

TO SHARE

SEASONAL DIPS (V) - 14

Seasonal Dips with assorted breads

CHICKEN TACOS - 16

With tomato salsa, corn, coriander & chilli mayo

HALOUMI TACOS (V) - 16

With tomato salsa, avocado, corn, coriander & chilli mayo

BUFFALO WINGS - 17

In spicy Louisiana sauce with blue cheese dip

ROASTED PUMPKIN & CAULIFLOWER - 16

With fried chickpeas in zhoug dressing (V/GF)

BURRATA (V) - 18

With herb oil, pickled cucumber, asparagus, pine nuts and toasted sourdough

CHARCUTERIE BOARD - 29

Seasonal cured meats and cheese, with accompaniments

OLD BAY FRIES (V) - 8

BURGERS

THE Q BURGER - 20

Angus beef patty, with bacon, swiss cheese, lettuce, onion, tomato & special sauce

BUTTERMILK FRIED CHICKEN BURGER - 20

With slaw, cheese, onion & peri peri mayo

HALOUMI & MUSHROOM BURGER (V) - 20

With spinach, red capsicum, sweet potato & sweet chilli sauce

FISH BURGER - 22

Crumbed fish fillet with tartare, cheese, lettuce & pickles

All burgers served with fries

MAINS

THE SUB - 20

Submarine Sandwich with salami, prosciutto, provolone cheese, lettuce, tomato, peppers, gherkins, radish & mayo. Served with crisps and a pickle

CHICKEN SCHNITZEL - 21

With fries, salad & mushroom sauce

CHICKEN PARMIGIANA - 23

With fries & salad

PORK & FENNEL BANGERS - 25

With sauteed potatoes, apple cabbage, gravy (GF available)

250GM GRANGE ANGUS SIRLOIN STEAK - 32

With sauteed potato, bacon & onion gravy (GF available)

200GM ITALIAN STYLE RUMP STEAK - 25

With fries, salad & mushroom sauce (GF available)

GRILLED SWORD FISH (GF) - 32

With caponata (olives, capsicum, anchovy, capers & basil)

BEER BATTERED FISH AND CHIPS - 25

With salad, peas & house made tartare sauce

PASTA PUTTANESCA (V) - 23

Casarecce pasta, with eggplant, olives, capers, basil & parmesan - add prosciutto - 5

Sauce: mushroom, gravy, aioli, mayo, tartare - 2

SALADS

BEETROOT & GOATS CHEESE SALAD (GF) - 22

With prosciutto, green beans, kale, apple, hazelnuts & red wine vinaigrette (Vegetarian option available)

PEARL COUSCOUS SALAD (V) - 21

With braised dutch carrots, rocket, cranberries, almonds, lemon & chilli dressing

GREEN GARDEN SALAD (V/GF) - 15

With mixed leaves, cherry tomatoes, cucumber, radish, carrot, cabbage & white balsamic vinaigrette

Add beef, chicken, prosciutto or haloumi - 6

KIDS \$10 MENU

CHICKEN SCHNITZEL

With fries & ketchup

SPAGHETTI

With Napoletana sauce & parmesan

SIDES

STEAMED VEGGIES (GF/V) - 8

SIDE SALAD (GF/V) - 8

MASHED POTATO (GF/V) - 8

DESSERT

ORANGE & ALMOND CAKE- 14

With vanilla ice cream (V/GF)

DAILY SPECIALS

MONDAY (ALL DAY) - 14

Schnitzel Special

TUESDAY (ALL DAY)

Salad Special - 14

Half Price Tacos

WEDNESDAY (ALL DAY) - 16

200g Rump Steak Special

THURSDAY (ALL DAY)

Half Price Buffalo Wings

SATURDAY (ALL DAY) - 16

Parma Special

SUNDAY (ALL DAY) - 23

Sunday Roast

NOT AVAILABLE ON PUBLIC HOLIDAYS

Gluten free & vegan options are available upon request

SPARKLING/CHAMPAGNE

CHAIN OF FIRE BRUT CUVEE. South Eastern Australia	8.5	35
LA GIOIOSA PROSECCO NV. Veneto, Italy	11	52
PIPER-HEIDSIECK BRUT NV. Champagne, France		95
VEUVE CLICQUOT BRUT NV. Champagne, France		130

WHITE

	150ml	225ml	
CHAIN OF FIRE SAUVIGNON BLANC SEMILLON. WA	8.5	12	35
BLEASDALE SAUVIGNON BLANC. Adelaide Hills, SA	10.5	15	48
SWINGING BRIDGE PINOT GRIS. Orange, NSW	10	14	45
PIKES "TRADITIONALE" RIESLING. Clare Valley, SA	12.5	17.5	58
SAVE OUR SOULS CHARDONNAY. Mornington Peninsula, VIC	12	17	54

ROSÉ

	150ml	225ml	
RICCA TERRA "COLOUR OF CALMNESS" ROSÉ. Riverland, SA	11	16	49
RAMEAU D'OR ROSÉ. Côtes De Provence, France	12	17.5	55

RED

	150ml	225ml	
CHAIN OF FIRE MERLOT. Central Ranges, NSW	8.5	12	35
TIM SMITH BUGALUGS SHIRAZ. Barossa Valley, SA	11.5	16	49
BATHE PINOT NOIR. Tamar Valley, TAS	12.5	17.5	57
POGGIO ANIMA 'LILITH' PRIMITIVO SALENTO. Tuscany, Italy			47
VINTELOPER SHIRAZ. Adelaide Hills, SA			65
KOOYONG MASSALE PINOT NOIR. Mornington Peninsula, VIC			65