



Avocado & Pomegranate Bruschetta \$15

Pomegranate, onions, tomatoes, avocado, herbs, aged balsamic, feta (V, GFA)

Lemongrass & Chili Squid \$23

Tender marinated pieces of squid floured and fried served with Antipasto vegetables and sriracha mayo (S, D)

Chicken Caesar Salad \$23

Cos lettuce, croutons, crispy bacon, poached egg, shaved parmesan, anchovy and house made dressing (D, E, S, GFA, VA)

Teriyaki Beef & Vegetable Salad \$24

Grilled grain fed rump steak, sliced summer vegetables, crunchy bean sprouts, rice noodles, sweet and spicy Yakiniku dressing (GFA, VA)

Grilled Peri-peri Chicken & Quinoa Salad \$22

Peri-peri chicken, quinoa, seasonal vegetables, lemon and herb dressing (GF, VA)

Flame Grilled Chicken Burger \$25

Grilled chicken breast, fresh avocado, lettuce, tomatoes, spicy mayo, brioche bun, chips (D, GFA)

Gusti Beef Nachos \$27

Ground beef, corn chips, Mexican cheese, sour cream, avocado, fresh salsa (D)

Quesadilla \$20

Red kidney beans, charred corn relish, house made guacamole, baby spinach, soft flour tortilla, served with a side salad (V, E)

Fish & Chips \$29

Hake fillets cooked your way - grilled or battered, gourmet salad, crunchy chips, tartare sauce (S, D, E)

V - Vegetarian | VA - Vegetarian option available

VE - Vegan | E - contains eggs | D - contains dairy

 ${\sf N}$ - contains nuts | ${\sf P}$ - contains peanuts | ${\sf S}$ - contains seafood

GF - gluten-free | GFA - gluten-free option available

Public Holiday Surcharge of 15% Applies

Margherita Pizza \$26

Bust tomato sauce, mozzarella cheese, basil (V, D)

Add Chicken \$7

Meat Lovers Pizza \$29

Pepperoni, ham, chicken, beef, shredded mozzarella, BBQ sauce (D)

Crowne Beef Burger \$26

180g Wagyu patty on a brioche bun with streaky bacon, egg, cheese, pickles, lettuce, tomato and our house made burger sauce (D, E)

300g 6* MBS Wagyu Herbed Rump Steak \$44

Crunchy chips, gourmet salad, chimichurri (D, GFA)

Cajun & Honey Glazed BBQ Pork Ribs \$43

Apple slaw, charred corn salsa, roasted potatoes (D)

Crunchy Chips \$13

Garlic aioli (V, VE)

Dessert

Molten Chocolate Fondant \$19

Vanilla gelato, coulis, chocolate flakes and sauce (D, N, E)

Trio Gelatos Ice-cream \$15

Fruit coulis, crumble, chocolate sauce (GFA, D, N)

Lemon Cheesecake Cannoli \$18

Fruit of the forest sorbet, coulis (D, E)



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