



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



Chef Specials scan here



Members price / Visitors price

LIGHT MEALS

GARLIC BREAD (V) 7 / 8
Add cheese 3 \ Make GF 3

MARINATED OLIVES (V / GF+) 8 / 9
Warm mixed marinated olives with toasted sourdough

JINJA SPRING ROLLS (V) (4PC) 15 / 16
Served with Plum sauce

JINJA DANCING DUMPLINGS 5PC 19 / 20
Chicken & Mushroom or Vegetarian
Served with soy chilli & shallot

BUTTERMILK FRIED CHICKEN WINGS 19 / 20
Served with pickles & sriracha mayo

FLASH FRIED CALAMARI (DF / GF) 19 / 20
Served with lemon, togarashi salt & aioli

BURRATA & SOURDOUGH (GF+) 19 / 20
Toasted sourdough, prosciutto crumb & EVO

DECONSTRUCTED SOFT SHELL TACO (GF+) 25 / 27
Choice of chicken, pulled pork or plant based mince
Tomato salsa, avocado, sour cream, shredded lettuce and four warm flour tortillas

SALAD & BOWLS

ROASTED PUMPKIN SALAD 22 / 23
(V / GF)

Heirloom tomato, roast pumpkin, almonds, spinach, feta & balsamic dressing



PORK SALAD 22 / 23
(GF+)

Rice noodle, mint, coriander, chilli, crispy onion, carrot, wombok, soy & sesame dressing

STEAK BOWL 29 / 30
(DF+ / GF)

Short horn striploin, crushed potatoes, heirloom tomatoes, rocket, roasted shallot feta & white balsamic dressing

WARM TUSCAN SALAD 22 / 23
(DF / GF+)

Grilled chicken, rocket, semi dried tomatoes, crispy pancetta, grilled asparagus, sourdough croutons

POKE BOWL 25 / 27

Choice of sashimi salmon (GF / DF), katsu chicken (GF+) or sesame crusted tofu (V / VE / GF)
Avocado, pickled ginger, crisp seaweed, red cabbage, edamame beans, shiso, wasabi mayo, brown rice and ponzu dressing



ADD PROTEIN

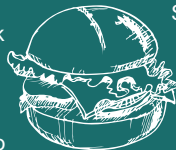
110g Grilled Chicken 7
110g Katsu Chicken 7
120g Sesame Crusted Tofu 7
100g Sashimi Salmon 9
100g Grilled Salmon 9
120g Short Horn Striploin cooked medium 12

CLASSICS

KATSU CHICKEN BURGER 23 / 24
Katsu chicken, cheese, tomato, lettuce, sriracha mayo, sweet & spicy pickles on a toasted milk bun served with fries

CLASSIC CHEESEBURGER 23 / 24
Double cheese, beef patty, sweet & spicy pickles, onion, ketchup, American mustard on a toasted milk bun served with fries

HALOUMI BURGER 23 / 24
Haloumi, fried onion, lettuce, tomato relish, aioli on a toasted milk bun served with fries



BEEF & BACON BURGER 28 / 30
Double cheese, double beef patty, bacon, tomato relish, lettuce, sweet & spicy pickles, Fire & Brimstone smoky BBQ sauce on a toasted milk bun served with fries

STEAK SANDWICH 28 / 30
Short horn striploin, lettuce, tomato, beetroot, crispy onion & BBQ sauce served with fries

BURGER ADD ONS
Add Cheese 3 / Add Bacon 4
Add Patty 6 / GF Bun Available

HAND CRUMBED SCHNITZEL 25 / 26
Served with fries & house slaw

100% NOT SCHNITZEL 25 / 26
Plant based schnitzel pan fried served with fries & house salad

MAKE IT A PARMESI 5
Smothered in napolitana sauce, fior de latte mozzarella & parmesan

KIDS MEALS

Comes with a free soft drink or juice



CALAMARI & FRIES 15

CHICKEN SCHNITZEL & FRIES 15

PASTA NAPOLITANA 15
(V / VE+)

CHEESE PIZZA 15
(V)



ICE CREAM 6
Choice of topping



RM
REWARDME
Become a member
& receive discounts,
members pricing
and more!



*Chef
Specials
scan here*
→



Members price / Visitors price

MAINS

PUMPKIN RISOTTO (GF / GF+ / V / VE+) 25 / 27
Manchego cheese & hazelnut crumb

CRISPY SKIN CHICKEN BREAST (GF) 32 / 34
Choice of one side & a sauce

PORCHETTA (GF) 33 / 35
Apple purée & green bean salad

SLOW BRAISED WAGYU (GF+) 34 / 36
Pappardelle pasta with buffalo mozzarella, parmesan, basil & EVO

200G SHORT HORN STRIPLOIN MSA 34 / 36
Choice of one side & a sauce

PRAWN LINGUINE (GF+) 36 / 38
Napolitana sauce, chilli, basil & pangrattato

GRILLED BARRAMUNDI (GF) 38 / 40
Corn purée & charred corn on the cob

CRISPY SKIN SALMON (DF / GF) 38 / 40
Charred broccolini & black sesame miso dressing

300G SOUTHERN PRIME SCOTCH FILLET MSA 42 / 44
Choice of one side & a sauce



FRIES (V)
SML - 6 / LRG - 10
Served with garlic aioli

CRUMBED ZUCCHINI WEDGES (V)
SML - 10 / LRG - 14
Served with sweet chilli sauce

SIDES & SAUCES

HOUSE SALAD (GF / V / VE+) 8
Heirloom tomato, roast pumpkin, almonds,
spinach, feta & balsamic dressing

CRISPY CHAT POTATO (GF / VE) 8
Confit garlic, chives & sea salt

SEASONAL GREENS (GF / VE) 9
Seasonal greens, sea salt & olive oil

ALL SAUCES (GF) 3
Gravy (VE)
Pepper
Mushroom
Sriracha Mayo (V)
Garlic Aioli (V)
Fire & Brimstone Smoky BBQ



PIZZA

MARGHERITA (V) 20 / 21
Tomato base, fior di latte, parmesan,
basil & EVO

FUNGI (V) 22 / 23
Tomato base, fior di latte,
mushrooms, truffle oil & micro herbs

VEGETARIANA (V) 23 / 24
Tomato base, fior di latte, capsicum,
mushroom, artichoke, black olive
& eggplant

DIAVOLA 23 / 24
Tomato base, fior di latte, sopressa,
black olive, chilli, basil & EVO

MEAT LOVER 24 / 26
Tomato base, fior di latte, sopressa,
beef, ham, bacon & BBQ sauce

CAPRICCIOSA 24 / 26
Tomato base, fior di latte, double
smoke ham, artichoke, black olive,
mushroom, basil & EVO

PROSCIUTTO 24 / 26
Tomato base, mozzarella fior di latte,
prosciutto, rocket, parmesan & EVO

POLLO 24 / 26
Tomato base, mozzarella fior di latte,
chicken breast, mushroom, capsicum,
fresh chilli & pesto genovese

GLUTEN FREE BASE AVAILABLE 4 / VEGAN CHEESE 4 / EVO - EXTRA VIRGIN OLIVE OIL



DESSERT

PASSIONFRUIT BRULEE (GF) 14 / 15
Pistachio crumb & vanilla bean ice cream

CHOCOLATE BROWNIE (GF / N) 14 / 15
Vanilla bean ice cream, chocolate sauce
& berries

BISCOFF DOUGHNUT 5
Biscoff filled Italian doughnut

Add ice cream 2



*Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten.
Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free*