

· F O O D M E N U ·

SHARE PLATES

GARLIC BREAD (V) Herb & garlic on crusty toasted sourdough	12
TURKISH BREAD AND DIPS (V) Hummus, red beetroot tapenade, olive oil & sherry vinegar	12
VEGETARIAN SPRING ROLL (V) Served with sweet chilli sauce	14
SALT & PEPPER SQUID Served with garlic aioli	12
MUSHROOM & MOZZARELLA ARANCINI (V) Roasted walnuts, rocket leaves & balsamic glaze	12
POPCORN CAULIFLOWER (V) Smoked paprika mayo with lemon	12

SALADS

BUDDHA BOWL (VG) (GF) Quinoa, chickpeas, slaw, avocado, baby beetroot, carrot, cherry tomatoes, green leaves & vinaigrette	18
CAESAR SALAD Baby cos, pancetta, parmesan flakes, ciabatta croutons & poached egg ADD EXTRAS : · grilled chicken breast 6 · grilled prawns (3) 9	18

PIZZA

Classic Hand Stretched Pizza Base + \$3 for Gluten Free

NAPOLETANA (V) Truss cherry tomato, basil leaves, mozzarella cheese & baby bocconcini	22
OCEAN PRAWNS Green prawn cutlets, roasted red capsicum, tomato, mozzarella cheese, chilli flakes & capers	28
CARNIVORE Virginia ham, pepperoni, roast chicken, salami, mushroom, red capsicum spanish onion & mozzarella	26

SIDES

BEER BATTERED FRIES (VG)	10
CAJUN SWEET POTATO FRIES (VG) (GF)	12
LOADED FRIES, BACON, CHEESE AND GRAVY ON THE SIDE	15
SAUTÉED ASIAN GREENS WITH GARLIC AND SWEET SOY (VG) (GF)	12

*Subject To Seasonality

·Please Inform Our Staff Of Any Allergies

*V= vegetarian *VG= vegan *GF= gluten free

*GFO= gluten free option

TACOS (2) CHOICE OF · Grilled barramundi, coleslaw, béarnaise · Chilli con carne, sour cream, spicy tomato salsa · Halloumi cheese, hummus, rocket leaves (v)	15
BBQ CHICKEN WINGS \ BUFFALO WINGS (GF) Blue cheese sauce	
6 Wings	14
12 Wings	24
18 Wings	32
HALF A DOZEN FRESH PACIFIC OYSTERS (GF) Mignonette sauce & lime	26
500GM BUCKET OF LOCAL PRAWNS (GF) Cocktail sauce & lemon	45

MAINS

SHOOEYS BEEF BURGER Char grilled beef, lettuce, tomato, cheese, beetroot, dill pickle, brioche bun & fries	22
CHICKEN SCHNITZEL BURGER Crumbed chicken breast, lettuce, tomato, cheese, avocado brioche bun & fries	22
NACHOS (GF) Vegetarian or Beef, crispy tortilla chips, shredded cheese, mixed beans, sour cream, guacamole & jalapenos	22
GRILLED BARRAMUNDI (GF) Coleslaw, beer battered fries, béarnaise sauce or chimichurri	28
PRAWN LINGUINI Sautéed local prawns, fresh chilli, garlic, baby spinach & virgin olive oil	32
CHICKEN SCHNITZEL Herb & parmesan panko crumbed chicken schnitzel, side salad & beer battered fries	24
CHICKEN PARMIGIANA Crumbed chicken schnitzel topped with napoli sauce, Virginia ham & mozzarella gratinated, side salad & beer battered fries.	26
BLACK ANGUS SIRLOIN STEAK SANDWICH ON TURKISH BREAD Spanish onion & red capsicum compote, Béarnaise sauce	28
250GM BLACK ANGUS BEEF RUMP (GFO) Creamy mash & seasonal greens or garden salad & fries Choice of Sauces – Madagascar Black Pepper, Creamy Shitake Mushroom, Chimichurri or Béarnaise	29
300GM BLACK ANGUS STRIPLOIN (GFO) 300gm beef striploin, butter maître d'hôtel, roasted vine tomatoes, with creamy mash & seasonal greens or garden salad & fries. Sauces – Madagascar Black Pepper, Creamy Shitake Mushroom Chimichurri or Béarnaise	46

DESSERTS

CHOCOLATE PANACOTTA (GF) Raspberry compote & biscotti	14
HOMEMADE VANILLA CRÈME CARAMEL (GF) Orange & Cointreau compote	14
TRIO OF ICE CREAM (GF) Chocolate, vanilla, strawberry, vanilla Chantilly	10
CHEESE PLATE Double cream brie, mature cheddar, light blue, quince paste, dried fruit lavosh & crackers	24