

TO START/SHARE

WOODFIRED GARLIC PRAWNS house baked flatbread, nduja emulsion, lemon (i)	22
WOODFIRED CAMEMBERT house baked flatbread, honey, walnuts, herbs (v, gfo, n)	23
CAULIFLOWER POPCORN miso & soy glaze, fried shallot, lemon (ve)	16
CROQUETTES (5) prosciutto, chorizo, gruyère, aioli	16
CRISPY FRIED CALAMARI harrisa mayo, fennel, rocket, cucumber, lime (df, i)	e 18 m 32
SOUTHERN FRIED CHICKEN TENDERS chipotle mayo, lemon (gf)	18
CARPACCIO DI MANZO beef tenderloin, caperberry, rocket, parmesan, whole grain mustard (gf)	28
TRADITIONAL PARMA chicken schnitzel, Virginian ham, napoli, mozzarella, steak fries, dressed leaves	29
MEXICAN PARMA chicken schnitzel, corn chips, napoli, salami, jalapeños, mozzarella, avocado, sour cream, steak fries, dressed leaves	31
CHICKEN SCHNITZEL panko crumbed, steak fries, dressed leaves, lemon	26
FISH & CHIPS grilled or beer battered barramundi fillet, steak fries, dressed leaves, tartare, lemon (df, gfo, i)	28
CHEESEBURGER beef pattie, lettuce, tomato, pickles, double cheese, mustard mayo, tomato sauce, steak fries add bacon or egg +3 / add extra pattie +7	26
CHICKEN KATSU BURGER miso ginger marinated chicken thigh, yakiniku mayo, tomato, picked slaw, steak fries add bacon or egg +3	28
WAGYU STEAK SANDWICH grilled, Swiss cheese, balsamic onion, rocket, horseradish cream, toasted ciabatta, steak fries add bacon or egg +3	28

WOODFIRED PIZZAS

ROSSO

MARGHERITA sugo, mozzarella, basil, oregano, extra virgin olive oil (v)	25
SALAMI sugo, smoked scamorza, hot calabrese salami, Kalamata olives	26
SAN DANIELE sugo, mozzarella, prosciutto, grana padano, rocket	26
CAPRICCIOSA sugo, mozzarella, smoked ham, white mushrooms, kalamata olives, artichoke hearts	26
ANCHOVY MARINARA sugo, cherry tomato, garlic, oregano, basil (veo, df)	26
MORTADELLA sugo, straciatella, pistachio (n)	26
HAWAIIAN sugo, mozzarella, pineapple, smoked ham	26
BIANCO	
GARLIC & HERB minced garlic, mozzarella, oregano, rosemary (v)	18
FUNGHI smoked scamorza, button mushrooms, King mushrooms, thyme (v)	25
GAMBERI mozzarella, tiger prawns, zucchini, capsicum, goats cheese, chilli, lemon, thyme (i)	29
QUATTRO FORMAGGI gorgonzola, parmigiano reggiano, smoked scamorza, pecorino, honey, walnuts (v, n)	26
gluten free base +5 / vegan mozzarella +3	
SIDES	
STEAK FRIES aioli (gf, df, veo)	13
GREEN SALAD tahini yoghurt, rocket, iceberg, cucumber, cherry tomato, feta, pepitas (veo, gf)	15
CREAMY MASHED POTATO (v, gf)	12
WOODFIRED SEASONAL VEGETABLES hummus, olive oil, sea salt (gf, ve, df)	15
ONION RINGS chipotle mayo (v, df)	11

FROM THE GRILL

PASTURE FED

250g Eye Fillet - Premium Grain Fed	55
300g Scotch Fillet - Premium Grain Fed	54
300g Porterhouse - Premium Grain Fed MB2	48
400g Rump - Premium Grain Fed	42
*all served with dressed leaves, steak fries and your choice of house accompaniment: red wine jus, gravy, pepper, mushroom or garlic butter	
TRY OUR PRAWN TOPPER sautéed tiger prawns cooked in garlic butter	10

MAIN MEALS

SEAFOOD LINGUINE ajvar, prawns, calamari, clams, barramundi, cherry tomato, garlic, chilli, herbs (dfo, i)	34
VEAL SCHNITZEL herb & parmesan crumbed, creamy mashed potato, pickled slaw, choice of sauce	35
CRISPY DUCK BREAST sweet potato mash, orange, fennel & rocket salad, blood orange jus (gf)	36
TOFU POKE BOWL fresh or fried tofu, brown rice, avocado, kimchi, peas, house pickles, corn, furikake, toasted sesame dressing (veo, gfo) add chicken or prawn +8 / add egg +3	26
SPRING CREEK BARRAMUNDI anchovy emulsion, confit summer vegetables, cherry tomatoes, olives, lime (gf, df, a)	38

DESSERTS

OREO ICECREAM CAKE mascarpone cream (v)	16
SUMMER SPARK MANGO COCONUT CUP coconut icecream, house granola, diced mango (v, gf, n)	15
LEMON CURD PAVLOVA blueberry compote (v, gf)	15
NUTELLA PIZZA strawberry, almond flake (v, df, n) add vanilla icecream +3	15

FEAST WITH YOUR EYES

Scan the QR code to see photos of our dishes and bring the menu to life!

