

## FOOD.

### BAR MENU

<b>HOUSE SALAD</b>	20
spinach   avocado   cashew   capsicum   fried brussel sprout   honey mustard dressing V	
<i>add chicken schnitzel or grilled chicken</i>	7
<b>SPAGHETTI BOLOGNESE</b>	28
freshly grated parmesan	
<i>add garlic bread</i>	4.5 ea
<b>CHICKEN SCHNITZEL</b>	32
house made schnitzel   chips   garden salad   aioli	
<i>add sauce: red wine, pepper or mushroom</i>	4 ea
<b>VEGETARIAN PARMY</b>	29
napolitana   mozzarella   chips   salad   aioli V	
<b>BEER BATTERED FISH</b>	29
barramundi   garden salad   chips   lemon   tartare sauce DF	
<i>The Barramundi we use is MSC certified for sustainability</i>	
<b>ANGUS CHEESEBURGER</b>	30
American cheese   tomato relish   lettuce   pickles   milk bun   chips   aioli	
<b>VEGAN BURGER</b>	27
mushroom and buckwheat patty   lettuce   tomato   vegan mayonnaise VG, DF	
<b>STEAK FRITES</b>	36
150g grain fed beef   chips   green salad   café de Paris butter	

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (DF) Dairy Free.

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a transaction fee of 1.25% applies for all credit card payments.