



Dinner Menu

Breads

Garlic Bread	12
<i>Sour dough bakers knot, topped with garlic, olive oil & oregano</i>	
Bruschetta	16
<i>Grilled sour dough rubbed with garlic butter, vine ripened tomatoes and basil topped with Feta cheese olive oil and balsamic glaze</i>	
Mushroom Bruschetta	16
<i>Grilled sour dough rubbed with garlic butter, portobello mushrooms, tomatoes garlic and basil topped with olive oil</i>	
Sweet Chili/Cheese Bruschetta Melt	15
<i>Grilled sour dough brushed with sweet chili glaze topped with melted swiss cheese</i>	

Entrée

King Prawns	28
<i>King prawns sautéed in a creamy garlic and chili infusion sided with a sour dough bakers knot</i> ---Wine recommendation pairs well with 'tread softly' Sauvignon blanc---	
Salt and Pepper Calamari	20
<i>Bread crumbed calamari sided with Tartar sauce and wedged lemon</i>	
Chorizo Potter	24
<i>Sautéed chorizo marinated in an infusion of tomato, onion, red capsicum, chili, garlic and olive oil topped with oregano sided with baker's sour dough knot</i> ---Wine recommendation pairs well with 'shingleback' Shiraz---	
Vietnamese Pulled Pork Salad	21
<i>Light and fresh finely shredded mixed vegetables tossed in lime curry nam jim dressing topped with marinated pulled pork</i>	
Tofu Delight	22
<i>Crumbed tofu sided with in house tzatziki & baba ghanoush</i> ---Wine recommendation pairs well with 'Y series Vegan' Pinot Grigio---	
Zaatar Cauliflower	21
<i>Whole oven roasted cauliflower in olive oil and garlic infused with middle eastern zaatar spices sided with Tahini dipping sauce.</i>	
Lamb Wrapped Bites	18
<i>Pulled lamb infused garlic tossed with honey mustard glazed coleslaw cut into bites sized delights</i>	

Main

Garlic and Chili King Prawns	34
<i>King prawns sautéed in a creamy garlic and chili infusion on a bed of couscous sided with steamed broccolini, snow peas complimented with a sour dough bakers knot</i>	
---Wine recommendation pairs well with 'craggy range' Sauvignon blanc---	
Seared of Salmon	34
<i>Atlantic salmon brushed in sea salt crisp sided with homestyle roasted rosemary garlic potatoes sided with broccolini topped with kale crisps</i>	
---Wine recommendation pairs well with 'joshua tree' Riesling---	
Traditional Hungarian Goulash	31
<i>Medieval Hungarian goulash of tender beef and roasted vegetables infused in a spiced paprika, tomato, onion and peppers sided with sour dough bakers knot</i>	
---Wine recommendation pairs well with '42 degrees south' Pinot Noir---	
Vegetable stack	21
<i>Chargrilled capsicum, eggplant, tofu, mixed leaves, sundried tomatoes, Portobello mushrooms, avocado topped with feta, haloumi & kale crisps</i>	
---Wine recommendation pairs well with 'Tangaroo' Savignon Blanc---	
Chicken Paprikash with Nokedli	28
<i>Chicken pieces browned in butter cooked with onions, tomato & red capsicum infused with paprika served on homemade nokedli topped with sour cream & dill sided with fresh cucumber vinegar salad. (80-year-old traditional generation Hungarian recipe)</i>	
---Wine recommendation pairs well with 'Leconfield' Merlot---	
Lamb Healthy Plate	22
<i>Pulled lamb infused in garlic sided with steamed vegetables, brown rice, mixed salad and brown rice</i>	
Pulled Pork Brioche	12
<i>Pulled pork infused with garlic with honey and mustard glazed coleslaw and tomato stacked onto a brioche bun served with a side of potato chips and aioli dip.</i>	
Pizza (the skinny pizza) 'French Paradox'	
Garlic- olive oil, garlic and oregano	14
Garlic and Cheese- olive oil, garlic, cheese and oregano	15
Margherita- olive oil, napolitana tomato base, tomato, basil and oregano	16
Mixed Meats- chorizo, ham, pulled pork, cabanossi, cheese and BBQ sauce	17
Deli Pizza- napolitana tomato base, prosciutto, chorizo, camembert, olives and sun-dried tomatoes	17
Vegetarian- napolitana tomato base, capsicum, eggplant, pickles, olives, haloumi, tomato and oregano	16
Zaatar- mixed Arabic herbs, cheese and olive oil	15

Pasta

Carbonara

Pork sausage, bacon and onion fettucine folded in creamy Parmigiano-Reggiano and Pecorino Romano topped with parmesan shaves.

22

Bolognese

Beef, garlic, tomato, red wine and onion spaghetti folded in napolitana sauce topped with parmesan shaves.

21

Boards

28

Grazer 1

Assortment of 3 cheeses complimented with cracker crisps sided with prosciutto, quince paste, fruit, olives and pickles

Grazer 2

Assortment of meats including prosciutto, salami and chorizo sided with one cheese, olives, pickles and cracker crisps

Desserts

Cassata Italian Ice Cream

Medley of citrus rind, nuts, fruits, cherry glaze & cherry sauce (generation recipe, in house made)

14

Sticky Date

Dark dense sponge cake made with blended dates topped with sweet caramel toffee sauce sided with cream and ice cream.

14

Blueberry Cheesecake

Sweet dessert consisting of a thick layer of crème cheese layered on biscuit base topped with blueberries sided with cream and ice cream

14

Dessert Tasting Plate

Assortment of our favorite sweet treats sided with cream and ice cream

28

Affogato

Italian coffee-based dessert. Scoop of vanilla ice cream, hot coffee shot sided with caramel sauce and whipped cream

11