

## STARTERS

<b>Onion Rings</b> w/ the option of lime aioli, guacamole or chipotle	<b>\$10</b>
<b>Togarashi onion rings</b> w/ wasabi	<b>\$14</b>
<b>Salt &amp; Pepper calamari</b> w/ lime aioli	<b>\$16</b>
<b>Togarashi calamari</b> w/ wasabi	<b>\$18</b>
<b>Chicken Wings</b> 1/2kg <b>\$12</b> kg <b>\$18</b> w/ Honey Soy or Butter Siracha	
<b>Sliders</b> 3 for <b>\$15</b> Choice of:	
• Brisket & Slaw	
• BBQ Chicken, Bacon & Aioli	
• Marinated Mixed Vegetables	

## SHARE BOARDS

<b>Land &amp; Sea</b> \$35 Brisket, Chorizo, Marinated Chicken, Grilled Prawns, Calamari, Salmon w/ Pizza bread, lime aioli, wasabi & mustard dipping sauce.	<b>\$35</b>
<b>Charcuterie Board</b> \$35 Ham, Chorizo, Cacciatore Sausage, Prosciutto, Olives, Feta, Pickled Vegetables, Brie, English Cheddar, Tomato Salsa, Oil & Balsamic w/ House Bread.	<b>\$35</b>
<b>Two Up Board</b> \$32 Calamari, Wings, Loaded fries (small), Sausages, Garlic Bread, Aioli, Chutney & Siracha.	<b>\$32</b>
<b>Add ons</b>	
Chorizo	<b>\$5</b>
Feta	<b>\$4</b>
Onion Rings	<b>\$4</b>

## SALADS

<b>The Classic Caesar</b> \$15 Baby cos, Shaved Parmesan, Crispy Prosciutto, Caesar dressing.	<b>\$15</b>
<b>Add ons</b>	
Poached Egg	<b>\$2.50</b>
Anchovies	<b>\$1.50</b>
Chicken	<b>\$5</b>
Smoked Salmon	<b>\$9</b>
Grilled Prawn	<b>\$9</b>
<b>Greek Salad</b> \$18 Kalamata Olives, Feta, Red Onions, Tomatoes, Cucumber, Green Peppers, Oregano & Red Wine Vinegar	<b>\$18</b>
<b>Add ons</b>	
Chorizo	<b>\$5</b>
Cacciatore	<b>\$5</b>
Prosciutto	<b>\$6</b>
<b>Dukka Tofu Bowl (gf/v)</b> \$20 Salt & Pepper Tofu, Marinated Capsicum, Charred Kale, (shallow fried in sesame oil) w/ side of chilli soy dipping sauce	<b>\$20</b>
<b>Poke Bowl</b> Small <b>\$12</b> Large <b>\$20</b> Fresh Seasonal Vegetables (Roasted or Grilled), served w/ Red onions, Shallots, Sushi Tuna, Soy Sauce & Sesame oil	

## BURGERS

<b>Ultimate Aussie Burger</b> \$18 Beef Patty, Lettuce, Onion, Pineapple, Egg, Beetroot, Bacon, Tomato, Pickles, Cheese, BBQ sauce served on a Brioche Bun.	<b>\$18</b>
<b>Bacon &amp; Kim Chi</b> \$20 Ground Beef Patty, Thick Bacon, American Cheese, Mayo, Ketchup, Sambal, Sea Salt, Traditional Kim Chi Mix served on a Brioche Bun.	<b>\$20</b>
<b>Asian Pork</b> \$20 Ground Pork Patty, Asian Slaw, Spring Onions, Lightly Spiced BBQ Sauce served on a Brioche Bun.	<b>\$20</b>
<b>Nacho</b> \$22 Thick Beef Patty, Strong Cheddar Cheese, Mexican Salsa, Tortilla Chips, Pickled Jalapenos, Smashed Avocado served on a Brioche Bun.	<b>\$22</b>
<b>Italian Sausage w/ Garlic Spinach</b> \$22 Sliced Italian Sausage, Garlic infused Spinach, Sun Dried Tomatoes, Provolone Cheese with Olive Pesto served on a Ciabatta Bun.	<b>\$22</b>
<b>Marinated Chicken Burger</b> \$22 Semi Spiced Chicken Breast, Red Onions, thinly sliced Tomato, Baby Spinach, Avocado Smash, Crispy Bacon, Lime Aioli served on a Brioche Bun.	<b>\$22</b>
<b>Vege Burger</b> \$20 Marinated Mixed Veg, Red Onion, Sliced Avocado, Picked Cabbage, Beetroot & Yoghurt dip served on a Brioche Bun.	<b>\$20</b>

### Burger add ons

Bacon	<b>\$4</b>
Egg	<b>\$2.50</b>
Cheese	<b>\$2</b>
Haloumi	<b>\$4</b>
½ Avocado	<b>\$4</b>
Marinated Chilli	<b>\$2.50</b>

*GF Option Available*

## GOURMET DOGS

<b>Choice of</b> \$18 • Bratwurst Sausage • Chorizo Sausage • Mild or Spicy Cacciatore Sausage	<b>\$18</b>
Served in Gourmet Hot Dog Roll w/ Slaw, Onion Jam, Choice of Sauce.	

### Sauces

Chipotle
Chilli
Siracha
BBQ
Tomato
Mustard
Cheese
Mayonnaise

**Please ask about our daily specials.**

## GOURMET PIZZAS

THE RFC - Roasted Pumpkin and Chorizo	\$23
THE SUNNYSIDE - Fried Egg Florentine	\$23
THE NANNY - Sweet Potato, Goats Cheese & Pine Nuts	\$22
THE BRO - Bacon, Roasted Capsicum & Olive Pesto	\$23
THE PBC - Roasted pumpkin, Blue Cheese & Baby Spinach	\$22
THE GREEK - Pulled lamb & Beetroot Hummus & Tzatziki	\$24
THE MEATBALL - Italian Meatballs, Mozzarella, Roma Tomatoes	\$22
SPICY FIG - Fig Prosciutto, Chilli Jam	\$24
SPICY CHICKEN - Peri Peri BBQ Chicken w/ Brie & Cranberries	\$24
VEGETARIAN - Marinated Mixed Vegetables, Haloumi & Spinach	\$22
ITALIAN - Salami, Sun Dried Tomatoes, Spinach and Bocconcini	\$24
MEATLOVERS	\$23
MARGHERITA	\$20
HAWAIIAN	\$20

## DESSERT PIZZAS

<b>Strawberry &amp; Banana</b>	<b>\$18</b>
Sweet Based w/ Nutella Spread, Sliced fresh Strawberries, Baked Banana Pieces, Powdered Sugar w/ Shaved Toblerone & DBL Cream	
<b>Grilled Blueberry</b>	<b>\$18</b>
Sweet Based w/ Cream Cheese Spread, Fresh Fried Blueberries, Pistachio Crushed Top	

## SIDES

<b>Fries</b> w/ Tomato & Aioli	\$8
<b>Wedges</b> w/ Sour Cream & Sweet Chilli	\$9
<b>Trio of Fries</b>	\$15
w/ Shoe String, Beer Battered Chips & Wedges	

## LOADED FRIES

Nacho Cheese, Bacon & Spring Onions	\$14
Spicy Chicken, Brie, Cranberry & Spring Onions	\$16
Pulled Brisket, Mozzarella & Spring Onions	\$16

## SIDE SALADS

Greek	\$7
Caesar	\$7
Garden	\$7

## EXTRAS

(1) Egg	\$2.50	(3) Prawns	\$7
½ Avocado	\$4	Salmon	\$7
Bacon	\$4	Tofu	\$5
Chorizo	\$6		

## KIDS MENU

Chicken Tenders & Chips	\$12
Fish & Chips	\$12
(2) Sliders & Chips	\$12
(2) Pizza Subs & Chips	\$12
Meat lovers or Ham & Cheese	\$12

## COCKTAIL LIST

<b>Mojito</b>	\$18
Cachaça, Lime Juice, Sugar Syrup, Mint Leaves, Soda Water	
<b>long Island Ice Tea</b>	\$18
<b>Margarita</b>	\$16
Tequila, Cointreau, Lime, Sugar Syrup	
<b>Porn Star Martini</b>	\$16
Vanilla Vodka, Passoa, Monin Vanilla, Lime Juice, Passionfruit	
<b>Dr Martini</b>	\$16
Plum Gin, Chambord, Pineapple Juice	
<b>Dark &amp; Stormy</b>	\$16
Rum & Ginger Beer	
<b>Aperol Spritz</b>	\$16
Aperol, Prosecco, Soda Water	
<b>Espresso Martin</b>	\$16
Vodka, Khalua, Espresso	
<b>Negroni</b>	\$16
Tanqueray, Campari, Sweet Vermouth	
<b>Two Up Special</b>	\$15

