



SCAN ME TO SEE **OUR SPECIALS** 

# BURGERS

\$25

\$24

\$9

\$10

\$12

\$17

## **Angus Beef Burger**

Charred beef patty, bacon, cheese, lettuce, tomato, beetroot and tomato chutney, fries

\*ALTERNATIVE OPTIONS:

(LG)BEEF PATTY (LG) VEGAN BUN

(LG) VEGAN CHICKPEA AND PUMPKIN PATTY

(LG) FRIES

\$24

\$19

\$12

\$16

\$16

Glazed Korean BBQ fried chicken, slaw, pickled cucumber,

**Korean Chicken Burger** 

### MEXICAN FLAVOURS

#### **Vegan Chilli**

Crispy Tortilla, refried beans, plant based chilli con carne, avocado, pico de gallo, lime (LG, DF, VEGAN)

#### **Mexican Power Bowl**

Pinto bean, wild rice, avocado, pico de gallo, corn tortilla, pickled jalapeno, spinach and cilantro crema (LG, VEGETARIAN)

# SIDES

#### Fries

Fries served with tomato sauce Available on request:

(LG) Fries

#### **Potato Wedges**

Potato wedges with sour cream and sweet chilli

#### DESSERT

#### **Cheese Plate**

Choice of cheddar or brie with dried fruit, quince paste, walnuts, grapes, grissini and lavosh

#### **Doughnut Fries**

Tossed in cinnamon sugar and served with chocolate fudge sauce and mixed red berries

#### **N.Y Baked Cheesecake**

With golden soil, berry compote and chocolate fan

# **Chocolate Raspberry Sponge Cake**

Chocolate raspberry sponge cake, topped with chocolate coconut ganache and buckwheat crumble (LG, VEGAN)

#### White and Dark **Chocolate Gateau**

Layered chocolate mousse with chocolate ganache and hazelnut base served with mixed berry compote

(LG) Low Gluten (LGO) Low Gluten Option (VEGAN) Vegan (VO) Vegan Option (DF) Dairy Free (DFO) Dairy Free Option





**OUR SPECIALS** 

### **FAVOURITES**

Antipasto Plate Cured meats, marinated eggplant, marinated green and kalamata olives, semi dried tomatoes, grissini, lavosh and cornichon	\$18	Resort Caesar Salad  Baby cos lettuce, smoky bacon, croutons, shaved parmesan and boiled egg (LGO)	\$17
Poke Bowl (Choice of flaked salmon, soft tofu or grilled chicken) Soba noodles, edamame, wakame, avocado, tamanegi dressing, pickled ginger, Kewpie mayonnaise and crispy shallots (DF)	\$26	ADD-ON: GRILLED CHICKEN (\$5), SMOKED SALMON (\$5), CALAMARI (\$7)  Bread and Dips  Baba Ghanoush, pumpkin hummus, tzatziki, toasted pita bread with dukkha dust	\$18
Szechuan Calamari Lemon wedge and tartare sauce	\$18	Corn Ribs  Roasted sesame mayo, shredded seaweed and bonito flakes (DF, VO)	\$17

### MAIN COURSE

<b>Drunken Prawn</b>	\$34	Lamb Shank	\$32	
Pernod glazed Tiger prawns and mussels, capsicum medley, Spanish onion, pop capers, chunky chilli tomato stew and crusty		Moroccan lamb shank, fromage de chevre polenta, broccolini and jus <i>(LG)</i>		
bread (DF, LGO) Add a 250ml glass of Hardy's Shiraz for \$2		Grilled Barramundi Bouillabaisse, layered potato, broccolini and crispy kale (LG)	\$36	
Beer Battered Flathead Beer battered flathead fillets, slaw, fries, lemon and tartare sauce	\$27	Butter Chicken Butter chicken, rice, naan bread, vegetable pickle (LGO)	\$29	
Rib Eye Steak	\$45	(===)		
Char-grilled 300g rib eye steak with sautéed greens, fries and jus (LGO, DF) Only available from 4pm		U.S Style Pork Ribs Slow cooked glazed Tennessee pork ribs, slaw, fries Only available from 4pm	\$45 HALF	\$60 FULL