



TAKEAWAY MENU 2022

Available for pick up only

Thursday to Monday ~ 5.30pm to 8.00pm

Entrée

Twice cooked honey glazed pork belly, mango chutney, slaw & soy chili caramel		\$14
Arancini of roast pumpkin, honey and fetta, garlic aioli	v	\$13
Baked Brie with caramelised onion and Turkish bread	v	\$11
Pumpkin gnocchi pan fried, roquette, hazelnut, honey, & shaved parmesan	v	\$14

Mains

Linguini with garlic prawns, calamari, chorizo, tomato cacciatore, capers, chilli, and olives		\$29
Sumac crusted Salmon, garlic potato rosti, citrus, fennel & roquette salad, garlic aioli	#	\$28
Potato gnocchi, wild mushroom cream sauce, baby spinach and pecorino & truffle oil	v	\$27
Platinum Chicken parmigiana oven baked, crunchy chips, dressed green salad		\$24
12hr slow cooked Beef Cheeks, garlic mash, seasonal vegetables & caramelised onion jus		\$31
Moroccan spiced calamari crisp fried, crunchy chips, garlic aioli, citrus & roquette salad		\$26
Chicken breast in bacon, spinach & fetta filling, pan fried gnocchi, greens, masala cream		\$28
Garden vegetable and peanut satay, fried shallots, pappadams & mango chutney	VG #	\$25
Slow braised pulled lamb ragu, potato gnocchi, cherry tomatoes, and gremolata		\$27

Add – Crispy chicken OR salt & pepper calamari OR pan-fried garlic prawns \$7 ea.

V – vegetarian

VG – vegan

O – optional

* Please advise us if you have any dietary requirements or allergies as menu items include unlisted ingredients



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Sides

Sweet potato fries with garlic aioli	v	\$8
Bowl of crunchy chips with tomato relish	v	\$8
Potato wedges lightly seasoned with sour cream & sweet chilli	v	\$10

Desserts

Molten chocolate brownie, with chocolate fudge sauce and double cream		\$12
Baked marble chocolate cheesecake, double choc cookie, double cream		\$12
Warm Sticky date pudding, butterscotch sauce, double cream		\$12
Raspberry and lime cake, lemon syrup, and double cream		\$12
Dark Chocolate mousse with double cream, fresh strawberries, and house made honeycomb		\$10
Dessert Box – a scrumptious selections of house made desserts to share	*	\$40

* Example of inclusions: *Chocolate Brownie, Sticky date pudding, Chocolate mousse, Cheesecake, Raspberry & lime cake, meringue, honeycomb, double cream.*

KIDS (under twelve's)

Chicken nuggets with chips and salad		\$10
Moroccan spiced calamari with chips and salad		\$10
Linguini with tomato Napoli and parmesan	v	\$10
Slow braised pulled lab ragu with potato gnocchi & tomatoes		\$12
Chocolate mousse		\$ 6
Frog in a pond		\$ 5

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