

Menu

10% Surcharge Sunday and 15% Public holidays

ENTREE

Confit Bruschetta \$19

Slice of toasted sourdough topped with olive tapenade, wild rocket, confit tomatoes, and whipped feta, drizzled with extra virgin olive oil and basil dust. (V, GFO, VEO)

Pairs with: Pinot Grigio, Fiano or Berry Bliss

Chimichurri Prawns \$23

Pan-Seared Chimichurri Prawns In a buttery sauce, served with fresh toasted Turkish bread. (GFO)

Okonomiyaki \$24

Japanese-style pancakes topped with caramelized pulled pork, pickled ginger, and sweet mayonnaise.

Soy linseed Sourdough \$12

Local honey, sea salt and thyme whipped butter

Asian Spiced Fried Squid \$21

Coated with Sichuan pepper salt and served with nam jim dipping sauce (DF).

Pairs with: Sauvignon Blanc or Pinot Grigio

Antipasto platter \$35

A delightful spread featuring marinated olives and a curated antipasto medley, complemented by our house-made dip. Indulge in rich artisan cheese and savory salami, all served with artisan crackers. Perfect for sharing, this board is a celebration of flavors (VO, GFO).

Pairs with: Rosé or Prosecco

CREPES

Served with rice and salad

Chicken and Leek \$26

In a creamy white wine sauce with a touch of mustard

Mexican \$27

Our Mexican style refried bean mix with choice of either Chicken or Vegetarian filling topped with sour cream and jalapenos (GF, VO)

Seafood mornay \$27

Our selection of mix seafood, shallots with creamy mornay sauce

Smoked Salmon \$26

A favourite combo of smoked salmon, cream cheese, Spanish onion and capers (GF)

GF- Gluten Free
V- Vegetarian
VE- Vegan

VEO- Vegan option
VO - Vegetarian option
GFO - Gluten free option

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MAINS

Dukkah Crumbed Lamb Cutlets \$47

Lamb Cutlets with whipped feta, roasted harissa carrots, greens, and hot honey crispy spiced chickpeas.

Beef Massaman \$35

Slow-cooked beef cheeks in a rich coconut cinnamon and star anise curry sauce, served with potatoes topped with crushed roasted peanuts, coriander, and chilli threads with rice (GF).

Pairs with: Shiraz or Chilli Margarita

Baked Marmalade Glazed Salmon \$36

With braised fennel & carrots, creamy mash potatoes, and orange soy sauce (GF)

Pairs with: Fiano or Coconut Grove Mocktail

Harissa Roasted Cauliflower \$30

Harissa Roasted Cauliflower Steak with caramelized onion & carrot purée, sautéed greens, and crispy spiced chickpeas (V, GF).

Pairs with: Rosé

Nachos \$25

Pulled Pork, Chicken or Vegetarian, served with sour cream (GF, VEO)
Add guacamole 5

Pasta of the day

Chefs pasta of the day (GFO, VEO)

Herb Parmesan Crusted Chicken \$32

Schnitzel served with creamy potato mash, roast pumpkin, steamed greens, and thyme-infused gravy

Pairs with: Chardonnay or Pinot Noir

South Indian Style Pumpkin Curry \$30

South Indian Style Pumpkin Curry: Spicy and aromatic, served with coconut rice (VE, GF, DF).

Pairs with: Tropical Sunrise mocktail or Pecorino

Shhmoakseys pie of the day \$26

Gourmet pie of the day served with Mash, minted peas and gravy

Beer battered flathead \$26

Served with chips, Accompanied by a house - made lemon myrtle-infused tartar sauce. ADD salad \$5

SIDES

Beer battered chips \$14

Sweet potato chips \$15

Side salad \$7

Side chips \$7

Salad - Mixed Leaf, orange, almonds, fennel and cabbage with house honey mustard dressing \$16

KIDS

Grazing plate \$15

Rice crackers, Tasty Cheese, hummus, seasonal fruit (GF, VEO)

Pasta \$16

Choice of Bolognese, white cheese and ham sauce, or Napoli sauce (V), all served with parmesan cheese. Gluten-free pasta available on request

Fish and Chips \$16

Beer battered flat head with Fries or Mash and Vege

Crumbed Chicken Tenders \$15

Chicken tenders with sidewinder chips or Mash

Dessert

Crepes \$10

warm crepes served with ice cream and maple syrup (GF, V)

Ice-Cream Sundae \$8

Two scoops of vanilla ice cream with chocolate, strawberry, or caramel sauce, topped with chocolate flakes and sprinkles (GF, VEO)

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PLEASE NOTE WE USE NUTS IN OUR KITCHENS AND IF YOU HAVE A SERIOUS ALLERGY PLEASE ADVISE OUR STAFF SO WE CAN LOOK AFTER YOUR WELLBEING

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SWEET TREATS

Tiramisu \$17

Made with freshly whipped mascarpone cream, house-special rum Liqueur & Organic coffee-infused savoiardi.

Pairs with: Baileys Irish Cream or Espresso Martini (Midnight Dream)

Sticky date Pudding \$16

Served with butterscotch sauce and vanilla bean ice cream.

Pairs with: Frangelico

Gelato - Gelista Artisan \$6

Salted Caramel & Crunchy Toffee (GF, DF, VE)

per scoop

Matcha

Vanilla Bean (GF)

Rhubarb Apple Tart \$16

featuring a crunchy pistachio crumble, luxurious spiced custard cream, and a delicate drizzle of cardamom syrup.

Pairs with: Moscato

Affogato \$12

Our house blend of Danes Caribbean organic espresso and vanilla bean Gelato (DFO, VEO)

Add Liqueur

Rum Liqueur, Frangelico or Baileys 9

We also have a range of cakes, tarts and vegan cakes available from our cafe

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