

To Start..

House Marinated Olives (gf)	\$5
Garlic Cheese Focaccia (4pce) (gfa)	\$13
Duo of Dips w Toasted Pita (gfa)	\$15

Mains...

Beef Rib \$32 gf df Low & Slow Smoked Grass Fed Beef Rib, Mustard Slaw, House Barbeque Glaze	Joan's Fish & Chips \$24 gf df Lightly Battered Butterfish, Rustic Fries & Fresh Seasonal Salad w Aioli
Gnocchi Verde (Vegan) \$25 Pan Fried Gnocchi, Sweet Peas, Sautéed Spinach, Zucchini Ribbons, Broadbean, Salsa Verde & Toasted Almonds (Add Parmesan if desired)	Salt & Pepper Squid \$22.5 gf df Lightly Dusted Australian Calamari, Asian Slaw, Rice Noodles, Bean Shoots, Vietnamese Dressing & Fried Shallots
Spring Lamb \$33 gfa dfa Pomegranate & Honey Glazed Roast Lamb Rump, Eggplant Fritts, Smoked Truss Cherry Tomatoes W Pesto Buttermilk Sauce	Wagyu Beef Burger \$23 gfa dfa Smashed Beef Patty, Cheddar, F/range Bacon, Tomato, Lettuce, Aioli & Kasundi in a Toasted Ciabatta Roll w Fries
Cauliflower Rissotto (Vegan) \$25 gf Creamy Arborio w Cauliflower Rice, Cauliflower Popcorn, Fried Enoki & Porcini Crème (Add Parmesan if desired)	Cauliflower Burger \$22 gfa dfa Popcorn Cauliflower, Chilli Jam, Avocado, Baby Spinach, Tomato, Roast Capsicum in a Ciabatta Roll w Fries
Atlantic Salmon \$32 gf df Pan Fried Atlantic Salmon, Celeriac Puree w Ruby Grapefruit & Herb Salad w a Dill Hollandaise	Crispy Chicken Burger \$22 gfa dfa Spiced Buttermilk Fried F/range Chicken Tenderloin, Cheddar, F/range Bacon, Tomato, Lettuce & Sriracha Aioli in a Ciabatta Roll & Fries
Pork Belly \$30 Sticky Japanese Glazed (Kakuni) Pork Belly, Cucumber & Radish Salad W Wafu Dressing & Toasted Sesame Seeds Add: Miso Roasted Pumpkin \$3.5	Haloumi Burger \$21 gfa Grilled Haloumi, Swiss Brown Mushroom, Avocado, Baby Spinach, Roasted Capsicum, Tomato, Pesto Aioli in a Toasted Ciabatta Roll w Fries
Brick Chicken \$30 gf df Butterflied Grilled Free-range Chicken Breast, Charred Broccolini, Warm Tomato & Black Bean Salad W Brown Rice & Chimmi Churri	

Sides - gf

Roasted Kipfler Potatoes w Joan's Seasoning	\$8.5
Miso Roasted Pumpkin	\$8.5
Fries w Roast Garlic Aioli	\$8
Sweet Potato Fries w Roast Garlic Aioli	\$8.5
Seasonal Green Salad w House Dressing	\$8

Kids Options - \$11.50

Grilled Chicken gf

With Salad & Fries

Kids Battered Fish gf

With Salad & Fries

House Made Ham & Cheese Pizza

With Fries

Hot Dog w Sauce

With Fries

Caffeine Treats!!

Affogato... \$9

Double shot espresso w vanilla ice-cream

Add: Baileys or Kahlua \$6

Espresso Martini... \$14

Espresso Coffee w vodka & liqueur

Please see "specials" & cake fridge for dessert options

****Please Advise Staff of any Allergies as NOT ALL ingredients are listed on our menu descriptions**

***gf = gluten free gfa = gluten free available df = dairy free**