



CASUAL MENU

SOUP OF THE DAY \$14

CURRY OF THE DAY \$24

steamed basmati rice and accompaniments

HOUSE MADE PUFF PASTRY PIE \$24

shoestring fries, vegetables and gravy

180G HOUSE MADE BEEF BURGER \$25

toasted milk bun, bacon, crisp lettuce, cheese,
onion jam, tomato, mayonnaise (gfo)

BREADED AND HERB FRITTO MISO \$17

cheese curds and mixed vegetables, garlic crouton, aioli and lemon (gf/v)

BEEF AND MUSHROOM SKEWERS \$19

capsicum and onion, house pickled chilli, capsicum and tomato tapenade,
cucumber and garlic salad (gf)

HOUSE CRUMBED ORANGE ROUGHY FILLETS \$23

garden salad, beer battered fries, tartare sauce and lemon (gfo)

AUSTRALIAN SMOKED SALMON ON GRILLED TURKISH BREAD \$22

capers and red onion, herb and lemon mascarpone,
snow pea tendrils, fig vincotto (gf)

ROASTED BARRAMUNDI FILLET \$35

curried pumpkin sauce, mushroom arancini fritter,
fried baby octopus, tomato sugo (gf)

MAFALDINE SOUR DOUGH PASTA \$19

spring peas, broad beans and leeks, cherry tomatoes and garlic,
extra virgin olive oil, shaved parmesan (v)

CHICKEN BREAST PARMIGIANA \$23

smoked ham, Napoli, melted cheese, tomato, olive and onion salad,
traditional Club chips (gf)

gf-gluten free • gfo-gf option • v-vegetarian • v-v option • vg-vegan • vgo-vg option