



STARTERS / CINEMA SNACKS

- Grilled garlic bread \$11, Hand cut wedges with aioli (GF) \$11
- Cajun spiced calamari with chipotle mayo (GF) \$14
- Chicken liver pate with onion jam and ciabatta \$16
- Arancini balls with mushroom, bacon, pesto sauce and feta (GF) \$16
- Grilled chicken soft shell taco with avocado & salsa \$15
- Seafood chowder with ciabatta bread \$18

MAINS

- Thai **curried mussels** with fresh coriander and toasted ciabatta \$24
- Chicken and mushroom **fettuccine** with pesto garnish \$26
- Tom yum **hotpot** with king prawns, white fish, fresh Thai herbs and rice noodles (GF) \$30
- Sri Lankan **chicken curry** with basmati rice, tomato and cucumber salad and poppadom (GF option) \$30
- Polenta stack** with collard greens, spiced parsnips, cashew cream, harissa sauce and corn salsa (veg) (GF) \$28
- Scotch fillet** with artichoke puree, cauliflower, honey roasted veg, mushroom jus & dried persimmon (GF) \$36
- Crispy teriyaki **salmon** with Asian greens, ginger & sesame rice and watercress salad (GF) \$34

PIZZA (GF option)

- Vintage** - salami, blue cheese, walnuts, pear and caramelised onion \$27
- Mexican** - chorizo, bacon, capsicum, black olive and chilli flakes \$28
- Drover** - braised lamb, harissa, red onion jam, oregano & tzatziki \$28
- Halloween** – pumpkin, feta cheese, spinach & onion jam (veg) \$26
- Italian** - classic Italian with a garlic base, sliced tomato, basil and fresh rocket (veg) \$26
- Extras** – gluten free base \$3 / anchovies \$2 / side salad \$12

DESSERTS

- Chocolate mousse with orange jelly and chocolate crumbs (GF option) \$16
- Spiced pear poached in red wine with granola crumbs and vanilla ice cream \$16
- White chocolate cheesecake with mixed berry compote \$18
- Sticky date pudding with caramel sauce and whipped cream \$16
- Circus sundae with choice of chocolate, caramel or berry sauce (GF) \$12



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