



SALADS

ASIAN BEEF SALAD \$27
 Honey soy sticky beef fillet, Swiss chard, vermicelli noodles, scallions, roasted peanuts and sweet sour lime dressing

CAESAR SALAD \$22
 Cos lettuce, bacon, anchovies, parmesan, croutons, soft boiled egg and Caesar dressing (gfo)

POKE BOWL \$22
 Roasted corn, edamame, rice, avocado, radish, red onion, cucumber, pickled cabbage and teriyaki sauce (gf, vgo)

FATTOUSH SALAD \$21
 Iceberg lettuce, cucumber, cherry tomatoes, radish, red onion, pomegranate, parsley, mint and pita bread croutons tossed in sumac citrus dressing (gfo, vg)

SALAD ADD ONS

+ Chicken \$7
 + Prawns \$8
 + Tofu \$7

ADD Small side of chips \$6

ADD Side of Turkish bread \$4

BURGERS

Served in a brioche bun with spiced chips

CHICKEN BURGER  \$26
 Korean fried chicken burger, kimchi style slaw, lettuce and sweet and spicy sauce (gfo)

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

VEGGIE BURGER \$25
 Salty sesame crusted halloumi, field mushroom, sticky sweet mango chutney, lettuce, tomato and red onion (v, gfo)

ADD Onion rings \$5 • Fried egg \$3
 Bacon \$5


SMALL PLATES

GARLIC SOURDOUGH \$10

POPCORN CHICKEN  \$14
 Spicy sriracha popcorn chicken with buttermilk ranch dressing

PORK BELLY BITES \$19
 Sticky pork belly bites with plum sauce, sesame seeds and herb salad

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

BUFFALO WINGS  \$15
 Southern style chicken wings coated in Buffalo sauce with blue cheese dip (gf)

HALLOUMI \$17
 Grilled halloumi and watermelon skewers with mint and pesto (gf, v)

CALAMARI \$17
 Lightly dusted salt and pepper calamari with chilli jam, aioli and lime

PORK SPRING ROLLS \$16
 Char siu pork spring rolls and ponzu dipping sauce

CORN RIBS \$17
 Chargrilled corn ribs with spice rub and house made bbq sauce (gf, vg)

CAULIFLOWER BITES  \$18
 Sticky Korean style cauliflower bites with toasted sesame seeds and green onion (gf, vg)

BEEF SHORT RIB \$21
 Slow cooked beef short rib in Thai green curry with steamed bok choy (gf)

TASTING PLATE \$49
 Check out the chalk board or ask our staff for the chef's tasting board inclusions

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.

THE MAIN AFFAIR

PORK BELLY	\$36
Crispy pork belly with Jerusalem artichoke purée, dauphinoise potatoes, field mushroom, broccolini and jûs (gf)	
BEEF CHEEK CURRY 🌶️	\$36
Braised beef cheek red curry with steamed jasmine rice, bok choy, roti bread and crispy shallots (gfo)	
VEGGIE NASI GORENG	\$23
Jasmine rice, mixed vegetables, soy sauce, kecap manis, tomato paste, cucumber, tomato and fried egg (v, vgo)	
ADD Satay chicken	\$7
CHICKEN PARMIGIANA	\$29
Chicken schnitzel, leg ham, Neapolitana sauce with mozzarella, chips and side salad	
FISH AND CHIPS	\$28
Beer battered fish with chips, house salad and tartare sauce	
FAJITAS TO SHARE	\$47
Build your own beef fajitas with spiced skirt steak, roasted peppers and onions, pico de gallo, guacamole, grated cheese, sour cream and tortillas	

BARRAMUNDI	\$35
Panfried barramundi fillet with crushed potatoes, peas a la Francaise, bacon and creamy white wine sauce (gf)	
SEAFOOD LINGUINE	\$32
Prawns, barramundi, tomato, chilli and linguine in creamy rosé sauce (gfo)	
PENNE PRIMAVERA	\$26
Cherry tomato, zucchini, peas, capsicum and broccoli with penne in basil and parmesan cream sauce (gfo, v)	
ADD Chicken	\$7
STEAK SANDWICH	\$30
Scotch fillet steak with fried onion jam, bacon, lettuce, tomato and cheese with aioli and spiced salt chips	
BEAN TACOS 🌶️	\$28
Spicy chipotle bean tacos with pickled cabbage, crunchy sprout and herb salad and lime cashew cream (vg)	
LAMB RUMP	\$40
Roasted lamb rump, medium rare with biriyani rice, raita and cucumber mint salad (gf)	
CHICKEN PIE	\$32
Creamy chicken and leek pie with champ mash, buttered greens and gravy	

FROM THE GRILL

Each dish includes two sides and a sauce

300g SCOTCH FILLET	\$44
250g WAGYU RUMP	\$39
200g FILLET STEAK	\$45
300g PORK CHOP	\$34
700g T-BONE STEAK	\$62
CHICKEN BREAST	\$29

SAUCES

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

GRILL SIDES

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

ADD Prawns **\$8**

SIDES

Wedges, sweet chilli and sour cream	\$12
Sweet potato chips	\$12
Crunchy chips	\$11

Beer battered onion rings	\$12
Buttered greens	\$9
House salad	\$8
Greek salad	\$10
Two slices toasted Turkish bread	\$4

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