



À LA CARTE DINNER MENU

AVAILABLE FROM 5PM
MONDAY TO SATURDAY

*Should you have any special dietary requirements or allergies, please inform your waiter.
We will endeavour to accommodate your dietary needs, however due to the potential of trace
allergens, we cannot guarantee completely allergy-free dining experiences.*

V - Vegetarian GF - Gluten Free

Starters

CHEESY GARLIC BREAD (V) 14

Toasted artisan bread topped with garlic herb butter & melted mozzarella, baked until golden,

BURRATA & HEIRLOOM TOMATOES (V) 24

Fresh burrata, heirloom tomatoes, basil, extra virgin olive oil & balsamic glaze

MOZZARELLA FILLED ARANCINI (V) 19

Crisp Sicilian arancini filled with molten mozzarella, served over spicy tomato sugo & sweet potato crisps

BUFFALO CHICKEN WINGS 22

Roasted chicken wings tossed in sriracha & cayenne pepper glaze

SALT & PEPPER SQUID 24

Crispy squid seasoned with chilli, garlic & herbs, served with citrus aioli

GARLIC PRAWNS 19

Succulent prawns sautéed in garlic & chilli infused oil, lemon juice, paprika & parsley

BUTTERFLIED QUAIL 24

Spiced couscous salad, quail egg, fried kale & pomegranate pearls

TASTING PLATTER 38

A shared selection featuring squid, garlic prawns, arancini & buffalo chicken wings. (Serves 2)

Mains

COCO SUPER SALAD (V) (GF) 28

Quinoa, chickpeas, fetta, pomegranate, wild black rice, lentils, avocado, honey & mustard dressing

Add Chicken + \$7

Add Smoked Salmon + \$7

CAESAR SALAD 28

Crisp cos lettuce, bacon, egg, parmesan, croutons tossed in house Caesar dressing.

Add Chicken + \$7

WILD MUSHROOM RISOTTO (V) 39

Creamy risotto mixed with wild mushrooms, spinach, pine nuts, topped with parmesan

PRAWN LINGUINE 44

Linguine tossed in Napoli sauce with sautéed prawns, garlic, chilli, & blistered cherry tomatoes

CREAMY CARBONARA 39

Crispy pancetta, mushroom, parmesan

Add Chicken + \$7

BRAISED BEEF RAGU 44

Pappardelle pasta, slow-braised shredded beef, blistered cherry tomatoes & pangrattato

CRISP-SKIN BARRAMUNDI 39

Roasted kipfler potato, dutch carrot, heirloom cherry tomato, capers and salsa verde

ATLANTIC SALMON 46

Smoked beetroot, pumpkin, broccolini, potato & cherry tomato salad, lime & avocado mousse

250G EYE FILLET 59

Premium tenderloin with potato fondant, roasted onion, broccolini & red wine jus / mushroom sauce

300G RIBEYE ON THE BONE 56

Premium ribeye served with crispy beer battered fries, slaw & red wine jus / mushroom sauce

SLOW-BRAISED LAMB SHANK 56

Served with creamy potato mash, broccolini & rich house made jus

BBQ PORK RIBS 49

Slow-cooked ribs glazed in smoky BBQ sauce, served with slaw & crispy beer battered fries

CHICKEN SUPREME 39

Grilled chicken breast marinated in herbs, served with creamy spinach risotto & mushroom sauce

MADRAS FISH CURRY 44

Aromatic South-Indian style curry with tender fish, tomato, curry leaves, warming spices. Served with steamed rice.

SIDES 9 ea

Truffle Fries

Sautéed Potatoes

Greek Salad

Roasted Cheesy Cauliflower

Couscous Salad

Marinated Olives

Seasonal Vegetables

Dessert

VANILLA BEAN PANNACOTTA	18
<i>Silky vanilla pannacotta served with seasonal fruit & berry coulis</i>	
PASSIONFRUIT CRÉME BRULÉE	18
<i>Traditional crème brulée with tropical passionfruit & crisp biscotti</i>	
MOLTEN CHOCOLATE CAKE	18
<i>Rich chocolate cake with a molten centre, served with vanilla ice cream and Oreo crumb</i>	
RED WINE POACHED PEAR	18
<i>Pear poached in organic red wine & spices, served with ice cream</i>	

Beverages

MINERAL WATER

Aqua Panna Still Water 750ml	10
San Pellegrino Sparkling Water 750ml	10

SPARKLING WINE & CHAMPAGNE

	G	B
Fierce III Prosecco <i>King Valley, VIC</i>	14	50
Bimbadgen Sparkling Rosé <i>Hunter Valley, NSW</i>	16	58
Moët & Chandon Brut Imperial 750ml <i>Champaign, France</i>	150	

WHITE WINES

	G	B
Tomich Woodside Vineyard Sauvignon Blanc <i>Adelaide Hills, SA</i>	17	55
Kim Crawford Sauvignon Blanc <i>Marlborough, NZ</i>	18	60
Peter Drayton Wildstreak Chardonnay <i>Hunter Valley, NSW</i>	17	55
Kim Crawford Chardonnay <i>Hawkes Bay, NZ</i>	18	68
Oyster Bay Pinot Gris <i>Hawkes Bay, NZ</i>	17	60
Fierce III Pinot Grigio <i>Barossa Valley, SA</i>	18	66
Claymore Estate Joshua Tree Riesling <i>McLaren Vale, SA</i>	17	58

ROSÉ

G B

Wills Domain Mystic Spring Rosé
Margaret River, WA

17 / 59

MOSCATO

G B

Brown Brothers Pink Moscato
King Valley, VIC

16 / 50

RED WINES

G B

Boucher Heathcote Shiraz
Heathcote, VIC

17 / 55

Wills Domain Eightfold Shiraz
Margaret River, WA

18 / 65

Penfolds Max's Shiraz
Barossa Valley, SA

19 / 70

Kim Crawford Pinot Noir
Marlborough, NZ

18 / 68

Innocent Bystander Pinot Noir
Yarra Valley, VIC

19 / 65

Tomich Hill Cabernet Sauvignon
Adelaide Hills, SA

18 / 65

Yalumba Samuels Collection Shiraz
Cabernet
Barossa Valley, SA

17 / 60

BEER & CIDER

Asahi Super Dry (<i>Lager</i>)	10
Corona Extra (<i>Lager</i>)	10
Great Northern Original (<i>Lager</i>)	10
Heineken (<i>Lager</i>)	10
Heineken Zero (<i>Non-Alcoholic</i>)	10
Little Creatures Pale Ale	12
Stone & Wood Pacific Ale	12
Somersby Apple Cider	10

CLASSIC COCKTAILS

Aperol Spritz	19
Espresso Martini	19
Negroni	19
Margarita	19
Moscow Mule	19
Whiskey Sour	19

SIGNATURE COCKTAILS

Blueberry Blitz <i>Hendrick's Gin, St-Germain elderflower liqueur, fresh blueberry, citrus</i>	23
Ol' Man's Fashion <i>Maker's Mark Bourbon, Kahlúa, bitters, orange zest</i>	23
Grapefruit Sangria <i>Vodka, fresh grapefruit juice, rosé wine</i>	23

WHISKEY

30ml

Blended Scotch

Johnnie Walker Red Label	14
Johnnie Walker Black Label	16
Johnnie Walker Gold Label	18
Johnnie Walker Blue Label	27
Chivas Regal 12 Y.O	16
Chivas Regal 18 Y.O	22

Single Malt Scotch

Glenfiddich 12 Y.O	16
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Irish Whiskey

Jameson Irish Whiskey	14
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Blended Malt

Monkey Shoulder	14
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Bourbon / American Whiskey

Jim Beam	14
Jack Daniels	14
Canadian Club	14
Maker's Mark	14

TEQUILA

30ml

Patrón Silver

14

Don Julio Blanco

15

VODKA

Smirnoff Red

12

Grey Goose

16

GIN

Bombay Sapphire

14

Four Pillars Rare Dry

14

Hendrick's

14

RUM

Captain Morgan Spiced Gold

12

Bundaberg Original

12

Kraken Black Spiced

12

APERITIFS & DIGESTIFS

Campari

12

Aperol

12

Frangelico

12

Limoncello

12

Baileys Irish Cream

12

SOFT DRINKS & JUICE

Coca Cola / Coca Cola No Sugar	6
Lemonade	6
Lemon Lime & Bitters	8
Ginger Beer / Ginger Ale	8
Tonic Water / Soda Water	7
Orange Juice	7
Apple Juice	7