

## 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 \$16

Grilled chicken soft shell taco with avocado & salsa \$16

## MAINS

Wagyu Beef **Burger** with crispy bacon, spiced prawns, blue cheese mayo and polenta wedges \$28

Chicken and mushroom **fettuccine** with pesto garnish \$28

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, harissa sauce and corn salsa (veg) (GF) \$30

**Scotch fillet** with creamy spinach puree, cauliflower, honey roasted vege and a mushroom sauce (GF) \$36

Crispy teriyaki **salmon** with Asian greens, ginger & sesame rice and watercress salad (GF) \$36

## 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, tzatziki and rocket \$28

**Halloween** – pumpkin, feta cheese, spinach & onion jam (veg) \$26

**Italian** - classic Italian with a garlic base, sliced tomato and basil (veg) \$26

**Extras** – gluten free base \$3 / anchovies \$2 / side salad \$12

## DESSERTS

Chocolate mousse with oranges and pistachio shortbread (GF option) \$16

Coconut and passion fruit brulee with pineapple, mint and biscotti (GF option) \$16

White chocolate and lemon cheesecake with balsamic strawberries \$18

Meringues with macerated berries and praline cream (GF) \$16

Circus sundae with choice of chocolate, caramel or berry sauce (GF) \$12