### **PIZZA**

#01	TOMATO, BASIL, FIOR DI LATTE & BOCCONCINI (V)	20
#02	CALABRESE SALAMI, OLIVES, CAPSICUM, CHILLI & MOZZARELLA	23
#03	HOT SOPRESSA, CHORIZO, RED ONIONS, CAPSICUM, JALAPENOS, CHILLI & SESAME SEA SALT	23
#04	SHREDDED CHICKEN, BACON, RED ONION, MUSHROOM, SPINACH, MOZZARELLA & BBQ SAUCE	24
#05	GRILLED EGGPLANT, MUSHROOM, BOCCONCINI, MOZZARELLA, SEMI-DRIED TOMATOES & SPINACH (V)	23
<b>#06</b>	PROSCIUTTO, FIOR DI LATTE, OLIVES, MOZZARELLA & ROCKET	23
<b>#07</b>	LAMB, GARLIC, PARSLEY, CHERRY TOMATOES, RED ONION, MOZZARELLA, HERB MAYO	24
<b>#08</b>	PRAWN, GARLIC, CHILLI, PARSLEY, CHERRY TOMATOES, CAPSICUM	24

#### **GLUTEN FREE BASE AVAILABLE \$5**

## PIZZA BREADS

BRUSCHETTA BOCCONCINI, CHERRY TOMATOES, ROCKET & OLIVES (V)	12
CHEESY HERB & GARLIC BREAD GARLIC, MIXED HERBS, MOZZARELLA & FRESH BASIL (V)	10
BASIL PESTO BREAD BASIL, PESTO, OLIVES, SALAMI & BOCCONCINI	12
SOMETHING SWEET	,
ETON MESS	
PAVLOVA, WHIPPED CREAM, BERRY COULIS & FRESH STRAWBERRIES (V)	14
CHOCOLATE FONDANT	16
VANILLA ICE-CREAM & FRESH BERRIES (V)	
STICKY DATE PUDDING	14
BUTTERSCOTCH SAUCE & VANILLA ICE-CREAM (V)	
LEMON MERINGUE PIE	15
ICE-CREAM, PASSIONFRUIT COULIS & FRESH BERRIES	
SPANISH CHURROS	13
CINNIANAONI CHOAD DUICTED CHUIDDOC CEDVED VAITU VAIADNA	13

NUTTELLA CHOCOLATE & CREAM (V)

# **SPECIALS**

TUE, WED

12PM - 3PM

\$22 LUNCH SPECIAL





YOU WANNA PIZZA ME!

\$15 PIZZA'S (BAR AREA ONLY)

\$15



THURSDAY 5PM - 8PM

\$15 COCKTAILS

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS







## **TASTE PLATES**

PRAWN & GINGER DUMPLINGS	19
SOY, KEWPIE MAYO, DRY SHALLOTS & SCHEZWAN CHILLI OIL	
ZUCCHINI & FETA FRITTERS	17
CRUMBLED FETA CHEESE & TOMATO SALSA (V)	
LIGHTLY DUSTED CALAMARI	19
SEASONED WITH SICHUAN PEPPER SALT, ROCKET LEAF & GINGER & SOY MAYO	
	19
CROQUETTES	13
MAC & CHEESE CROQUETTES, HONEY MUSTARD MAYO (V)	
	16
VEGETABLE SPRING ROLLS	
LETTUCE, CORIANDER, MINT & A SIDE OF SWEET CHILLI SAUCE (V)	
SAGANAKI	18
GRILLED & SERVED WITH CARAMELISED LEMON, ROCKET, PARMESAN & POMEGRANATE	
MOLASSES (V/GF)	
	20
GRILLED PRAWNS & SCALLOP	
COS LETTUCE, BLOODY MARY SAUCE & LIME CHEEK (GF)	
	14
ROASTED CAULIFLOWER	
SERVED WITH HONEY SEEDED MUSTARD MAYO & DUKKAH (V/GF/VE)	

## **BURGER BOUTIQUE**

#### SESAME SEED MILK BUN SERVED WITH BLUETRAIN FRIES

CLASSIC BEEF BURGER ANGUS BEEF PATTY, CHEDDAR, BACON, LETTUCE, TOMATO, MAYO & RELISH	25
PULLED LAMB BURGER 24HR BRAISED LAMB SHOULDER, SHREDDED MOZZARELLA, CHEDDAR, TOMATO, ROCKET, MAYO & MINT JELLY	26
SMOKEY & THE BANDIT CHICKEN BURGER FRIED CHICKEN FILLET, BACON, CHEDDAR, SLAW, PICKLES, MAYO & KANSAS CITY BBQ SAUCE	25
NACHO LIBRE VEGGIE BURGER  ZUCCHINI & FETA FRITTER, LETTUCE, CORN CHIPS, JALAPENOS, GUACAMOLE, SOUR CREAM & TOMATO (V)	24

#### **GF = GLUTEN FRIENDLY**

THE FOOD CONTAINS NO MORE THAN 20MG OF GLUTEN PER 100G OF FOOD

#### V = VEGETARIAN, VG = VEGAN

ALLERGEN: MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, TREE NUTS & MILK. INSTANCES OF CROSS CONTAMINATION MAY OCCUR. FOR MORE INFORMATION, PLEASE SPEAK TO ONE OF OUR FRIENDLY STAFF MEMBERS WHO WILL ASSIST YOU.

## **MAINS**

BUTTER CHICKEN TENDER CHICKEN THIGH SIMMERED IN TRADITIONAL STYLE BUTTER CHICKEN SAUCE, SERVED WITH RAITA & A CHOICE OF GARLIC PIZZA BREAD, OR STEAMED BASMATI RICE	32
FISH & CHIPS— NEW ZEALAND, BLUE GRENADIER BEER BATTERED, SERVED WITH FRIES, SLAW & HOMESTYLE TARTARE SAUCE	30
CHICKEN PARMIGIANA HAND CRUMBED CHICKEN SCHNITZEL, NAPOLI, HAM & MOZZARELLA CHEESE, SERVED WITH FRIES & SLAW	30
BARRAMUNDI	
LEEK, ROASTED CHAT POTATOES, SALSA VERDE, CRISPY PROSCIUTTO & LIME (GF)	37
PAN SEARED SALMON HONEY GLAZED HEIRLOOM CARROTS, BROCCOLINI, PESTO POTATOES &CRUMBED FETA (GF)	
	36
CHIMICHURRI STEAK 280G	
THINLY SLICED RUMP STEAK, MEDIUM RARE, SALAD OF ROCKET, SEMI DRIED TOMATOES, FETA, ROASTED CHAT POTATOES & A CHIMICHURRI DRESSING (GF)	
PORK CUTLET	36
LEMON & HERB MARINATED PORK CUTLET WITH APPLE, BEETROOT & RED CABBAGE SLAW, SERVED WITH GRILLED LEMON & CRANBERRY SAUCE	
LAMP LOIN 2000	36
LAMB LOIN 300G  MARINATED WITH FRESH HERBS, GRILLED & SERVED WITH SPINACH, BROCCOLINI, HEIRLOOM CARROTS, CURRIED RATATOUILLE & RED WINE JUS (GF)	
	39

## **GRILL**

ALL STEAKS ARE PREPARED TO YOUR LIKING, SERVED WITH BLUETRAIN FRIES, ROASTED BROCCOLINI & HEIRLOOM CARROTS WITH YOUR CHOICE OF RED WINE JUS, MUSHROOM OR PEPPER SAUCE (GF)

BOOg NATURALLY GRASSFED MSA SCOTCH FILLET (GF)	49
300g NATURALLY GRASSFED MSA PORTERHOUSE (GF)	44

### **SIDES**

BLUETRAIN FRIES	12
AIOLI (V/GF)	
SWEET POTATO FRIES	14
CHIPOTLE MAYO (V)	
SEASONED WEDGES	13
SOUR CREAM & SWEET CHILLI SAUCE (V)	
SEASONAL ROAST VEGETABLES (V/GF)	10
GREEN LEAF SALAD	0

COS LETTUCE, CUCUMBER, SEMI DRIED TOMATOES, RED ONION

WITH A LEMON VINAIGRETTE (V/GF)

## **PASTA**

GLUTEN	FREE PA	ASTA A۱	/AILABL	E ON	REQUES

SEAFOOD LINGUINE HANDMADE LINGUINE, CALAMARI, PRAWNS, CHERRY TOMATOES, SPINACH, TOMATO SUGO & CHILLI OIL	3
BEEF RAGU HANDMADE PAPARDELLE, BEEF RAGU, MIXED MUSHROOMS, NAPOLI, SPINACH, PARMESAN & FRESH HERBS	3
LAMB RAGU HANDMADE PAPARDELLE, LAMB RAGU, MIXED MUSHROOMS WITH NAPOLI & FRESH HERBS	3
CHICKEN & AVOCADO HANDMADE LINGUINE, SPRING ONION & SPINACH SERVED WITH A CREAMY WHITE WINE SAUCE & GRATED PARMESAN	32
PESTO & POTATO GNOCCHI PESTO, SPINACH, CHORIZO, SUN-DRIED TOMATOES, BOCCONCINI & CHILLI OIL (VEGETERIAN OPTION AVAILIBLE)	
CHICKEN RISOTTO CHICKEN, LEEK, SPINACH & MUSHROOM RAGU, SERVED WITH PARMESAN (GF)	3
<b>PUMPKIN RISOTTO</b> ROASTED PUMPKIN, LEEK, SPINACH, FRESH SAGE, PINE NUTS & FETA (V/GF)	2

## **SALADS**

COCONUT SALAD  PAN SEARED CHICKEN, CABBAGE SLAW, FRESH HERBS, SHALLOTS &  CHILLI WITH A FRAGRANT COCONUT DRESSING, SERVED WITH A RICE  PAPER CRACKER (GF)	25
BOCCONCINI SALAD  PAN SEARED CHICKEN, FRESH HERBS, CHILLI OIL, SPINACH, CHERRY  BOCCONCINI, PINE NUTS, SEMI-DRIED TOMATOES, AVOCADO WITH A  LEMON VINAIGRETTE & ITALIAN BALSAMIC GLAZE (GF)	25
GRILLED SQUID SALAD  MARINATED IN HERBS, SERVED ON GRILLED COS LETTUCE, MEDELEY OF CHERRY TOMATOES, CAPER BERRIES, RED ONION, CUCUMBER RIBBONS & CHIMICHURRI SAUCE.	28

VEGAN OPTIONS	
VEGAN PIZZA GRILLED EGGPLANT, MUSHROOM, VEGAN CHEESE, SEMI-DRIED TOMATOES & SPINACH	22
VEGAN PASTA EGGPLANT, ZUCCHINI, CAPSICUM, GARLIC & ONION WITH A NAPOLI SAUCE	26
VEGAN BEEF BURGER — LETTUCE BUN V2 PLANT BASED BEEF PATTY, VEGAN CHEESE, TOMATO, ONION & RELISH IN A LETTUCE BUN, SERVED WITH BLUETRAIN FRIES (GF)	24
VEGAN CHICKEN BURGER — LETTUCE BUN V2 PLANT BASED CHICKEN PATTY, VEGAN CHEESE, TOMATO, ONION & RELISH IN A LETTUCE BUN, SERVED WITH BLUETRAIN FRIES (GF)	24