



SHARING BOARDS

Bread & Dips | \$18

Baba ghanoush, house-made pumpkin hummus, tzatziki, toasted pita & dukkah

Charcuterie Board | \$18

Cured meats, pickles, mustard & water crackers

Cheese Selection | \$18

Australian cheese, quince paste, water crackers & grissini

PLANT-BASED & WELLNESS

Poke Bowl | \$26

Soba noodles, edamame, wakame, avocado, pickled ginger, kewpie onion dressing & crispy shallots (DF)

Choice of salmon, tofu or chicken tenderloins

Vegetarian Power Bowl (V, DF, LG) | \$19

Roasted pumpkin, slaw, avocado, edamame beans, boiled egg, crispy onion, black & white sesame seeds & miso dressing

BURGERS

Angus Beef Burger | \$26

Soft bun, tasty cheese, pickles, lettuce, tomato chutney & bacon, served with fries

Fried Chicken Burger | \$24

Soft bun, slaw, sriracha mayo, served with fries

JUNIOR DINING | \$14.90 EACH

Panko Crumbed Fish

Served with chips

Kids Steak

Served with chips & gravy

Cheeseburger

Served with chips

Chicken Nuggets

Served with chips & tomato sauce

Kids Bowl (LG, DF)

Rice, bolognese & steamed vegetables

Fettuccine Bolognese

Served with parmesan cheese

(LG) Low Gluten (V) Vegetarian (VEGAN) Vegan (DF) Dairy Free

Kindly note no surcharges on public holidays. Menu availability and pricing may change without notice. Please note that while every effort is taken in preparing dietary meals, our products either contain or are produced in kitchens which contain/use allergens.

We are unable to guarantee that any product is free from all allergen traces due to the kitchen environment it is prepared in.



INTERNATIONAL & HEARTY

Resort Caesar Salad | \$18

Cos leaves, smoked bacon,
herb croutons, shaved pecorino
& boiled egg

ADD

Chicken tenderloins | 5
Smoked salmon | 5
Calamari | 7

Fettuccine Marinara | \$32

Calamari, vongole, prawns,
baby octopus, pomodoro &
white wine sauce, grana padano

Beer-Battered Flathead | \$28

Flathead fillets, creamy slaw,
fries & house tartare

Tiger Prawn Laksa (LG, DF) | \$34

Spicy red coconut broth,
tofu nuggets, bean sprouts,
zucchini noodles & lime

Grilled Australian Barramundi (LG) | \$36

Layered potatoes, broccolini,
herb-caper butter & burnt lemon

Slow-Cooked Lamb Shank (LG) | \$32

Creamy mashed potato,
sautéed green beans,
crispy onion & garlic

Rib Eye Steak 300g | \$45

Sautéed green vegetables & fries
Choice of jus or mushroom sauce

Butter Chicken | \$29

Tender chicken in
tomato-based sauce,
steamed rice, naan & pickle

SNACKS & SIDES

Fries | \$9

With tomato sauce

Low gluten available on request

Sweet Potato Fries | \$10

With sriracha mayo

Low gluten available on request

Potato Wedges | \$12

With sriracha mayo

Salt & Pepper Calamari | \$18

Chilli, spring onion & lemon

Prawn Gyoza (DF) | \$19

With ginger vinegar dipping sauce

Steamed Vegetables | \$9

Garden Salad | \$9

With balsamic dressing

DESSERTS

New York Baked Cheesecake | \$14

Berry compote & golden soil

Chocolate Lava Pudding | \$8.50

Whipped cream & strawberry

Warm Belgian Waffle | \$8.50

With chocolate sauce

Crème Caramel (LG) | \$8.50

With honeycomb crumble
& whipped cream

Sticky Date Pudding | \$8.50

With toffee sauce & vanilla custard

Chocolate Raspberry Cake (LG, VEGAN) | \$14

With berry coulis & strawberry

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