

DINNER

BREAD	2	4
Garlic Bread (V) Oven-baked garlic bread loaf	7.90	9.90
Bruschetta (V) Crusty ciabatta bread topped with diced tomatoes, Spanish onion, fresh basil and goat cheese with balsamic vinegar reduction	9.90	12.90
Turkish Bread & Dips (VO) Oven-baked Turkish bread served with an assortment of homemade dips	9.90	12.90
Pizza Bread (V)(GFO) Thin crust pizza bread with Garlic and olive oil base, lightly covered in cheese		9.90
OYSTERS	6	12
<i>Premium seasonal oysters selected from the best available in Australia</i>		
Natural (GF) Served ice cold with fresh lemon	17.90	32.90
Kilpatrick (GF) Grilled with marinated smoked bacon and spicy Worcestershire sauce	19.90	34.90
TAPAS / STARTERS		
Chicken Wings (GFO) Buffalo wings served with crunchy celery sticks with a side of ranch sauce and your choice of Buffalo hot sauce, Szechuan pepper, teriyaki, hickory BBQ or honey soy. Add blue cheese dipping sauce for only \$1.90		12.90
Beef Roulade (GF) Rolled rump steak and crispy prosciutto stuffed with seasonal vegetables topped with capsicum purée		16.90
Honey Chilli Chicken Chicken tenders deep-fried in a slightly spicy light batter served with Asian slaw coated in our honey chilli dressing		17.90
Pork Belly and Scallops (GF) Slow-cooked ginger pork belly served with pan-seared scallops, finished with beetroot purée		17.90
Pumpkin and Beetroot Arancini Balls (V) Deep-fried stuffed pumpkin, beetroot, rosemary and sesame seed risotto balls coated in breadcrumbs and served with blue cheese sauce		13.90
Salt & Pepper Calamari (GFO) Our famous tender calamari strips, flash-fried and served on a garden salad with fresh lemon and aioli Try it with Szechuan seasoning for a tasty kick!		14.90
Pan-Fried Halloumi Cheese (V)(GFO) Greek-style Olympus halloumi pan-fried and served with garden salad, crostini and fresh lemon		15.90
Pulled Pork Tacos Succulent pulled pork cooked with a mix of spices, Asian slaw and chipotle mayonnaise		15.90

(V) Vegetarian (GF) Gluten Free (O) Optional (DF) Dairy Free
one bill per table thank you

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SALAD

	entrée	main	
Greek Salad (V)(GF) Traditional Greek salad served with mixed leaves, feta, olives, cucumber, Spanish onion and cherry tomatoes, finished with balsamic and oregano vinaigrette	13.90	19.90	
Roast Pumpkin Salad (V)(GF) Roquette, Spanish onion, roast pumpkin, olives, feta, fire-roasted capsicum tossed flaked almonds finished with balsamic and oregano vinaigrette	14.90	20.90	
Classic Caesar Salad (VO)(GFO) Crunchy baby cos lettuce, shaved parmesan, crispy bacon, toasted croutons poached egg, anchovies and creamy Caesar dressing	15.90	21.90	
Chicken, Avocado and Goats Cheese Salad (VO)(GF) Chicken marinated in Mediterranean herbs & spices, served with avocado, goats cheese capsicum, Spanish onion and roquette, finished with balsamic and oregano vinaigrette	16.90	23.90	
Add to any salad: (GF)	Marinated Chicken – 6.90	Smoked Salmon – 7.90	Tiger Prawns – 8.90

SEAFOOD

	entrée	main
Garlic Prawns (GF) Pan-fried tiger prawns, onions, garlic cooked in a shallot and parsley cream sauce served on steamy jasmine rice	16.90	26.90
Barramundi (GF) Fresh Wild Caught Ocean Pan-Fried Barramundi fillet served with mashed potatoes, peas, capers and a lemon and mussel cream sauce		31.90
Crispy-Skinned Salmon (GF) Served medium rare with sweet potato purée, asparagus and finished with a lemon butter sauce		34.90

PIZZA

Classic selection of 10 inch (25cm) pizzas

Margherita (V)(GFO) Napoli sauce and basil covered with fresh mozzarella		14.90
Hawaiian (GFO) Napoli sauce with ham and pineapple pieces smothered with mozzarella		15.90
BBQ Chicken (GFO) Grilled chicken breast, Spanish onion, baby spinach and cheese drizzled with BBQ sauce		18.90
Salami (GFO) Napoli sauce and basil with spicy salami and mozzarella		17.90
Meat Lovers (GFO) Grilled chicken, crispy bacon, hot salami and beef with tomato sauce and mozzarella		19.90
Vegetarian (V)(GFO) Roasted capsicum, mushrooms, Spanish onion, baby spinach, olives, feta, Napoli sauce and mozzarella		17.90

Gluten Free Pizza Bases – add \$3

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PASTA & RISOTTO

	entrée	main
Pumpkin and Spinach Lasagne (V) House-made lasagne filled with roasted pumpkin, baby spinach and feta served with a fresh garden salad and finished with a tomato and cream mousse		22.90
Pollo Boscaiola (VO) Sautéed chicken breast, wild mushrooms, bacon, onions, garlic, fettuccine and spring onions in a creamy rosa white wine sauce	19.90	29.90
1two3 Spaghetti Bolognese Pork and beef cooked traditionally with herbs, garlic and tomatoes	14.90	22.90
Fettuccine Carbonara (VO – mushrooms) With a creamy garlic, bacon and shallot sauce	15.90	23.90
Spaghetti Marinara Combination of fresh prawns, barramundi, calamari, scallops, mussels, garlic, Spanish onion and shallots in a spicy Napoli sauce	21.90	31.90
Tiger Prawns & Vodka Spaghetti Pan-fried tiger prawns, onions, baby spinach and fresh chilli in a creamy garlic and vodka sauce	20.90	31.90
Seafood Risotto (GF) Fresh mix of prawns, barramundi, calamari, scallops, mussels, Spanish chorizo, garlic, Spanish onion, peas and finished with lemon	23.90	33.90
Spicy Chicken Mushroom Risotto (GF) Creamy risotto with Chicken, mushroom, chorizo, capsicum, garlic, Spanish onion and finished with our homemade hot sauce	18.90	28.90
Primavera Risotto (V)(GF) Tomato-infused risotto with capsicum, mushrooms, Spanish onion, garlic and baby spinach	14.90	22.90
Pesto Pumpkin Spaghetti (V) Oven-roasted pumpkin, capsicum, mushrooms, cherry tomatoes, onion, garlic finished with spaghetti tossed with pesto	15.90	23.90
Spicy Coconut Prawn and Chicken Fettuccine (V) Chicken and prawns with mushrooms, shallots, spinach and fettuccine tossed with coconut milk and our homemade hot sauce	20.90	28.90

Gluten Free penne pasta available \$4 extra

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STEAK

Sirloin (GF)	33.90
300g steak cooked to order and served with chips and seasonal salad <i>Your choice of jus, garlic, mushroom, blue cheese or peppercorn sauce</i> <i>Dijon, seeded or hot English mustard</i>	
Eye Fillet (GF)	39.90
250g pan-fried to order and served with mashed potatoes, truffle confit mushrooms, garlic sauce and pistachios	
Reef & Beef (GFO)	43.90
250g eye fillet steak cooked to order, served with either tender calamari or garlic prawns creamy potato mash and pan-fried garden vegetables, topped with a garlic cream sauce	

MEAT & POULTRY

Chicken Schnitzel	19.90
Served with gravy, fresh seasonal salad and chunky beer-battered fries	
Chicken Parmigiana	25.90
Chicken schnitzel smothered in cheese, ham and Napoli sauce served with seasonal salad and chunky beer-battered fries	
Wild Mushroom Chicken (GF)	31.90
Crispy-skinned chicken supreme served with sweet potato purée, truffle confit mushrooms, baby spinach and finished with a porcini mushroom sauce	
Pork Belly (GF)	33.90
Slow-cooked in Asian sauces and spices on a bed of crunchy Asian vegetable slaw finished with an apple soy sauce	
Lamb Shanks (GF)	(1) 21.90 (2) 33.90
Slow-braised lamb shank(s) with rich tomato, root vegetables and herbs over creamy mashed potato and broccolini	
Lamb Rack (GF)	39.90
Pistachio and Dijon mustard coated Australian premium lamb served with chick pea purée and seasonal vegetables	

SIDES

Beer-battered Chips (V)	5.90
Pan-fried Mixed Vegetables (V)(GF)	6.90
Garden Salad (V)(GF)	5.90
Creamy Mashed Potato (V)(GF)	5.90
Sweet Potato Mash (V)(GF)	5.90

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DESSERT

Panna Cotta of the Day	10.90
An Italian favourite; ask one of our friendly staff for tonight's flavour	
Chocolate Brownie	10.90
Our naughty chocolate brownie, marble scored with white chocolate and served with ice cream	
Passionfruit Cheesecake	10.90
Rich and creamy cheesecake filling infused with passionfruit	
Sticky Date Pudding	10.90
Served with butterscotch sauce and ice-cream	
Fruit Salad	9.90
Fresh seasonal fruit served with ice cream	

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