



STARTERS / SMALL PLATES

- Grilled garlic bread \$10, Hand cut wedges with aioli (GF) \$10
- Cajun spiced calamari with chipotle mayo (GF) \$13
- Chicken liver pate with onion jam and ciabatta \$15
- Grilled chicken soft shell taco with avocado & salsa \$12
- Mushroom, herb and ricotta arancini balls (GF) \$14
- Roasted pumpkin and garlic soup with grilled ciabatta (GF option)\$18

MAINS

- Seafood chowder with white fish, shellfish, chorizo and grilled ciabatta (GF option) \$24
- Tom yum hotpot with king prawns, white fish, fresh Thai herbs and rice noodles (GF) \$26
- Sri Lankan chicken curry with basmati rice, tomato and cucumber salad and pomppadom (GF option) \$28
- Polenta stack with creamy cashew nut sauce and herb salad (veg) (GF) \$26
- Scotch fillet with thyme mushroom jus, pumpkin puree, creamed spinach and hand cut wedges (GF) \$34
- Fish of the day on basil & courgette risotto with slow roasted tomatoes and fennel salad (GF) \$34

PIZZA (GF option)

- American** - classic ham and pineapple \$22
- Vintage** - salami, blue cheese, walnuts, pear and caramelised onion \$25
- Mexican** - chorizo, bacon, black olive and chilli \$25
- Drover** - Braised lamb, harissa, red onion jam, oregano & tzatziki \$26
- Italian** - Classic Italian with a garlic base, sliced tomato, basil and mozzarella \$24
- Extras** – gluten free base \$3 / anchovies \$2 / side salad \$10

DESSERTS

- Vanilla brulee with poached apricots and lemon thyme shortbread (GF option) \$14
- White chocolate cheesecake with blueberry compote \$16
- Chocolate brownie with poached plums, dark chocolate sauce and ice cream \$14
- Passionfruit semi freddo with sliced oranges, raspberries mint garnish and praline \$14
- Circus sundae with choice of chocolate, caramel or berry sauce (GF) \$12