

DINNER

Every night: 6pm-9pm

ENTREE

GARLIC LOAF	7
TOMATO CHILLI BRUSCHETTA served on brasserie sourdough	13
SOUP OF THE DAY (v) served w/ 1/2 garlic loaf	15
SALT AND PEPPER SQUID roquette, diced tomato salsa w/ passionfruit mayo	16

LIGHT

CAESAR SALAD cos lettuce, bacon, croutons, anchovies, parmesan, soft boiled egg & caesar dressing	16
add poached chicken	+4
INCA SALAD (gf / df / v) quinoa, roast sweet potato, avocado, black beans, heirloom tomatoes, fresh spinach & roasted walnuts	17
add poached chicken	+4

MAINS

BUTTER CHICKEN CURRY (gf) served w/ rice pilaf, naan, mango chutney & papadum	23
URBAN BACON BRGR angus beef patty, streaky bacon, cheddar cheese, lettuce, tomato, red onion w/ bbq sauce & aioli; w/ shoestring fries	24
FISH N' CHIPS (df) battered flathead fillets, shoestring fries & garden salad	21
CHICKEN SCHNITZEL (df) w/ shoestring fries & garden salad	21
add ham, cheese & napolitana sauce	+3
FETTUCCINI ALLA MELANZANE (v) roasted eggplant & zucchini in napolitana sauce w/ tossed cherry tomatoes, fresh herbs and shaved parmesan	25
PAN SEARED BARRAMUNDI (gf) sautéed garden vegetables, capers, olives, baby potatoes & cherry tomatoes w/ lemon pesto dressing	27
MARY'S CUTLETS (gf) grilled lamb cutlets w/ quinoa mashed potatoes, sautéed snow peas, vine tomatoes & red wine jus	28
STEAK & FRITES 250gr sirloin steak w/ shoestring fries, red wine jus & garden salad	28

SIDES

shoestring fries	7	garden salad	8
seasonal steamed vegetables	9	roquette, pear & parmesan salad	10
		sweet potato fries w/ sour cream & sweet chilli	10
		seasoned wedges w/ sour cream & sweet chilli	10

DESSERTS

TRIO OF SORBET mixed berries, mango & lemon served w/ fresh berries	10
PAVLOVA ROLL passionfruit mousse filling, crumbed meringue, diced kiwi & strawberries & mixed berry sorbet	12
STICKY DATE PUDDING w/ butterscotch sauce, berries & ice cream	12