

Menu

DAIRY FREE - (DF)

GLUTEN FREE - (GF)

VEGETARIAN - (V)

VEGAN - (VE)

DIETARY AVAILABLE - (+)

M- MEMBERS / V - VISITORS

LIGHT MEALS

M / V

OYSTERS NATURAL DF / GF Served with lemon & mignonette sauce	4ea
GARLIC BREAD V Add cheese 3 Make GF 3	7 / 8
CORN RIBS GF / V / VE+ Chilli, parmesan, parsley served with chipotle aioli	14 / 15
DUMPLINGS 5PC Pork or vegetarian served with soy chilli & shallot	15 / 17
FLASH FRIED CALAMARI DF / GF Serve with lemon wedge & aioli	19 / 20
BUTTERMILK CHICKEN WINGS Served with pickles & Sriracha mayo	19 / 20
CHICKEN SAN CHOY BOW DF Served with 3 lettuce cups, chilli, garlic & peanuts	20 / 21
CHICKEN YAKITORI DF 3 pcs, puff rice noodle, Asian salad, sticky chilli soy dressing	21 / 22
DECONSTRUCTED SOFT SHELL TACO GF+ Choice Chicken thigh or Pulled mushroom V / VE+ Tomato salsa, avocado, sour cream, shredded iceberg lettuce and 4 warm flour tortillas	25 / 27

SALADS & BOWLS

M / V

RAINBOW BOWL DF / GF / V / VE+ Zucchini noodles, avocado, soft egg, red cabbage, carrot, beetroot, heirloom tomato & tahini dressing	20 / 21
ROASTED PUMPKIN SALAD DF / GF / V+ / VE+ Roasted butternut pumpkin, almonds, spinach, feta & heirloom tomato	20 / 21
WARM TUSCAN SALAD DF / GF+ Grilled chicken, rocket, semi dried tomatoes, crispy pancetta, grilled asparagus, sourdough croutons	22 / 24
POKE BOWL DF / GF / V+ / VE+ Choice of sashimi salmon or chicken Avocado, red cabbage, edamame beans, coriander, shallots, black sesame seeds, wasabi mayo, brown rice & ponzu dressing	24 / 26
STEAK BOWL DF+ / GF Wagyu beef rump, crushed potatoes, heirloom tomatoes, rocket, feta & white balsamic dressing	27 / 28
ADD PROTEIN	
100g Sashimi Salmon	8
100g Grilled Salmon	8
100g Poached Chicken	7
150g Wagyu Rump <i>cooked medium</i>	12

CLASSICS M / V

GRILLED CHICKEN BURGER 21 / 22 Aioli, tomato & avocado salsa, lettuce, cheese on a toasted milk bun & a side fries	PULLED MUSHROOM BURGER 21 / 22 Fried onion, spinach, zucchini noodles, smoky BBQ sauce on a toasted milk bun & a side fries	HAND CRUMBED SCHNITZEL 22 / 23 Served with slaw & a side of fries
CHEESEBURGER 21 / 22 Our Fire & Brimstone beef pattie, double cheese, sweet & spicy pickles, tomato sauce, mustard on a toasted milk bun & a side fries	BEEF BURGER 25 / 27 Double beef patty, double cheese, double bacon, sweet & spicy pickles, Brimstone BBQ sauce on a toasted milk bun & a side fries	MAKE IT A PARM 4 / 5 Chicken schnitzel smothered in napolitana sauce, fior de late mozzarella & parmesan

GF Bun Available

BURGER ADD ONS

Add Cheese 3

Add Bacon 3

Add Patty 5

KIDS MEALS

CALAMARI & CHIPS	12
CHICKEN SCHNITZEL & CHIPS	12
PASTA NAPOLITANA V	12
CHEESE PIZZA	12
ICE CREAM	5
Choice of topping	

serve 4

FAMILY SHARE

ROASTED PUMPKIN SALAD V Roasted butternut pumpkin, almonds, spinach, feta, heirloom tomato	75 / 77
TUSCAN SALAD Rocket, semi dried tomatoes, crispy pancetta, grilled asparagus, sourdough croutons	75 / 77
BRAISED WAGYU RAGU Pappardelle pasta with fresh basil & parmesan	85 / 87
MIXED MUSHROOM RISOTTO Truffle pecorino and mixed mushroom	85 / 87
LAMB SHOULDER with smashed chat potato, seasonal greens & jus	89 / 91



Become a member & receive discounts, members pricing & more!

M- MEMBERS / V - VISITORS

MAINS

MIXED MUSHROOM RISOTTO GF / V / VE+ Truffle pecorino & mixed mushroom	24 / 26
CRISPY SKIN CHICKEN BREAST GF Choice of one side & a sauce	30 / 31
SLOW BRAISED WAGYU GF+ Pappardelle pasta with buffalo mozzarella	30 / 31
PORCHETTA (PORK BELLY) GF Apple puree, green bean & olive salad	31 / 34
200G SIRLOIN MINUTE STEAK GF Choice of one side & a sauce	34 / 35
300G TAJIMA WAGYU RUMP GF Choice of one side & a sauce	36 / 38
CRISPY SKIN ATLANTIC SALMON DF / GF Charred broccolini & black sesame miso dressing	36 / 38
GRILLED BARRAMUNDI GF Confit heirloom tomato, baby basil, eschalots & smashed chat potato	37 / 39

FRIES V S - 6
Served with garlic aioli L - 10

SWEET POTATO FRIES V S - 10
Served with garlic aioli L - 14

ROASTED PUMPKIN SALAD GF / V 8
Roasted butternut pumpkin, almonds, spinach, feta & heirloom tomato.

SMASHED CHAT POTATO GF / V 8
Confit garlic, rosemary & sea salt

GREENS GF / V 9
Seasonal greens, sea salt & olive oil

SIDES

SAUCES

Pepper GF	3
Mushroom GF	3
Chipotle Aioli GF	3
Gravy GF	3
Garlic Aioli GF / V	3

PIZZA

GF pizza available 3

EVO - Extra Virgin Olive Oil

MUSHROOM & SPINACH PIDE DF / V / VE Roasted capsicum, hummus & rocket Add fetta 2	19 / 20	MEAT LOVER DF+ Tomato base, fior di latte, sopressa, beef, ham, bacon & BBQ	23 / 25
MARGHERITA V Tomato base, fior di latte, bocconcini & basil EVO	20 / 21	CAPRICCIOSA DF+ Tomato base, fior di latte, ham, artichoke, black olive, bocconcini & basil	23 / 25
FUNGI DF+ / V / VE+ Tomato base, fior di latte, mushroom & truffle oil	22 / 23	PROSCIUTTO DF+ Tomato base, mozzarella fior di latte, prosciutto, rocket, parmesan & EVO	23 / 25
DIAVOLA DF+ Tomato base, fior di latte, sopressa, black olive, chilli & bocconcini	22 / 23	POLLO DF+ Tomato base, fior di latte, mushroom, chicken, pesto genovese	23 / 25

DESSERT

NUTELLA DOUGHNUT 4ea Nutella filled Italian doughnut	WARM WAFFLE 14 / 15 Ice cream, dulce de leche, fresh berries & honeycomb	WARM BROWNIE GF 14 / 15 Vanilla ice cream, chocolate sauce & berries	Add ice cream 1.50
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