MEMBER PRICES SHOWN,
NON-MEMBERS ADD 20%.
JOIN OUR CLUB FOR $2.20
TO ACCESS MEMBER PRICING.

TAPAS & SMALL PLATES

CRISPY FRIED CALAMARI *df (l)* 24
LIME MAYO, FRIED PARSLEY, CHILLI & GARLIC

SYDNEY ROCK OYSTERS *gf, df (A)* ½ DZ 36 / DZ 70
AGED CHARDONNAY MIGNONETTE & SHALLOTS

WILD MUSHROOM & TALEGGIO ARANCINI *v* 20
BLACK TRUFFLE MAYONNAISE, ROCKET
& SHAVED PARMIGIANO REGGIANO

MEDITERRANEAN MEZZE BOARD *(to share) se* 27
HUMMUS, TZATZIKI, TARAMASALATA, MARINATED OLIVES
CRUDITÉS, MARINATED FETA & CHARGRILLED FLATBREAD

add chargrilled flatbread +3

BRUSCHETTA DI POMODORO *v, df. sy* 16
VINE-RIPENED TOMATO, RED ONION, BASIL & EXTRA VIRGIN OLIVE OIL

LOCAL BURRATA *v* 24
HEIRLOOM TOMATOES, BROAD BEANS, PEAS, LEMON, MINT
CHILLI, BLACK OLIVE DUST & SCHIACCIATA BREAD

THICK-CUT CHIPS *v, vn, gf, df* 10

BURGERS

WAGYU BEEF SMASH BURGER *se, sy* 26
AMERICAN CHEESE, GRILLED ONION, WESTMONT PICKLES
& BURGER SAUCE ON A MILK BUN, SERVED WITH THICK-CUT CHIPS

SOUTHERN FRIED CHICKEN BURGER *se, sy* 25
HOUSE SLAW, FRANK'S AIOLI, PICKLES & SWISS CHEESE
ON A MILK BUN, SERVED WITH THICK-CUT CHIPS

GREEN FALAFEL BURGER *v, sy, se, vno* 24
HUMMUS, ROASTED CAPSICUM, FETA & ROCKET ON A MILK BUN
SERVED WITH THICK-CUT CHIPS

add beef patty 7 *add bacon* 5 *gluten-free bun available* 2

seafood country of origin (cool): a australian | i imported | m mixed origin (australian & imported)

v vegetarian | vn vegan | gf gluten free | df dairy free | n contains nuts | se sesame
sy soy | p pork | cr crustacean/shellfish | vno vegan option available

MEMBER PRICES SHOWN,
NON-MEMBERS ADD 20%.
JOIN OUR CLUB FOR $2.20
TO ACCESS MEMBER PRICING.

SALADS

GREEK VILLAGE SALAD *v, gf* 16
BARREL-AGED FETA, CUCUMBER, TOMATO, CAPSICUM
RED ONION, KALAMATA OLIVES & OREGANO DRESSING

CHARRED CAULIFLOWER SALAD *v, vn, gf, n, df, se* 18
QUINOA, POMEGRANATE, GOLDEN RAISINS, ALMONDS
PICKLED RED ONION & SPICED TAHINI DRESSING

FATTOUSH SALAD *v, vn, df* 19
BABY GEM LETTUCE, CUCUMBER, CHERRY TOMATOES, RED ONION
RADISH, PARSLEY, MINT, LEMON-SUMAC DRESSING & CRISP LEBANESE BREAD

CLASSIC CAESAR SALAD *p* 18
CRISP PANCETTA, SOFT-BOILED EGG, SHAVED PARMESAN
GARLIC SOURDOUGH CROUTONS & CAESAR DRESSING

ORANGE & SHAVED FENNEL SALAD *v, vn, gf* 15
WILD ROCKET, CITRUS VINAIGRETTE

add to any salad - smoked salmon (l) 11 *garlic prawns* 10 *chicken breast* 10

PASTA

LUMACHE ALLA VODKA *v* 25
CREAMY VODKA TOMATO SAUCE, STRACCIATELLA & BASIL

RIGATONI WITH SLOW-COOKED LAMB RAGÙ *p* 32
PANCETTA, SWEET PEAS, WHITE WINE & PECORINO ROMANO

RAVIOLI DI ZUCCA *n, v* 28
PUMPKIN & AMARETTI RAVIOLI, BURNT BUTTER
PISTACHIOS, FRIED SAGE & PARMESAN

SPAGHETTI AI FRUTTI DI MARE *cr (M)* 34
OCTOPUS, CALAMARI, PRAWNS, MUSSELS
TOMATO SUGO, LEMON & WHITE WINE

MEMBER PRICES SHOWN,
NON-MEMBERS ADD 20%.
JOIN OUR CLUB FOR $2.20
TO ACCESS MEMBER PRICING.

PIZZA

HERB & GARLIC PIZZA *v* 15
add mozzarella +3

MARGHERITA *v* 21
TOMATO SUGO, FIOR DI LATTE & BASIL

PROSCIUTTO DI PARMA *p* 28
MOZZARELLA, PARMESAN ROCKET & AGED BALSAMIC

DIAVOLA *p* 24
TOMATO SUGO, SPICY SALAMI, ARTICHOKE, MOZZARELLA & HOT CHILLI HONEY

CAMPAGNOLA *p* 28
TOMATO SUGO, FIOR DI LATTE, SMOKED HAM, PORK & FENNEL SAUSAGE
MUSHROOMS ,OLIVES & OREGANO

FROM THE GRILL

Served with your choice of thick-cut chips or roasted potatoes, plus a side salad
Choice of Sauce: Peppercorn • Mushroom • Diane • Red Wine Jus

250GM EBONY BLACK ANGUS RUMP 150-DAY GRAIN-FED (MBS 2) *gf, df* 37

250G TAJIMA WAGYU RUMP (MBS 4) *gf, df* 43

350G NATURE'S CHOICE SIRLOIN ON THE BONE (MBS 2+) *gf, df* 48

300G RIVERINA BLACK ANGUS SCOTCH FILLET – 120-DAY GRAIN-FED (MBS 2+) *gf, df* 55

PORTUGUESE-STYLE HALF CHICKEN *gf, df* 30

MEMBER PRICES SHOWN,
NON-MEMBERS ADD 20%.
JOIN OUR CLUB FOR $2.20
TO ACCESS MEMBER PRICING.

SEAFOOD

CHILLED MOOLOOLABA TIGER PRAWN BUCKET *cr, df, gf (A)* 49
500G, SERVED WITH LEMON, LIME & MARIE ROSE SAUCE

BEER-BATTERED FLATHEAD *df (I)* 28
THICK-CUT CHIPS, SIDE SALAD & TARTARE SAUCE

GRILLED BARRAMUNDI *df (I)* 28
LEMON-CAPER BUTTER SAUCE, ROASTED POTATOES & BROCCOLINI

GRILLED ATLANTIC SALMON *gf (A)* 38
POTATO MASH, GREEN BEANS & TOMATO-BLACK OLIVE SALSA

SEAFOOD TOWER *cr, df (M)* 179
COOKED PRAWNS, OYSTERS, SMOKED SALMON, BALMAIN BUGS
GRILLED OCTOPUS & BARRAMUNDI, GARLIC PRAWN SKEWERS
BEER-BATTERED FISH, FRIED CALAMARI, SIDE SALAD, MARIE ROSE
TARTARE & THICK-CUT CHIPS *(for two people)*

MAINS

SLOW-ROASTED LAMB SHOULDER *gf, df* 35
ROSEMARY-ROASTED POTATOES, GREEN BEANS & SALSA VERDE

TWICE-COOKED PORK BELLY *p, gf, df* 33
ROASTED POTATOES, APPLE SLAW & VINCOTTO JUS

HOUSE-CRUMBED CHICKEN SCHNITZEL 26
COLESLAW, LEMON & THICK-CUT CHIPS

HOUSE-CRUMBED CHICKEN PARMIGIANA *p* 31
DOUBLE-SMOKED HAM, TOMATO SUGO & MOZZARELLA

LAMB SOUVLAKI *sy* 34
ROASTED POTATOES, VILLAGE GREEK SALAD, TZATZIKI, GRILLED FLATBREAD

extra sauces +3

MEMBER PRICES SHOWN,
NON-MEMBERS ADD 20%.
JOIN OUR CLUB FOR $2.20
TO ACCESS MEMBER PRICING.

DESSERTS

VANILLA BEAN AFFOGATO *n, v* 16
ESPRESSO, CHOCOLATE SAUCE & BISCOTTI

VANILLA CRÈME BRULÉE *n, v* 16
STRAWBERRIES, FIG & PISTACHIO BISCOTTI

APPLE CRUMBLE CAKE *v, sy* 16
CREME ANGLAISE

TRIPLE CHOCOLATE MOUSSE CAKE *v, sy* 18
BERRY COMPOTE

CAKES & SLICES

TROPICAL SLICE *v, vn, gf, df* 10
MANGO PASSIONFRUIT COMPOTE, COCONUT CREAM

TIRAMISU *sy* 10
LAYERS OF COFFEE SYRUP-SOAKED SPONGE & MASCARPONE MOUSSE

LEMON & BLUEBERRY *sy* 10
WHITE CHOCOLATE BROWNIE WITH LEMON & BLUEBERRY

CHOCOLATE BROWNIE *n, sy* 10
RICH AND FUDGE LIKE CHOCOLATE CAKE WITH WALNUTS

GELATO BAR

See front counter for today's selection

1 SCOOP - 6.50 | 2 SCOOP - 9.00

KIDS MENU

See front counter for today's selection
All kids served with vanilla ice cream with your choice of toppings chocolate , strawberry , caramel

RIGATONI NAPOLI & PARMESAN *v* 14

FISH & CHIPS 14

CRUMBED CHICKEN TENDERS & CHIPS 14

CALAMARI & CHIPS 14

SHARED DINING MENUS

$69 per person

TO SHARE

CRISPY FRIED CALAMARI *df (I)*

WILD MUSHROOM & TALEGGIO ARANCINI *v*

BRUSCHETTA DI POMODORO *v, df. sy*

MAINS

LUMACHE ALLA VODKA *v*

GRILLED BARRAMUNDI *df (I)*

TWICE-COOKED PORK BELLY *p, gf, df*

SIDES

GREEK VILLAGE SALAD *v, gf*

ROSEMARY-ROASTED POTATOES *v, vn, gf, df*

$89 per person

TO SHARE

CRISPY SOUTHERN CALAMARI *df (I)*

WILD MUSHROOM & TALEGGIO ARANCINI *v*

SYDNEY ROCK OYSTERS *gf, df (A)*

MAINS

RAVIOLI DI ZUCCA *n, v*

SLOW-ROASTED LAMB SHOULDER *gf, df*

GRILLED ATLANTIC SALMON *gf (A)*

SIDES

GREEK VILLAGE SALAD *v, gf*

ROSEMARY-ROASTED POTATOES *v, vn, gf, df*

DESSERT

ALTERNATE DROP SERVICE

CHOOSE ANY TWO DESSERTS FROM THE DESSERT MENU

---

seafood country of origin (cool): a australian | i imported | m mixed origin (australian & imported)

v vegetarian | vn vegan | gf gluten free | df dairy free | n contains nuts | se sesame
sy soy | p pork | cr crustacean/shellfish | vno vegan option available