

**GARLIC BREAD \$5.5** V/GFA

**SWEET POTATO FRIES w/ creole aioli \$9** V

**STANDARD FRIES w/ aioli \$7** V

**LOADED FRIES w/ caramelised onion, bacon, jalapenos, sour cream and creole aioli \$13**

**SWEET POTATO FRIES ADD \$2**

**DUO OF DIPS— sundried tomato and cashew/ beetroot skordalia served w/ warm pita \$13** V

**ADD PITA \$2**

**SUNDRIED TOMATO AND ROASTED CAPSICUM ARANCINI BALLS w/ Napoli sauce, fresh herbs and parmesan cheese (4) \$12** V

**MOROCCAN CHICKEN STACK –** Toasted Ciabatta stacked w/ Moroccan chicken, caramelised onion, garlic aioli, mild harissa, rocket, Danish feta and sticky balsamic \$15 GFA

**PHILLY CHEESE STEAK SANGA –** Turkish roll filled w/ grilled marinated steak, grilled medley of capsicum, onion and mushroom, finished with melted cheese and tomato ketchup \$15 GFA

**PRAWN AND CRAB LINGUINI w/ cherry tomato, Spanish onion, spinach and fresh herbs in a lemon cream sauce \$22**

**LINGUINI TUSCANO w/ broccolini, mushroom, pumpkin, sundried tomato, basil pesto in a rich tomato sauce \$17** V

**Add some chicken or prawns?**

**BEEF, GUINNESS AND MUSHROOM POT PIE w/ creamy mashed potato, broccolini, mushy peas and a red wine jus \$20**

**BURRITO BOWL w/ black rice, quinoa, corn, beans, avocado, roasted capsicum, spinach, tomato salsa, sour cream, coriander and corn chips \$18** GF/V

**Protein it up with some grilled chicken?**

**THAI SPICED CRISPY PRAWN SALAD w/ slaw, fresh herbs, carrot, cucumber, corn, crispy noodles, bean sprouts w/ a chilli, lime and coriander aioli \$21** GFA

**SUPERFOOD SALAD –** Black rice, quinoa, pumpkin, turmeric cauliflower, pomegranate, cherry tomato, feta, walnuts, avocado, baby spinach and beetroot yoghurt dressing \$19 V/GF

**Supersize those gains with some grilled chicken?**

**DUKKHA CRUSTED CHICKEN SALAD w/chickpeas, roast capsicum, cucumber, pumpkin, feta, avocado, Spanish onion, Dukkha and sticky balsamic \$21** GFA

**FILO PARCELS –** filled w/ Chicken, sundried tomato, macadamia, cheese and lemon myrtle, finished w/ a mild harissa and mini quinoa salad \$19

**THE TART –** roasted pumpkin, sundried tomato, capsicum, spinach, almond, feta and onion tart, topped with beetroot relish, served with a mini quinoa salad \$18 GF

**THAI SPICED AUSTRALIAN SQUID- served w/ fries and an Asian herb salad finished with a chilli, lime and coriander aioli \$22** GFA

**PESTO CRUSTED SNAPPER FILLET –** on a sundried tomato and roasted capsicum risotto w/ broccolini, and a lemon cream sauce \$26 GF

**THE SPANIARD—** grilled beef and chorizo Pattie topped with red cheddar, sour cream, lettuce, tomato, red onion and a mild harissa \$15

**ALL JACKED-UP BURGER –** beef Pattie, red cheddar, caramelised onion, bacon, lettuce, aioli, jalapenos, and Jack Daniel's BBQ sauce \$15

**THE LOUIS BURGER –** Louisiana fried chicken, grilled pineapple, bacon, cheese, tomato, lettuce and creole aioli \$15 GFA

**FUN-GUY BURGER -** Grilled mushroom, grilled haloumi, caramelised onion, roast capsicum, spinach and beetroot relish \$15 V/GFA

**"HEY DAWG" -** Cheese kransky, caramelised onion, slaw, grilled haloumi cheese and creole aioli on a toasted Turkish roll \$15 GFA

**THE LONE RANGER –** smoked beef brisket, bacon, red cheddar, caramelised onion, jalapenos, slaw, rocket and creole aioli \$15

**EVERY ISLAND WRAP –** Louisiana fried chicken, bacon, avocado, fresh tomato, lettuce, cheddar cheese, and a Tabasco aioli in a toasted wrap \$15

**THE BLACK SHEEP WRAP –** marinated lamb, fresh tomato, slaw, rocket, chips, Jack Daniel's BBQ sauce and garlic aioli, stuffed in a toasted wrap \$15

*\*please advise staff of any food allergies or dietary requirements when ordering*

*\*10% surcharge applies on public holidays*

**V= Vegetarian – GF=Gluten Free – GFA=Gluten free available (please let us know if you need this gluten free)**