

SOMETHING TO START *OR* SHARE

wood fired bread (v) w choice of garlic, pesto or balsamic & olive oil add dips +6 <small>please note: garlic & pesto options contain mozzarella</small>	13
beef meatballs w harissa sauce (4)	19
salad of pan fried tiger prawns & chorizo w sweet chilli lime dressing	19.9
antipasto board (shared btw 2) w prosciutto, grilled chorizo, marinated mixed olives, goats cheese, capsicum dip & wood fired bread	27
japanese style fried chicken ⁽⁵⁾ (gf) w japanese mayo	18
caprese bruschetta ⁽⁶⁾ (v) w tomato, buffalo mozzarella & fresh basil drizzled w balsamic glaze	16
calamari lightly fried w lemon pepper & aioli (gf)	17.5
thai style chicken san choy bow (2) w lemongrass, lime, chilli, shallots, cabbage, pickled ginger & hoi sin	16.5

A LITTLE BIT MORE

portarlington chilli mussels (1/2kg) chilli paste, napoli, fresh herbs & spices served w fries & crusty bread	26.5
soft shell crab tacos (2) battered w guacamole, fennel salsa & coriander	19.9
crispy chicken burger southern fried chicken breast w swiss cheese, cabbage slaw, siracha mayo, tomato chutney & fries	25
slow roasted lamb tacos (2) w goat feta, tzatziki & a mild chilli salsa	19.9
grilled lamb, broccolini & halloumi salad w crispy rocket, freekeh, pearl barley, radish, roasted capsicum, semi-dried tomatoes & a fresh mint parsley yoghurt dressing	29.9
pan seared fish tacos (2) w slaw, chilli, lemon & sour cream	19.5
angus beef burger brioche bun w bacon, lettuce, swiss cheese, pickles, chef's mayo house made tomato relish & fries	25.5
chicken, quinoa & wild rice salad (gf) w roast beetroot, rocket, creamy feta, fresh mint, cherry tomatoes, topped w a chia walnut crumble & balsamic glaze	28.5

PASTA

seafood linguini w tiger prawns, scallops, calamari, mussels, cherry tomatoes & rocket tossed in a white wine sambal chilli sauce	35.9
slow cooked lamb ragu w a hint of chilli, tossed w pappardelle & topped w parmesan	29.5
orecchiette w broccoli, olives, semi-dried tomato pesto & rocket tossed in garlic olive oil & topped w sicilian crumbs (v) add chicken +5	26
seared calamari & basil pesto pan seared calamari, basil pesto, cherry tomatoes, chilli & buffalo mozzarella tossed w spaghetti & a white wine parmesan sauce	31

CHICKEN, FISH & BEEF

chargrilled portuguese chicken 1/2 chicken w paprika dusted chips & slaw	35.9
fish of the day (please refer to chef's choice menu)	market price
fish & chips soda battered flake fillets & fries	27
aged eye fillet (250g) (gf) w fries	43.5
cape grim scotch fillet (400g) (gf) w fries	45.5
sauce: 2.5 green peppercorn (gf) / truffle mushroom (gf) / rosemary & thyme jus	

TO SHARE

2 PEOPLE

braised morrocan lamb shoulder 12 hr slowed cooked lamb shoulder, served w beetroot hummus puree, a mixed olive & feta salad & wood fired flat bread	69.9
saffron paella mixta w chicken, prawns, chorizo, calamari, mussels, fresh herbs & spices	69.9

WOOD FIRED PIZZA

margarita w san marzano tomatoes, buffalo mozzarella & fresh basil (v) add chorizo + 6	18.9
spicy pork & fennel sausage w san marzano tomatoes, spanish onion & mozzarella	26
ham & pineapple w san marzano tomatoes, leg ham, sweet pineapple & mozzarella	23
king prawn w san marzano tomatoes, garlic, chilli, fresh capers, lemon zest & fresh herbs	28.5
vege w basil pesto, marinated artichokes, semi-dried tomatoes, mozzarella, goat feta & rocket (v)	23.5
braised lamb w san marzano tomatoes, kalamata olives, feta, red onion, oregano & garlic sauce	27
capricciosa w san marzano tomatoes, leg ham, mushrooms, olives, anchovies & basil	23.5
prosciutto & basil pesto w cherry tomatoes, mozzarella, rocket & balsamic glaze	25

SIDES

FOR ONE/TO SHARE

7/11

+ seasonal veg w lemon pepper & pine nuts (v/gf)
+ rocket & parmesan salad w balsamic vinaigrette (v/gf)
+ fries tossed in sea salt (v)
+ crispy cos lettuce, baby cucumber & radish salad w a sweet asian dressing (v/gf)
+ rosemary & thyme roasted chat potatoes (v/gf)

(v) vegetarian (gf) gluten free