

# ENTRÉES

<b>TURKISH BREAD</b> oil, dukkah	7
<b>HOMEMADE CREAMY PUMPKIN SOUP</b> GF V with crusty Turkish bread	8
<b>OVEN BAKED POTATO SKINS</b> GF cheese, sour cream, bacon	11
<b>SAGANAKI</b> GF V with a petite rocket salad	11
<b>HOMEMADE GARLIC BREAD</b>	8
<b>TRIO OF DIPS</b> with crusty Turkish bread & antipasto	13

# SHARING PLATTERS

<b>4 FOR \$42</b>	<b>HOMEMADE MEATBALLS</b> GF in a rich red wine tomato sauce, topped with buffalo mozzarella and side dipping bread	13
	<b>GRILLED PRAWN &amp; CHORIZO SKEWERS</b> GF on romesco sauce	14
<b>3 FOR \$33</b>	<b>WAGYU BEEF SLIDERS</b> with caramelised onion, tomato relish and tasty cheese, with a side of coleslaw	13
	<b>PUMPKIN &amp; FETA ARANCINI BALLS</b> V with lime aioli dipping sauce and petite salad	11
	<b>SLOW BRAISED BEEF CHEEKS</b> on burnt butter gnocchi	14
	<b>SOUTHERN FRIED CHICKEN DRUMETTS</b> with special dipping sauce	12
	<b>BANGLADESHI LAMB CURRY</b> GF with naan bread	13

# SALADS

<b>CAESAR SALAD</b> cos, lettuce, bacon and croûtons, tossed in a caesar dressing	15
	+ chicken 4
	+ prawns 6
<b>GARDEN SALAD</b> V	11
<b>GREEK SALAD</b> V	12

# MAINS

<b>WAGYU BEEF BURGER</b> homemade wagyu pattie with the lot served with chips and aioli	23
<b>CHICKEN PARMIGIANA</b> golden coloured schnitzel topped with rich Napoli, ham and mozzarella. Served with chips and salad	23
<b>CHICKEN BOLOGNA</b> golden coloured schnitzel topped with rich Bolognese sauce and mozzarella. Served with chips and salad.	25
<b>EGGPLANT PARMA</b> V crumbed eggplant topped with rich Napoli, marinated zucchini and mozzarella. Served with chips and salad.	21
<b>BEER BATTERED FISH &amp; CHIPS</b> an old favourite, cooked to perfection, served with salad.	23
<b>LAMB SHANK</b> slow cooked braised lamb shank, served on a bed of mash potato.	28
<b>PORK BELLY</b> marinated in a smoky Texan seasoning served with wedges and salad	27
<b>CHICKEN MUSHROOM RISOTTO</b> GF tossed with traditional Greek feta	22
<b>VEGETABLE NOODLE STIR FRY</b> GF V assorted Asian vegetables and cashew nut mixed through hoisin & soy sauce, and large rice noodles	19
	+ chicken 4
	+ prawn 6
<b>CHICKEN SCALLOPINI</b> GF pan seared tenderloins cooked in a creamy mushroom and garlic sauce on a bed of mash potato	24
<b>SALT &amp; PEPPER CALAMARI</b> flash fried pineapple cut calamari, seasoned with salt and pepper, served with chips and salad	21
<b>BARRAMUNDI FILLET</b> GF topped with fresh navel orange segments and green beans on golden roasted chat potatoes	21
<b>CAJUN CRUSTED SALMON</b> crispy skinned salmon on a bed of mash potato and steamed asparagus, served medium rare	29
<b>VEGGIE LASAGNA</b> V served on a bed of Napoli sauce, topped with rocket, olives, sun dried tomatoes and ricotta cheese	22
<b>STEAK SANDWICH</b> topped with bacon, onion, egg, cheese, tomato, lettuce, tomato relish on Turkish bread with a side of chips and aioli	23

# GRILL

All meals from the grill are cooked to your preference, served with your choice of sauce and any two sides.

<b>PORTERHOUSE 300GM</b>	32
<b>GRASS FED RIB EYE 400GM</b>	43
<b>SCOTCH FILLET 300GM</b>	36
<b>STEAK TOP UPS</b>	<b>SAUCES</b>
<b>MARINATED PRAWNS</b> 5	<b>CRISPY BACON RASHES</b> 4
<b>SAUTÉED MUSHROOMS</b> 3.5	<b>FRIED EGG</b> 1.5
	<b>MUSHROOM GRAVY</b>
	<b>GARLIC BUTTER</b>
	<b>PEPPER</b>
	<b>MUSTARD</b> Dijon, Hot English, seeded
	<b>ALL \$2</b>

# PASTA

## CHOOSE YOUR PASTA

SPAGHETTI    LINGUINE    GNOCCHI    PENNE

<b>CHOOSE YOUR SAUCE</b>	<b>CARBONARA</b> pan fried bacon, onion, garlic and cream, finished with parmesan cheese	22
	<b>PRAWN</b> chilli, garlic, onion and cherry tomatoes, finished with parmesan cheese	25
	<b>MEATBALL IN NAPOLI</b> homemade beef meatballs in a rich Napoli sauce topped with buffalo mozzarella	22
	<b>BASIL PESTO</b> V with garlic, sun dried tomatoes, topped with parmesan	21
		+ chicken 4

<b>WEDGES</b>	8
<b>BEER BATTERED CHIPS</b>	7
<b>SEASONED VEGETABLES</b>	8
<b>MASH POTATO</b>	7
<b>BAKED CHAT POTATOES WITH SOUR CREAM</b>	7

# SIDES

GF GLUTEN FREE

V VEGETARIAN

A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS