

**GARLIC BREAD \$5**

**V/GFA**

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

**V**

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

**V**

**LOADED FRIES w/ caramelised onion, sour cream, chives, bacon, jalapenos and creole aioli \$12 (serves 2-3)**

**TRIO OF DIPS – sundried tomato and cashew / beetroot skordalia / hummus served with warm pita \$13**  
**Add pita \$2**

**V/GFA**

**TOMATO ARANCINI BALLS w/ Napoli sauce, fresh herbs and parmesan (3) \$11**

**V**

**MOROCCAN CHICKEN PRESSED SANGA w/ rocket, roasted capsicum, caramelised onion, tomato, hummus and aioli on a lightly pressed Turkish roll \$14**  
**Why not add some sweet potato fries?**

**GFA**

**GRILLED STEAK PRESSED SANGA – Grilled steak, jack cheese, bacon, spinach and tomato relish on a lightly pressed Turkish roll \$14**  
**Why not add a fried egg?**

**GFA**

**SPINACH AND RICOTTA RAVIOLI w/ roasted pumpkin, mushroom, sundried tomato and baby spinach in a basil pesto and Napoli sauce \$17**  
**Add some chicken?**

**V**

**PRAWN AND CRAB LINGUINI w/ cherry tomato, Spanish onion, baby spinach, fresh herbs in a lemon cream sauce \$21**

**BURRITO BOWL w/ Quinoa, black beans, corn, salsa fresca, avocado, sour cream, finished with nacho crumb and fresh coriander \$18**  
**Protein it up with some grilled chicken?**

**GF/V**

**PRAWN KICKER – Pan fried cutlets w/ capsicum, onion and spinach in a chilli, garlic and tomato sauce served with coconut rice, fresh coriander and dried shallots \$22**

**GF**

**CITRUS AND BLACK PEPPER AUSTRALIAN SQUID w/ fries, green mango salad finished with a lemon, dill and saffron aioli \$21**

**GFA**

**THE TART – Roasted pumpkin, capsicum, leek, spinach, feta, roasted almond and sundried tomato tart, with a beetroot relish and a pear and walnut salad \$18**

**GF/V**

**SUPERFOOD SALAD w/ quinoa, toasted almonds, cherry tomato, cucumber, pear, roasted pumpkin, baby spinach, feta, cranberries, pepita seeds, avocado with a lemon and Dijon mustard dressing \$18**  
**Super size those gains with some grilled chicken add \$4**

**V/GF**

**DUKKAH CRUSTED CHICKEN SALAD w/ chickpeas, roasted capsicum, cucumber, roasted pumpkin, feta, avocado and Spanish onion w/ a sticky balsamic \$20**

**GFA**

**COCONUT AND CASHEW CRUSTED BARRAMUNDI w/ a green mango salad, coconut rice, avocado cream finished with a lemon, dill and saffron aioli \$26**

**GF**

**SLOW COOKED LAMB AND ROSEMARY POT PIE – w/ a red wine jus, served with chips and a pear and walnut salad \$19**

**GFA**

**THIS LITTLE PIG BURRITO w/ smoked bbq pulled pork w/ slaw, black beans, salsa fresca, CHIPS IN IT! And a sriracha aioli \$19**

**WANT FRIES WITH THAT?**  
**Fries \$4 or Sweet Potato Fries \$4.5**

**ALL JACKED UP BURGER – Angus beef patty, Monterey jack cheese, smoked bacon, caramelized onion, lettuce, jalapenos, roasted garlic aioli and a house made Jack Daniels smoky BBQ sauce \$15**

**THE LOUIS BURGER – crispy fried chicken burger w/ lettuce, tomato, cheese, smoked bacon, pineapple and a creole aioli \$15**

**GFA**

**THE FUNGUY BURGER – Crispy fried mushroom, grilled haloumi, baby spinach, roasted capsicum, caramelized onion, and beetroot relish \$14**

**V/GFA**

**THE LONE RANGER BURGER – 24 hour pulled beef, cheese, slaw, caramelised onion, jalapenos, bacon and creole aioli \$15**

**EL GRINGO BURGER w/ Angus beef patty, sour cream, tomato salsa, lettuce, jalapenos, corn chips and cheese \$15**

**NOT-SO-CHICKEN-SCHNITTY BURGER – Flaxseed and soy patty w/ slaw, fresh tomato, rocket and tomato relish on a Turkish roll \$14**

**GFA/V**

**MEXI WRAP w/ grilled chicken, avocado, tomato salsa, grilled bacon, cheese, lettuce, fresh tomato and creole aioli \$14**

**\*Please advise staff of any food allergies 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)**