

MENU

TAPAS

Garlic Bread	\$9.50
Add Cheese	\$2.00
Add Bacon	\$2.00
Bowl of Chips	\$10.00
Cheese & Bacon Loaded Fries	\$15.50
Crispy fries smothered in melted cheese and bacon, finished with a dollop of sour cream and drizzled with sweet chilli sauce	
House Herbed Fried Wings	\$19.50
Crispy, flour-dusted chicken wings seasoned with our signature herb blend, served with honey soy sauce or spicy chipotle relish	
Crispy Potato Wedges (V)	\$13.50
Served with sour cream and sweet chilli suace	
Truffle Mushroom Arancini (V)	\$18.50
Golden house-made arancini with mushroom, feta, herbs and spices, infused with truffle oil with a side of aioli and topped with parmesan cheese	
Bruschetta (V)	\$18.50
Toasted Turkish bread topped with whipped feta and a fresh tomato, onion and basil salsa, drizzled with balsamic glaze	
Beef Taco	\$20.00
Mexican-spiced ground beef tacos with tomato and onion salsa, avocado and sour cream	

CHICKEN PARMIGIANA

Chicken Schnitzel	\$24.00
Crumbed chicken breast served with chips and salad with your choice of sauce	
Traditional Parmy	\$29.00
Crumbed chicken schnitzel topped with Napoli sauce, ham, and melted mozzarella, served with chips and fresh salad	
Add Pineapple \$2.00	
Garlic Prawn Parmy	\$31.00
Crumbed chicken schnitzel topped with garlic cream prawns, cheese and served with chips and fresh salad	
French Parmy	\$31.00
Crumbed chicken schnitzel topped with Napoli sauce, crispy bacon, and brie cheese, fresh avocado and drizzled with hollandaise. Served with chips and fresh salad	
Parmageddon Parmy	\$31.00
Crumbed chicken schnitzel topped with chipotle relish, spicy chorizo, jalapeños, Spanish onion, chilli flakes, cheese and a drizzle of hot sauce. Served with chips and fresh salad	

KIDS

Chicken Nuggets & Chips	\$14.00
Cheeseburger & Chips	\$14.00
Spaghetti Bolognese	\$14.00
Fish & Chips	\$14.00
Grilled Chicken & Vegetables (GF)	\$14.00

Children 12 years and under recieve a complimentary soft drink & Ice block

BURGERS

Smash Burger (Can be GF)	\$26.00
Smashed beef patty, melted cheese, bacon, fresh lettuce and tomato, caramelized onion, finished with aioli and BBQ sauce on a toasted milk bun, served with chips	
Add Extra Pattie \$8.00	
Karaage Chicken Burger	\$26.00
Japanese-style crispy fried chicken, marinated in soy sauce, garlic, and ginger, lightly coated and fried until golden, with rainbow slaw, fresh lettuce, melted cheese, house sauce served on a toasted milk bun, served with chips	
Mushroom Burger (V & Can be GF)	\$24.00
Field mushroom stuffed with a three-cheese, thyme, and truffle oil blend, served with lettuce, tomato, and aioli on a toasted milk bun, served with chips	
Add Extra Stuffed Mushroom \$6.00	
Steak Burger (Can be GF)	\$27.00
Grilled steak topped with crispy bacon, melted cheese, fresh lettuce, tomato, caramelized onion, beetroot, and smokey BBQ sauce on a Turkish bun, served with chips	
Gluten Free Bun \$4.00	

HOUSE FAVOURITES

Garlic Cream Prawns (GF)	\$30.00
Pan-seared prawns in a rich white wine, garlic and dill cream sauce, served with steamed rice and broccolini	
Chicken Deluxe (Can be GF)	\$29.00
Grilled chicken breast finished in the oven, served with chips, fresh salad, and topped with crispy bacon, avocado, and a sweet chilli hollandaise sauce	
Chickpea & Sweet Potato Curry (can be VE & can be GF)	\$24.00
Sweet potato and chickpeas simmered in a tomato and coconut sauce, with garlic, ginger, and Indian spices. Finished with fresh herbs and a touch of citrus. Served with basmati rice and Turkish bread	
Add Chicken \$8.00	
BBQ Bourbon Pork Ribs	\$43.00
Slow-cooked pork ribs glazed in a house-made sticky BBQ bourbon-orange sauce, served with chips, fresh salad, and finished with crunchy onion rings	
Lamb Shank (GF)	\$39.00
Tender slow cooked braised lamb shank served on a bed of mash potato surrounded by a medley of roasted mediterranean vegetables	

FROM THE SEA

Seafood Chowder	\$39.00
Prawns, scallops, squid, and mussels in a rich, creamy chowder with white wine, garlic, onion, vegetables, and crispy bacon. Accompanied by toasted Turkish bread	
Crispy Skin Salmon (GF)	\$37.00
Golden-skinned salmon, served with roasted chat potatoes, fresh broccolini, blistered cherry tomatoes, and a zesty lemon creamy beurre Blanc sauce. Finished with a wedge of lemon	
Seafood Basket	\$37.00
Crumbed flathead, coconut prawns, tempura scallops, and dill-crumbed squid, served with golden chips and fresh salad. Comes with tartare sauce and a wedge of lemon	
Lemon Pepper Crumbed Calamari	\$30.00
Crispy panko-crumbed squid fillets seasoned with lemon, pepper, and dill, served with golden chips, fresh salad, tartare sauce, and a wedge of lemon	
Battered Barramundi	\$29.00
Coopers pale ale battered barramundi, served with chips and salad, tartare and lemon wedge	

GRILL

200g Rump (Can be GF)	\$32.00
300g Scotch Fillet (Can be GF)	\$52.00
Garlic Prawn Topper (GF)	\$13.50

All served with chips & salad or mash & Vegetables and your choice of sauce: Gravy, Mushroom, Pepper, Diane or garlic cream

PASTA

Chicken Pesto Gnocchi	\$28.00
Chicken sauteed in white wine, garlic, onion, and creamy basil pesto sauce, tossed with potato gnocchi spinach and finished with parmesan cheese	
Classic Bolognese	\$27.00
Rich house-made bolognese with ground beef, Napoli sauce, white wine, garlic, and onion, tossed with spaghetti or fettuccine and topped with freshly shaved Parmesan	
Beef Lasagne	\$29.00
Layers of rich beef, pasta, creamy béchamel sauce, and melted mozzarella, served with chips and fresh salad	
Chicken Carbonara	\$29.00
White wine, onion, garlic, bacon, chicken and cream tossed with fettuccine or spaghetti pasta finished with shaved parmesan	

SIDES

Mash Potato & Gravy (GF & V)	\$8.00
Side Salad (GF & V)	\$8.00
Side of Vegetables (GF & V)	\$9.00
Gravy & Sauces	\$3.00

Traditional gravy, mushroom, Diane, garlic cream, sour cream, sweet chilli, aioli, hollandaise, tartare

SALAD

Caesar Salad (Can be GF)	\$20.00
Fresh cos lettuce, bacon, Parmesan, and croutons tossed in our house Caesar dressing, finished with a soft poached egg	
Add Chicken \$8.00 Add Calamari \$8.00	
Rocket & Smoked Salmon Salad (GF)	\$27.00
Fresh rocket, red onion and tomatoes tossed with parmesan, toasted pinenuts in a lemon herb dressing topped with smoked salmon	
Prawn Salad (GF)	\$28.00
Prawns tossed through a mix of mesculin, rocket, onion, cherry tomato and cucumber finished with house coconut sweet chilli dressing topped with toasted coconut chips	

WOOD FIRE PIZZA

Garlic and 3 Cheese	\$22.00	Pepperoni	\$26.00
Fresh Garlic, olive oil, feta, parmesan and mozzarella		House Napoli sauce, pepperoni and mozzarella cheese	
Margherita	\$23.00	House Beef	\$29.00
Classic pizza topped with house Napoli sauce, fresh mozzarella, and basil		BBQ base, ground beef, caramelized onion, mushroom and mozzarella finished with garlic aioli	
Sunny Coaster	\$25.00	Malibu Chook	\$29.00
House Napoli sauce, shredded ham, pineapple and mozzarella		House Napoli sauce, Cajun chicken, red onion, roasted capsicum, bacon, mozzarella cheese topped with fresh avocado and sweet chilli hollandaise sauce	
Mediterranean Veggie	\$27.00	Meatlovers	\$29.00
A colourful mix of roasted eggplant, capsicum, Spanish onion, zucchini, mushroom, thyme, pineapple, olives and garlic on a Napoli base, layered with melted mozzarella		BBQ base, ground beef, shredded ham, bacon, pepperoni red onion, and mozzarella	
Hellsfire	\$29.00	Loaded Supreme	\$29.00
BBQ base sauce, Cajun chicken, jalapenos, chilli flakes, red onion, mozzarella cheese and hot red sauce		House Napoli sauce, shredded ham, pepperoni, roasted capsicum, red onion, mushrooms, olives, pineapple and mozzarella cheese	

~Gluten Free Bases Available~ \$5.00

Pizza Only Available Wednesday - Sunday (Dinner) & Saturday - Sunday (Lunch)

WINES

SPARKLING WINES

Aurelia Prosecco 200ml Piccolo	<i>SOUTH EAST AUSTRALIA</i>
Henkell Troken Dry 200ml Piccolo	<i>WIESBADEN, GERMANY</i>
Azahara Chardonnay Pinot Noir 200ml Piccolo	<i>RIVERINA, NEW SOUTH WALES</i>
Mio Cappello Prosecco	<i>KING VALLEY, VICTORIA</i>
YVES Premium Cuvee	<i>YARRA VALLEY, VICTORIA</i>
Hentley Farm Blanc de Noir	<i>BAROSSA, SOUTH AUSTRALIA</i>
Pirire Vintage Sparkling	<i>TASMANIA</i>

BOTTLE

\$11.50
\$11.00
\$11.00
\$38.00
\$42.00
\$67.00
\$95.00

WHITE WINES

Fiore Moscato 200ml Piccolo	<i>MUDGEE, NEW SOUTH WALES</i>	150ml	250ml	BOTTLE
Cherubino Riesling	<i>GREAT SOUTHERN, WA</i>			
Quilty & Gransden Sauvignon Blanc	<i>ORANGE, NSW</i>	\$9.00	\$13.00	\$34.00
The Lane Series Sauvignon Blanc	<i>ADELAIDE HILLS, SA</i>			\$47.00
Pikorua Sauvignon Blanc	<i>MARLBOROUGH NZ</i>	\$10.00	\$14.00	\$40.00
Framingham F Series Sauvignon Blanc	<i>MARLBOROUGH NZ</i>			\$65.00
Monopolio Pinot Grigio	<i>DELLE VENZIE IT</i>	\$9.50	\$13.50	\$39.00
Young Poets Chardonnay	<i>MUDGEE, NSW</i>	\$9.00	\$13.00	\$29.00
Robert Oatley Signature Series Chardonnay	<i>MARGARET RIVER, WA</i>			\$47.00
The Lane 'Estate' Chardonnay	<i>ADELAIDE HILLS, SA</i>			\$60.00
Bimbadgen 'Signature' Semillon	<i>HUNTER VALLEY, NSW</i>			\$80.00

ROSE WINES

Majella Rosé	<i>COONAWARRA, SA</i>	\$10.00	\$14.00	\$39.00
Marquis de Pennautier Rosé	<i>LANGUEDOC IGP OC FR</i>	\$10.00	\$14.00	\$40.00
Mirabeau 'Etoile' Rosé	<i>COTES DE PROVENCE FR</i>			\$65.00

RED WINES

Chain of Fire Pinot Noir	<i>SOUTH EAST AUSTRALIA</i>	\$9.00	\$13.00	\$29.00
Rockburn Pinot Noir	<i>CENTRAL OTAGO, NEW ZEALAND</i>			\$80.00
Wild Oats Cabernet Merlot 187ml Piccolo	<i>CENTRAL RANGES, NSW</i>			\$11.00
Mt Langhi Billi Billi Shiraz	<i>VICTORIA</i>	\$9.00	\$13.00	\$37.00
Hentley Farm 'Villain & Vixen' Shiraz	<i>BAROSSA, SOUTH AUSTRALIA</i>			\$47.00
Robert Oatley Signature Series GSM	<i>MCLAREN VALE, SA</i>			\$47.00
Taltarni 'Reserve' Shiraz Cabernet Sauvignon	<i>PYRENEES, VICTORIA</i>			\$90.00
Majella Composer Cabernet Sauvignon	<i>COONAWARRA, SA</i>			\$47.00
Rymill 'The Surveyor' Cabernet Sauvignon	<i>COONAWARRA, SA</i>			\$100.00

