

SALADS

POKE BOWL \$23
Brown rice, pickled red cabbage, cucumber, edamame beans, avocado, charred sweetcorn, crispy onion (gf)

WITH Sweet soy tofu (vg) · Teriyaki salmon · Sticky chicken

CAESAR SALAD \$20
Cos lettuce, bacon, anchovies, parmesan, croutons, soft boiled egg and Caesar dressing

ADD Chicken \$6 **ADD** Prawns \$8

PORTUGUESE CHICKEN SALAD 🌶️ \$24
Spicy fried chicken breast with chickpeas, crispy bacon, sun-dried tomatoes, iceberg lettuce and peri peri dressing (gfo)

ADD Small side of chips \$5

ADD Side of Turkish bread \$3

BURGERS

Served in a brioche bun with spiced chips

CHICKEN BURGER 🌶️ \$24
Spicy fried chicken with lettuce, tomato, American cheese, coleslaw and hot spicy mayo

DOUBLE BACON CHEESEBURGER \$26
Two smashed beef patties with pickles, bacon, onion, American cheese, relish and mustard mayonnaise (gfo)

HALOUMI BURGER \$24
Sesame crusted haloumi, field mushroom, onion, lettuce, tomato and sweet mango chutney (v, gfo)

ADD Onion rings \$4

Fried egg \$3

Bacon \$5

SMALL PLATES

SAUSAGE ROLLS \$9
House made sausage rolls with HP sauce

GARLIC BREAD \$10
Sourdough with garlic and herb butter (v)

POPCORN CHICKEN 🌶️ \$12
Spicy sriracha popcorn chicken with buttermilk ranch dressing

TOASTED RAVIOLI \$15
Slow braised beef cheek ravioli, golden fried with Napoletana dipping sauce and parmesan

OR

Eggplant, tomato and basil agnolotti, golden fried with Napoletana dipping sauce (vg)

BRUSCHETTA \$16
Slow roasted tomatoes, garlic, basil with marinated feta and parmesan with evoo (v)

KANGAROO \$18
Kangaroo koftas with spiced chickpea, roast beetroot and cranberry salad with plum chutney (gf)

CAMEMBERT \$17
Baked camembert with rosemary, garlic and honey served with toasted Turkish bread, dried cranberries and nuts (v, gfo)

BERMONDSEY BOMB \$16
Spiced pork mince and mashed potato, golden fried in panko breadcrumbs with salsa, tomato jam and aioli

SPRING ROLLS \$15
Char siu pork spring rolls and ponzu dipping sauce

CALAMARI \$16
Crumbed calamari rings with chilli jam and candied lime aioli

TASTING BOARD \$49
Made to share - please see the specials board for

SIDES

Wedges, sweet chilli and sour cream \$12

Sweet potato chips \$12

Crunchy chips \$10

Beer battered onion rings \$12

Buttered greens \$8

House salad \$8

Greek salad \$10

Two slices toasted Turkish bread \$3

THE MAIN AFFAIR

TOAD IN THE HOLE	\$28
Pork sausages, bubble and squeak, broccoli and crispy onion rings in a giant Yorkshire pudding with roast gravy	
PORK TACOS	\$25
Char sui pulled pork tacos with coleslaw, raita, bean shoots and coriander	
CAULIFLOWER TACOS	\$23
Roasted sweet potato and cauliflower tacos with lettuce, avocado, black beans and chipotle and lime cashew cream (vg)	
CHICKEN PARMIGIANA	\$28
Chicken schnitzel, leg ham, Napoletana sauce with mozzarella, chips and side salad	
FISH AND CHIPS	\$27
Beer battered fish with chips, house salad and tartare sauce	
THE KING'S PIE	\$32
Braised lamb shank and vegetable pot pie with champ mash and buttered greens	
CHICKPEA CURRY	\$25
Creamy coconut chickpea and roast vegetable curry with pilau rice, mango chutney and naan bread (vg)	

GNOCCHI	\$27
Preserved lemon gnocchi with braised pulled lamb shoulder, broad beans, peas, baby spinach, labne and parmesan	
VEG OPTION	Preserved lemon gnocchi with broad beans, peas, baby spinach, labne and parmesan (v) \$24
PORK BELLY	\$30
Honey chilli glazed pork belly with sweet potato puree, bean shoot and mixed herb salad and charred pineapple (gf)	
BARRAMUNDI	\$33
Baked barramundi fillet with hand cut chips and chickpea, carrot, date and chermoula salad with mint yoghurt (gfo)	
PRAWN LINGUINE	\$31
Shark Bay prawns in a light, creamy Napoletana sauce with baby spinach, parmesan and fresh chilli	
FETTUCINE CARBONARA	\$24
Pancetta, parmesan, and creamy garlic sauce	
ADD Chicken	\$6
STEAK SANDWICH	\$28
Scotch fillet steak with fried onion jam, bacon, lettuce, tomato and cheese with aioli and spiced salt chips	

FROM THE GRILL

Each dish includes two sides and a sauce

300g SCOTCH FILLET	\$41
250g WAGYU RUMP	\$36
200g FILLET STEAK	\$40
300g PORK CHOP	\$32
700g T-BONE STEAK	\$59
CHICKEN BREAST	\$28

SAUCES

Peppercorn - Mushroom - Creamy garlic (gf) - Chimichurri butter (gf) - Jus (gf)

GRILL SIDES

Two fried eggs - Field mushrooms
Buttered greens - Beer battered onion rings
House salad - Greek salad - Crunchy chips
Sweet potato chips - Creamy mash - Slaw

ADD Prawns **\$8**

Please order at the bistro counter and your meals will be brought out to your table.

Drinks orders placed at the bar separately. Check out our extensive wine, beer and cocktail list.

v - vegetarian | **vg** - vegan | **vgo** - vegan option
gf - gluten free | **gfo** - gluten free option

While we do all that we can to accommodate allergies, please note we can not classify any dish as 100% allergen free