

ENTRÉE

ONE OF EACH ITEM PER PERSON:

- Buffalo Wings (G)
- Vegemite Calamari
- Polenta Chips (V) (G)
- Arancini Balls (V)

DRINKS

CHOOSE TWO PER PERSON:

- Bowler Beer
- Monteith's Crushed Apple Cider
- Morgan's Bay Red / White / Sparkling Soft Drink / Juice

MAIN

CHOOSE ONE PER PERSON:

Beef and honey burger* (G+) (D+)
MSA graded char-grilled Black Angus beef patty marinated in honey, topped with bacon, tasty cheese, lettuce, tomato, BBQ sauce and Vegemite mayo. Served with fries.

*For gluten free option, Vegemite mayo can be removed.

Zucchini and macadamia burger (V) (V+) (N) (G+)

A handmade zucchini and macadamia nut patty served with oozing melted Brie cheese, tomato, cos lettuce, house made beetroot chutney and Vegemite mayo. Served with fries.

Chicken parma (G)

Chicken breast fillet, breaded with corn flakes, topped with a house made Napoli sauce and mozzarella cheese. Served with fries and salad.

Quinoa, halloumi, black rice and roasted vegetable salad (V) (G) (V+) (D+)

Grilled halloumi, char-grilled red capsicum, zucchini ribbons, beetroot, cherry tomatoes, roasted pumpkin, raisins and marinated goats cheese tossed with quinoa grains, black rice and fresh basil, with hummus dressing.

200g aged black Angus rump steak (G) (D)

200g aged Black Angus steak, cooked medium-rare, served with wedges and garlic aioli.

Fish 'n' chips (G) (D+)

New Zealand blue whiting served with our balsamic mixed leaf salad, fries, a lemon wedge and our house made Bonza mayo.

DESSERT

CHOOSE ONE PER PERSON:

Peanut butter cheesecake (V) (N)

Salted caramel and popcorn panna cotta

(V) VEGETARIAN
(V+) CAN BE MADE VEGAN
(G) GLUTEN FREE
(G+) CAN BE MADE GLUTEN FREE
(N) CONTAINS NUTS
(D) DAIRY FREE
(D+) CAN BE MADE DAIRY FREE

All fried gluten free items are cooked in their very own fryers, however please note we have a shared kitchen so cross contamination can occur. All our dishes may contain traces of soy, gluten and nuts.

