

LUNCH & DINNER MENU

12-2PM & 6-8PM

ENTREES

GARLIC BREAD - PANE DI CASA MINI LOAF TOASTED WITH GARLIC & HERB BUTTER (V) 9

BRUSCHETTA - CONFIT TOMATO & WHITE ANCHOVY, WITH A DRIZZLE OF EXTRA VIRGIN OLIVE OIL & FRESH BASIL (V OPTION AVAILABLE) 18

JALAPEÑO POPPERS WITH A CHEESY CON QUESO DIPPING SAUCE & CORN CHIPS (V) 17

ASIAN DUCK SPRING ROLLS WITH A PLUM AND HOISIN DIPPING SAUCE (V OPTION AVAILABLE) 19

CALAMARI - SIMPLY FRIED AND DUSTED IN 'MBK FOR LIFE' MYSTERY BAY CHILLI INFUSED KELP, LIME ZEST & SALT, SERVED WITH LEMON AND GARNISH SALAD (GF) 17

SATAY BEEF SKEWERS (2) ON STEAMED JASMINE RICE, DRESSED GREENS & SPICY SATAY SAUCE (GF) 18

GOATS CHEESE, DUKKAH-CRUSTED, GRILLED & SERVED WARM ON AN ORANGE AND PISTACHIO NUT SALAD (GF) 19

SOUP OF THE DAY - SEE SPECIALS BOARD

SALADS

GRILLED OCTOPUS SALAD WITH HICKORY SMOKED TOMATO, KALAMATA OLIVES, CUCUMBER, SPANISH ONION, LEMON VINAIGRETTE & PERSIAN FETA (GF) 32

WARM CHILLI AND GINGER GLAZED DUCK SALAD WITH GRILLED NASHI PEAR, CORIANDER, BEAN SHOOTS, CARROT, TOASTED SESAME SEEDS, HONEY & LIME DRESSING (GF) 28

WARM HEMP SEED SALAD WITH GREEN LENTILS, AVOCADO, ROASTED MACADAMIA NUTS, CARROT WITH A HONEY & SEEDED MUSTARD DRESSING (V, VG OPTION AVAILABLE - NO HONEY IN DRESSING) 25

KIDS' MEALS

KIDS BATTERED FISH N CHIPS WITH SALAD (GF OPTION AVAILABLE) 14

PANKO CRUMBED CHICKEN TENDERLOINS WITH CHIPS AND SALAD 14

KIDS PARMI - PANKO CRUMBED CHICKEN TENDERLOINS WITH NAPOLI SAUCE, HAM & CHEESE 14

VEGETARIAN SPRING ROLLS WITH DIPPING SAUCE, CHIPS & SALAD (V) 14

MINI CHEESE BURGER WITH CHIPS 14

CHECK OUT THE SPECIALS BOARDS FOR SPECIALS AND DESSERTS

GF - GLUTEN FREE V - VEGETARIAN VG - VEGAN

PLEASE FIND A TABLE, TAKE A NOTE OF YOUR TABLE NUMBER
PLACE YOUR ORDER AND PAY AT THE BAR

LUNCH & DINNER MENU

MAINS

PLEASE CHECK OUT OUR DAILY SPECIALS BOARD

PUMPKIN, RICOTTA AND MACADAMIA NUT CRUMBLE SERVED WITH BALSAMIC DRESSED ROCKET LEAVES (V, GF) 27

MARINATED LAMB SHOULDER SOUVLAKI, GRILLED, ON PITA BREAD WITH LETTUCE, TOMATO, SPANISH ONION, HOUSE-MADE BABA GANOUSH & SPICED YOGHURT SERVED WITH CHIPS 27

(VG) LAMB SUBSTITUTED WITH LENTILS AND COCONUT YOGHURT FOR A VEGAN OPTION 24

300G BLACK ANGUS PORTERHOUSE STEAK, GRILLED, SERVED WITH GARDEN SALAD AND CHIPS OR MASH AND VEGETABLES & A CHOICE OF PEPPERCORN SAUCE, CREAMY MUSHROOM SAUCE OR GRAVY 34

EGGPLANT PARMIGIANA, CRUMBED IN ALMOND MEAL & HEMPSEED, TOPPED WITH SPINACH, NAPOLI SAUCE, BOCCONCINI CHEESE & GRILLED, SERVED WITH CHIPS & SALAD (V, GF) 24

PANKO CRUMBED CHICKEN SCHNITZEL, WITH CHIPS, SALAD & GRAVY ON THE SIDE 23
- ADD NAPOLI SAUCE, HAM AND CHEESE FOR PARMIGIANA 25

CHICKEN SALTIMBOCCA, HOUSE-SMOKED CHICKEN BREAST WRAPPED IN PROSCIUTTO WITH SAGE BUTTER, HOUSE-MADE POLENTA CHIPS & STEAMED GREENS 29

SEAFOOD LINGUINI - A SELECTION OF PRAWNS, MUSSELS, CALAMARI, FRESH FISH, SCALLOPS, CONFIT GARLIC AND CHILLI, PAN SEARED IN EXTRA VIRGIN OIL 32

FETTUCCINI TOSSED THROUGH A CREAMY GARLIC MUSHROOM & LEEK SAUCE, WITH GOATS CHEESE & SPINACH (V) 25

ASIAN PLATE - SELECTION OF DUCK SPRING ROLLS, TEMPURA PRAWNS, CHILLI & GINGER GLAZED DUCK SALAD & SATAY BEEF, SERVED WITH STEAMED JASMINE RICE, HOI SIN PLUM DIPPING SAUCE, CORIANDER & BEAN SHOOTS 29

CROCODILE BURGER WITH PROSCIUTTO, SPANISH ONION, LETTUCE & HOUSE-MADE LOCALLY GROWN FINGER LIME MAYO, ON A MILK BUN, SERVED WITH CHIPS 26

200G 100% BEEF HOUSE-MADE BURGER WITH BACON, ONION, TILBA CHEDDAR, LETTUCE, HOUSE-MADE BEETROOT RELISH, TOMATO, AIOLI, BBQ SAUCE, ON A MILK BUN, SERVED WITH CHIPS 21

SODA-BATTERED FRESH FLATHEAD TAILS, CHIPS, SALAD WITH AIOLI AND LEMON (GF OPTION AVAILABLE) 28

FISH OF THE DAY - PLEASE SEE SPECIALS BOARD

GARDEN SALAD 6

HOT CHIPS SERVED WITH AIOLI 7

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