

FROM THE BAR

Cocktails - Sydney inspired classics

Champagne, Sparkling, Red & White Wines

Spirits including a selection of Gins, Whisky & Bourbons, Vodka, Brandy & Liqueurs

Soft Drinks, Juices, Coffee & Tea

MODERN AUSTRALIAN TAPAS

Australian Cheese & Charcuterie Board - Bega Heritage Reserve Vintage Cheddar, King Island Brie, Berry's Creek Tarwin Blue, Cured Meats, Olives, Basil Pesto and coarse ground Mustard with Bread Sticks & Crackers (GF available)

Garden Antipasto Board - Spiced Roast Zucchini Dip, Seasonal Vegetable Batons, Crackers, Olives and Antipasto Vegetables (VG)

Golden House Cut Fries with Tomato Relish and Aioli

Golden Calamari Rings - Golden fried with Smoked Lime Mayonnaise

Chicken Karage - Southern Fried Chicken, Lemon Mayonnaise

Wagyu Beef Sliders - Two, 100% Australian, Wagyu Beef Sliders on Mini Brioche with Zesty Slaw

Classic Prawn Cocktail - Queensland Prawns, Cos Lettuce & spicy Tomato Blush Mayo

KIDS SPECIALS

Mini Hamburger and Fries - A Giant Wagyu Slider with golden house cut Fries

Fried Calamari Rings with golden house cut Fries

Chicken Karage and Fries - Tender Fried Chicken Thigh with golden house cut Fries

Vanilla Ice Cream topped with chocolate coulis

DESSERT

Lemon & Lime Tart served with a dollop of Double Cream (V-GF)

Malibu & Coconut Slice served with Mango Coulis

Chocolate Raspberry Coconut Pebble with Raspberry Sauce (VG)

Sample menu and subject to change. We cannot guarantee that certain products or ingredients (halal, nuts, gluten, dairy, etc.) will not be in our food, and we explicitly accept no liability in this regard. For serious food allergies you must make your own decisions on selecting meals. Our staff's comments are only to assist you in making an informed decision.