

PIZZA

Margherita Fior di latte, truss tomatoes & basil (V)	\$16
Vegetarian Mushroom, zucchini, rocket & fior di latte (V)	\$17
Mexican Mild salami, beef con carne, red capsicum, fior di latte, guacamole, jalapenos	\$18
BBQ Chicken & Mushroom Chicken tenders, button mushrooms, fior di latte, house made BBQ sauce	\$18
Garlic & Chilli Prawn Tiger prawns, fresh chilli, red capsicum, mozzarella, coriander	\$19
Gluten Free Base	\$5 extra

PASTA

House Made Tortellini Stuffed with ricotta & porcini mushrooms, creamy spinach, pecorino. (V)	\$24
Prawn Spaghetti Grilled Tiger prawns, garlic, chilli, truss tomatoes & cray fish oil	\$25
Chicken Spaghetti Roast chicken tossed with cream, mushrooms & spinach	\$22



WEEKLY SPECIAL

Chef's special of seasonal products \$25
Please ask your waiter for this weeks meals

QUICK EATS

Nachos Corn chips, mozzarella, guacamole, salsa, black beans, sour cream & jalapenos (V)	\$13
Salt & Pepper Calamari Watercress, Singaporean chilli sauce & lime (GF)	\$15
Southern Fried Chicken Ribs Charred jalapeno mayo & chilli caramel glaze	\$13
Moroccan Spiced Lamb Kebabs Tabbouleh, tzatziki, avocado hummus & pita	\$14
Kale & Three Cheese Aranchini Bush tomato jam, rocket & fresh shaved parmesan	\$13
Spicy Wedges with sweet chilli & sour cream	\$12

CLASSICS All served with a side of chips

Free Range Chicken Parmigiana Panko crumbed chicken breast, Napoli, ham & mozzarella served with house garden salad	\$24
Pale Ale Battered Barramundi Beer battered fillets, tartar sauce & lemon, served with a house garden salad (GF on request)	\$22
Wagyu Beef Burger (180gm) Bacon jam, cos, tomato, cheddar, dill pickles & TAP secret sauce served on a milk bun	\$24
Southern Fried Chicken Burger Bacon jam, avocado, cos, tomato, cheddar, sriracha aioli served on a milk bun	\$21
Lemon Pepper Calamari Seasoned calamari, house made coleslaw & thyme aioli (GF)	\$24
BQ Burger Beetroot & Quinoa patty with lettuce, tomato, vegan cheese & house made mayo on a toasted bun (GF/VEGAN)	\$18
Pumpkin & Beetroot Salad Quinoa, pickled onion, pine nuts, goats cheese & rocket topped with pumpkin seeds, goji berries & a hazelnut vinagrette (GF/V)	\$18
New York Cheesecake (GF)	\$11
Sticky Date Pudding	\$11