



MENU

AVAILABLE MON - SUN

**OPENING
HOURS**

 11:00AM
9:00PM

NIBBLES & SMALL PLATES

GARLIC BREAD (V)	\$10	PORK BELLY BITES (GFO)	\$17	SANG CHOY BOW	\$18
		Bite sized pork belly pieces		Chinese chicken mince, water	
CHEESY GARLIC PIZZA (V)	\$15	tossed in Gluhwein glaze		chestnuts, scallions, sesame, chilli	
BRUSCHETTA (V)	\$15			and hoi sin sauce in lettuce cups	
Fresh Roma tomatoes, red onion,		SQUID	\$19	CORN RIBS (GF, VG)	\$16
garlic, fresh basil, feta, EVOO and		Lemon salt and pepper squid		Chargrilled paprika corn ribs with	
balsamic on garlic ciabatta		with zesty herb aioli		chilli, lime and coriander salsa and	
POPCORN CHICKEN	\$14	GARLIC PRAWNS (GF)	\$24	chipotle crema	
Honey bbq coated popcorn chicken		Creamy garlic prawns with		PORK SPRING ROLLS	\$17
with buttermilk ranch and chilli		steamed rice		Char sui pork spring rolls with	
GOATS CHEESE BALLS (V)	\$18	WHIPPED FETA DIP (VO)	\$19	chilli jam	
Golden fried goats cheese balls on		Whipped feta and spicy honey		CHICKEN WINGS	\$17
Romesco sauce with crispy basil,		dip with caramelised chorizo,		Sweet and sour wings with sesame	
parmesan and toasted Turkish		olives and toasted foccacia		soy dipping sauce	
bread				TASTING BOARD	\$49
				Chefs selection of tasty items, please see our	
				specials menu	

MAIN COURSES

BEEF CHEEKS (GF)	\$36	CHICKEN PARMIGIANA	\$29
Braised beef cheeks with roasted vegetables,		Chicken schnitzel, leg ham, Napoletana sauce and	
whipped basil mashed potato, Napoletana sauce and		mozzarella with chips and side salad	
parmesan crisp		FISH & CHIPS	\$28
PORK BELLY (GF)	\$35	Single Fin Summer Ale battered fish fillet with chips,	
Crispy skinned pork belly with beetroot risotto,		side salad and lemon gherkin aioli	
broccolini, garden peas and balsamic glaze		CHICKEN & MUSHROOM PIE	\$32
CHICKEN BREAST (GF)	\$30	Creamy chicken and mushroom pie with buttered	
Pan fried skin on chicken breast with potatoes Anna,		leek mashed potato, charred asparagus, confit	
charred asparagus and dijon, paprika mushroom		tomatoes and jus	
sauce		CAULIFLOWER TAQUITOS (VG)	\$28
SOUTH AFRICAN LAMB CURRY (GFO)	\$32	Baked taquitos with cauliflower, black bean, vegan	
Braised lamb shoulder Kalya curry with potatoes,		cheese, salsa fresca and avocado dip	
ginger, cumin, saffron, tomato and yoghurt with pilaf		SALMON FILLET	\$34
rice and roti bread		Chilli, ginger and hoi sin baked salmon fillet with	
		hokkien noodles, bok choy and shiitake mushrooms	

WHILE WE WILL DO ALL THAT WE CAN TO
ACCOMMODATE ALLERGIES, PLEASE NOTE THAT NO
DISH CAN BE CLASSIFIED AS 100% ALLERGEN FREE

V · VEGETARIAN
VG · VEGAN

GF · GLUTEN FREE

O · OPTION TO ADJUST THE DISH TO DIETARY REQ.

PASTA

● **PAELLA (GF)** \$32
Prawns, barramundi, squid and chorizo paella with tomato, capsicum, smoked paprika and saffron rice

GNOCCHI (V, VGO) \$27
Panfried handmade gnocchi with peas, broad beans, preserved lemon, nut butter, EVOO, mint ricotta labne and parmesan

CREAMY RIGATONI (GFO, VO) \$27
Creamy red pepper rigatoni with spicy nduja, caramelised balsamic shallots, garlic, herbs, parmesan and buffalo mozzarella

CARBONARA (GFO) \$26
Linguine with garlic, pancetta, mushrooms, creamy sauce, parmesan and garlic bread crumb
ADD CHICKEN \$7

BURGERS

DOUBLE CHEESEBURGER \$26
Two smashed beef patties, American cheese, fried pickles, tomato relish and spicy aioli on a brioche bun, served with chips

● **CRISPY CHICKEN BURGER** \$26
Fried chicken breast, jalapeño and honey mustard coleslaw, cos lettuce and hot sauce on a brioche bun, served with chips

VEGGIE BURGER (VG) \$26
Chickpea, pumpkin and beetroot pattie, cos lettuce, broccoli slaw on a potato bun, served with chips

STEAK SANDWICH \$29
Scotch fillet, red onion and beetroot relish, bacon, lettuce, tomato, aioli and cheddar in Turkish bread, served with chips

PIZZAS

MARGHERITA (V) \$20
Napoletana sauce, buffalo mozzarella, basil, cherry tomato and mozzarella

ITALIANO \$26
Napoletana sauce, Italian sausage, blue cheese, mushrooms and mozzarella

CHAR SIU PORK \$25
Napoletana sauce, char siu bbq pork, red onion, green chilli, coriander, sweet chilli and mozzarella

PRAWN & CHILLI \$27
Salsa verde base, prawns, preserved lemon, chilli, rocket, and mozzarella

BUFFALO CHICKEN \$27
Napoletana base, buffalo chicken, mozzarella, scallions, jalapeños and buffalo sauce

GLUTEN FREE BASE +\$3

GRILL

WAGYU RUMP STEAK (GFO) \$39
250g wagyu rump with chips, house salad and your choice of sauce
INCLUDES CHOICE OF SAUCE

SURF & TURF (GFO) \$45
300g sirloin steak with creamy garlic prawns, hand cut wedges and Greek salad

GAMMON (GFO) \$30
Traditional gammon with chilli honey pineapple, hand cut wedges and house salad

● **FILLET STEAK** \$45
Fillet of beef with chorizo and broad bean potato cake, pea purée, crispy prosciutto, broccolini and pedro jús

CHICKEN SKEWER (GFO) \$35
Cajun chicken skewer with sweet potato fries, corn, mango and cucumber salsa, honey chilli soy

STEAK SAUCES \$4
Creamy Pepper - Mushroom
Red wine jús - Garlic
ADD ONION RINGS \$5

SALADS

CAESAR (GFO, VO) \$21
Cos lettuce, crispy bacon, parmesan, boiled egg, anchovies, croutons and Caesar dressing
ADD CHICKEN \$7

CHIMICHURRI STEAK (GF) \$26
Flank steak with chimichurri dressing, red onion, roasted red peppers, heirloom cherry tomatoes, cucumber, avocado, cos and burnt honey lime drizzle

LAMB KOFTA (GFO) \$28
Baked lamb kofta, pearl cous cous, Baba ghanoush, rocket, pickled cucumber, feta cheese and warm flat bread

SIDES

CHIPS \$11
With ketchup and aioli

SWEET POTATO FRIES \$12
With sweet chilli and aioli

BEER BATTERED ONION RINGS \$12
With sweet chilli and aioli

SPICED POTATO WEDGES \$12
With sweet chilli and sour cream

TRUFFLE FRIES (GFY) \$14
Truffle fries with parmesan, parsley and truffle aioli

GREEK or GARDEN SALAD \$12

STEAMED GREENS \$12