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# FOOD MENU

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## STARTERS / SIDES

Hand-cut Chips with aioli (V, VGO, GFO)	\$10.00
Baba Ganoush smoked eggplant tahini dip, olive oil with Turkish bread (V, VG, GFO)	\$13.50
Salt and Pepper Squid with mixed leaves, tomato, snow peas, and lemon dressing (S)	\$13.00
Lamb and Pistachio Patties with sumac yoghurt (N, GF)	\$13.50
Broccoli with fried Kale, crispy garlic, cumin and lime (V, VG, GF)	\$12.50
Roasted Beetroot with cooked red onion, tahini yoghurt and preserved lemon (V, VGO, GF, S)	\$12.50

## HAND-HELD

All hand-held items are served with chips and tomato sauce on the side (plus \$1.60 for aioli).

Cheeseburger	\$21.00
Beef patty, cheese, pickles, white onions, tomato ketchup and mustard (GFO)	
Steak Sandwich	\$25.00
Grilled steak, onions, egg, cheese, rocket, spicy tomato relish and aioli (GFO)	
Veggie Burger	\$22.00
Fried crumbed chickpea corn patty with herbs & spices, mixed leaves, onion, smoked tomato sauce (V, VGO)	
Fried Chicken Burger	\$23.00
Fried chicken, pickles, cheese, mixed leaves, and chipotle aioli	

## LARGE PLATES

Bright Tank Fried Chicken	\$26.00
South Carolina hot sauce coated chicken, slaw and pickles.	
Mushroom Truffle Pasta	\$26.00
Pasta with a creamy truffle sauce, mixed mushrooms, topped with parmesan & pine nuts (GFO, V, N)	
Fish of the Day	\$28.00
Grilled fish of the day, with sweet potato fries and rocket, pear, walnut, parmesan salad (GF, N)	
Scotch Fillet 250g	\$35.00
Served with hand cut fries, garden salad, mushroom sauce on side (GF)	

## DESSERT

House-made Rich Chocolate Brownie with Vanilla Ice cream, caramel sauce, crumble (V)	\$14.00
House-made Carrot Cake with Vanilla Caramel Ice cream (V, N)	\$14.00

GF – Gluten Free | O – Option | V – Vegetarian | VG – Vegan | N – Contains Nuts | S – Contains Sesame

