

# MENU

## ENTREES

<b>Trio of Dips</b>	12
Turkish bread served with basil pesto, beetroot & feta, oven roasted tomato & pine nuts (v)	
<b>Bruschetta</b>	12
Basil & citrus marinated cherry tomatoes with balsamic glaze (v, vg & df)	
<b>Spring Rolls</b>	12
Spiced potato masala with tamarind chutney (v, vg, df)	
<b>Calamari</b>	14
Tossed in chilli & chives served with aioli	
<b>Chicken Wings</b>	12
Oven baked wings with BBQ sauce and blue cheese dip (gf)	

## MAINS

<b>Steak Sandwich</b>	18
Rosemary & Thyme Marinated rib eye steak w american cheese, caramelized onion & tomato relish w pickles, salad & fries	
<b>Veggie Burger</b>	18
Roasted mushroom, bell peppers, haloumi cheese and tomato relish served on turkish with chips & salad (v)	
<b>Vege Lasagne</b>	22
Roasted Mediterranean Vegetable Ragu, Aged Cheddar Bechamel w salad & fries	
<b>Chicken Parmy</b>	22
Oven baked crumbed Chicken Breast w smoked ham, mozzarella, tomato basil coulis, house salad & fries	
<b>Curry of the Week</b>	22
With steamed rice, spiced yoghurt & pappadums (gf)	
<b>Fish</b>	24
Beer Battered barramundi w fries, salad, tartare sauce & lemon (gf)	
<b>Steak</b>	29
250g Black Oynk Rump Steak served with mash, glazed beans, red wine jus or peppercorn jus (gf)	
<b>Tasting Plate</b>	29
House made spring rolls, calamari, BBQ glazed chicken wings, served with turkish bread and dips	
With grilled chorizo & haloumi	39

### FOOD ALLERGY NOTICE

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, shellfish and sesame.