MARINATED CHICKEN, ROASTED CUMIN PUMPKIN & MANGO CHUTNEY	
<b>MARGHERITA ..v..</b>	<b>16 / 21</b>
MOZZARELLA, TOMATO & FRESH BASIL	
<b>PROSCIUTTO</b>	<b>17 / 22</b>
WALNUT PESTO, FONTINA CHEESE, TOMATO, ROCKET	
<b>SEASIDE</b>	<b>17 / 22</b>
GARLIC PRAWNS, PREMIUM SMOKED SALMON, ANCHOVIES, SOUR CREAM AND CHIVES	
<b>SMOKED CHICKEN</b>	<b>16 / 21</b>
ONION, BELL PEPPER, TOASTED PINE NUTS AND HONEY MUSTARD MAYO	

<b>FARM LOVERS</b>	<b>17 / 22</b>
HAM, MILD PEPPERONI, SMOKED CHICKEN, PROSCIUTTO AND BBQ SAUCE	
<b>CAPRICCIOSA</b>	<b>16 / 21</b>
DOUBLE SMOKED HAM, ARTICHOKE, OLIVES, MUSHROOM, ANCHOVIES	
<b>CHILLI PRAWNS AND CHORIZO</b>	<b>17 / 22</b>
CHILLI & GARLIC MARINATED PRAWNS, SMOKED CHORIZO, CHERRY TOMATOES, BOCCONCINI, JALAPENOS	
<b>PIZZA BIANCO ..v..</b>	<b>16 / 21</b>
SLICED POTATOES, ROSEMARY, PARMESAN, GARLIC	
<b>MEDITERRANEAN LAMB</b>	<b>17 / 22</b>
EGGPLANT, BELL PEPPER, ARTICHOKE, ONION, GARLIC, FETA	
<b>CACCIATORE SAUSAGE</b>	<b>17 / 22</b>
BELL PEPPER, CARAMELIZED ONION, MANCHEGO, JALAPENO	
<b>FUNGI ..v..</b>	<b>16 / 21</b>
MUSHROOMS, PARMESAN, TRUFFLE OIL	
<b>FOUR CHEESE PIZZA ..v..</b>	<b>16 / 21</b>
BOCCONCINI, FONTINA, PARMESAN, MOZZARELLA	
<b>CALZONE</b>	<b>21</b>
SMOKED CHORIZO, PEPPERONI, BELL PEPPER, ONION, MUSHROOMS	
<b>SEAFOOD CALZONE</b>	<b>22</b>
SMOKED SALMON, GARLIC PRAWNS, MARINATED SQUID, ANCHOVIES	
<b>GREAT ADDITIONS TO ADD TO YOUR PIZZA</b>	
<b>ADD A VEGETABLE TOPPING</b>	<b>\$2</b>
<b>ADD A MEAT TOPPING</b>	<b>\$4</b>

**ALL PIZZAS ARE WITH GROVE MADE TOMATO AND HERB PIZZA SAUCE UNLESS STATED AND  
MOZZARELLA PIZZA CHEESE PLEASE BE PATIENT AS ALL OUR PIZZA'S ARE HAND ROLLED AND  
MADE TO ORDER IN A STONE BRICK OVEN  
(IE NO FROZEN BASES OR CONVEYOR BELT SYSTEM HERE!)**

## SIDES

<b>ROCKET &amp; PARMESAN SALAD</b>	<b>\$7</b>
WITH LEMON DRESSING	
<b>GARDEN SIDE SALAD</b>	<b>\$7</b>
<b>BEER BATTERED CHIPS</b>	<b>\$7</b>
WITH AIOLI	
<b>SIDE VEGETABLES</b>	<b>\$7</b>

## KIDS UNDER 12

<b>FISH &amp; CHIPS</b>	<b>\$9</b>
<b>CHICKEN NUGGETS &amp; CHIPS</b>	<b>\$9</b>
<b>HAM &amp; PINEAPPLE PIZZA</b>	<b>\$9</b>
<b>CREAMY PASTA &amp; PARMESAN</b>	<b>\$9</b>

## GROUP MEAL DEALS

**FOR GROUPS OF 10 PEOPLE OR MORE, WE OFFER THESE GREAT GROUP DISCOUNTS**

**ANY ENTREE + MAIN = \$37 PER PERSON**

**ANY MAIN + DESSERT = \$34 PER PERSON**

**ANY ENTREE + MAIN + DESSERT = \$42 PER PERSON**

*v* suitable for vegetarians *gf* gluten free *cbgf* can be gluten free upon request

\* ONE BILL PER TABLE PLEASE. WE ARE HAPPY TO DIVIDE THE TOTAL BILL BY THE NUMBER OF GUESTS BUT NOT AN ITEMISED SPLITTING.

\*\* Please note: Wood fired Pizza comes from a different section of the restaurant and when possible will be coordinated to be served with other meals at the same time but during busy periods timing differences may be experienced



Glossary *Tapenade (French)* Thick paste of black olives, anchovies, capers, olive oil, lemon juice *Vincotto (Italian)* Is a dark, sweet dense grape made by slow cooking and reduction over many hours. *Dukkah (Egyptian)* Coarse, dry mixture of sesame seeds, coriander seeds, hazelnuts, cumin, salt and pepper *Remoulade (French)* Classic sauce of mayonnaise, capers, gherkins, herbs, anchovies *Coulis (French)* Smooth puree sauce made from fruit or vegetables *Mascarpone (Italian)* High fat dairy product made from heavy cream of cow's milk, pale in colour with sweet, rich cream like flavour *Gremolata (Italian)* Mixture of garlic, parsley, lemon zest, olive oil