

# FIRST BAR, LOUNGE AND RESTAURANT

## Small

Small plates \$14 each  
OR  
3 for \$38

Bacon, port & pepper pâté w' pretzel toast

Mushroom & leek arancini w' garlic aioli V

Sea salt & cracked pepper squid w'  
pickled carrot, house made mayonnaise GF

Chilli & garlic seared prawns w'  
tomato, cucumber & mango salad GF

Pickled green tomato bruchetta w'  
buffalo mozzarella, fresh basil V VGO

Grilled haloumi & chorizo w' smoked eggplant,  
preserved lemon, rocket salad GF VGO

Spiced lamb kofta w' cucumber ribbons,  
mint yogurt GF

Sumac spiced cauliflower florets w' smoked  
cauliflower puree, fried kale, sugar snap peas V

Lemongrass & chilli infused fish cakes w'  
green paw paw & coriander salad

## Large

PAN SEARED GNOCCHI w'  
garlic, chilli, honey roasted pumpkin, broccoli,  
spinach, cream VGO

CHAR-GRILLED BEEF FILLET w'  
smoked mashed potato, heirloom carrots,  
maple bacon, roast mushroom, shiraz glaze GF

MOROCCAN SPICED SLOW COOKED LAMB SHANK w'  
dutch cream mash, braised vegetables, fried leek GF

FRESH FISH w'  
stir fried buck wheat noodles, broccoli, spinach,  
bokchoy, lemon dukkah butter GF

CHAR-GRILLED CHICKEN BREAST w'  
sweet corn puree, coriander & paprika pop corn,  
lemon oil GF

HEIRLOOM VEGETABLE SALAD w'  
roasted sweet potato, roasted mushroom, red onion  
raspberry dressing, grilled Turkish bread GFO VG

GREEK STYLE QUINOA SALAD w'  
roast artichoke, feta, roast capsicum, olives,  
fresh herbs, balsamic vinegar GF V VGO

ADD LAMB MEATBALLS AND TZATZIKI

## Favourites

Chips w' garlic aioli 8.

Wedges w' sweet chilli & sour cream 10

Garlic bread 8.

Ale and tumeric battered fish served w'  
steak house chips, lemon & aioli 22.

25. The Burger- House made beef pattie, bacon, tomato,  
lettuce, american cheddar, beetroot relish, mayo  
w' chips & onion rings 21

38. Beef rump or chicken breast schnitzel 22.  
w' chip & salad  
Gravy  
Pepper  
Mushroom  
Parmigiana 3.

32. 

## Side

Rocket, pear, walnut, parmesan, aioli 10.

30. Char-grilled brocolini, smashed chilli, salted ricotta 10.

Baby cos, spanish onion, fermented tomato juice 10.

20. 

## Sweet

Dark chocolate crème brulee w' tuille &  
marshmallow 16.

18. Mille feuille w' fruit compote & coconut whipped  
cream VG 16.

6. Orange & almond syrup cake GF 16.