

FOOD MENU

FOOD AVAILABLE 12PM – 5PM

BITES		MAINS	
BAKED UPRISING SOURDOUGH (VE, NF)	15	LOBSTER GOUJONS (I)	34
with extra virgin olive oil and aged balsamic		with hollandaise and fries	
ONION BHAJI (V, GF)	20	WAGYU BURGER (GFA)	33
with spinach and minted yoghurt		with cheese, tomato, lettuce, onion jam and dijonnaise, served with fries	
BEETROOT AND GOATS CHEESE ARANCINI (V)	19	BLAT CHICKEN BURGER	33
served with chives and garlic aioli		with bacon, lettuce, avocado, tomato and a smokey tomato relish, served with fries	
NATURAL PACIFIC OYSTERS (A)	7	STEAK SANDWICH	36
each		Sirloin steak on toasted sourdough with onion jam, lettuce, cheese and horseradish sauce, served with fries	
FRIES (V, NF, DF)	17	PORTOBELLO MUSHROOM BURGER (V)	30
served with aioli		with lettuce, tomato, onion rings and garlic aioli served with fries	
KIDS MEALS		MARGHERITA PIZZA (V)	31
Includes main meal and drink		with Roma tomatoes, buffalo mozzarella and fresh basil	
CHEESEBURGER AND FRIES	21	Add prosciutto	+10
CHICKEN NUGGETS AND FRIES	21		
FISH BITES AND FRIES (I)	21		
LIGHT		Condiments available on request: Tomato Ketchup, BBQ sauce, Mustard, Mayonnaise, Tabasco sauce, HP sauce	
CLASSIC CAESAR SALAD (GFA)	28	Please speak to our team for any dietary requirements. All meat (except pork) is certified Halal. Menu subject to availability. A surcharge will apply on Sundays and public holidays.	
add prawns (I)		Seafood country of origin = (A) Australian, (I) imported, (M) mixed	
add grilled chicken		GF = Gluten Free GFA = Gluten Free Available DF = Dairy Free V = Vegetarian VA = Vegetarian Option Available NF = Nut Free VE = Vegan	
CLASSIC GREEK SALAD (GFA, NF, V)	27		
add prawns (I)			
add grilled chicken			
CHEESE PLATTER (V)	38		
with Little Creek gin cheddar, sapphire blue, marinated labneh, membrillo, walnut and lavosh			

DRINK MENU

DRINKS AVAILABLE 11AM - 6PM

COCKTAILS		WINES BY THE GLASS	
Aperol Spritz	19	Dal Zotto Prosecco Glera, VIC	18
Limoncello Spritz	19	Veuve Clicquot Brut, NV, Reims, FRA	42
Hugo Spritz	19	Opawa Sauvignon Blanc, NZ	17
Margarita	24	Heggies Cloudline Chardonnay, SA	17
Piña colada	24	Savardo Pinot Grigio, ITA	18
Mojito	24	Wangolina Moscato, SA	16
Passionfruit mojito	24	La Vieille Ferme Rosé, FR	18
Espresso martini	24	Heirloom Pinot Noir, SA	19
Dacquiri	24	SPIRITS	
Strawberry dacquiri	24	Archie Rose True Cut Vodka	13
Lychee dacquiri	24	Archie Rose Straight Cut Gin	13
Mai Tai	24	Espolòn Blanco Tequila	13
BEERS AND CIDERS		Jack Daniel's Whiskey	13
Carlton Dry	12	Captain Morgan's Spiced Rum	12
Corona	11.5	NON-ALCOHOLIC BEVERAGES	
Stone & Wood Pacific Ale	14.5	Juice: Pineapple, Apple or Orange	5.5
Balter XPA	14	Pepsi, Solo or Lemonade	5.5
Great Northern Super Crisp	11	Soda water or Tonic water	5.5
Peroni	14.5	Giesen 0% alcohol Sauvignon Blanc	14
Young Henrys Cloudy Apple Cider	12	Peroni Zero	10
Young Henrys Ginger Beer	12	Mocktail: Lychee Rose Garden	16
		Gordon's non-alcoholic Gin 0%, rose syrup, fresh lychees and strawberries with a soda top	
		Mocktail: Cucumber Spritz	16
		Non-alcoholic elderflower liquer, fresh cucumber, sugar syrup with a soda top	