

FOOD MENU

KITCHEN HOURS | SUN - THURS 11:30AM - 9PM | FRI - SAT 11:30AM - 10PM

- WOODFIRED PIZZAS -

MARGHERITA MOZZARELLA, BASIL, CHERRY TOMATOES, BOCCONCINI, HERBS (v)	\$19
MAD COW PARMESAN, MOZZARELLA, CHEDDAR, BLUE CHEESE, BOCCONCINI, MUSHROOM, ROCKET (v)	\$22
SMOKIN JOES NAPOLI SAUCE, BACON, HAM, SALAMI, PINEAPPLE, RED ONION, CHILLI FLAKES, CHEESE BLEND	\$20
THE SPANIARD CHORIZO, RED PEPPERS, MILD SALAMI, JALAPEÑOS, KALAMATA OLIVES	\$24
MARY MARY PULLED LAMB, DANISH FETA, OLIVES, RED PEPPERS, RED ONION, ROCKET, YOGHURT DRESSING	\$26
BRUSCHETTA CAPSICUM, RED ONION, CHERRY TOMATOES, MUSHROOM, DANISH FETA, BASIL (v)	\$22
THE SOPRANO TOMATO & PESTO BASE, PROSCIUTTO, ROCKET, CHERRY TOMATOES, SHAVED PARMESAN, OLIVE OIL	\$24
OINK & BAH BAH TOMATO SAUCE BASE, BACON, PULLED PORK, LAMB, CHORIZO, MOZZARELLA BBQ SAUCE SWIRL	\$27
CHARLIE BROWN SATAY SAUCE, CHICKEN, PEANUTS, RED ONION, SOUR CREAM, CORIANDER, FRESH CHILLI	\$23
TSUNAMI BBQ SAUCE BASE, CHICKEN, BACON, HAM, PINEAPPLE, ANCHOVIES, CHEESE	\$23
PRAWN STAR CHILLI PRAWNS, CHORIZO, NAPOLI SAUCE, RED ONION, CAPER AIOLI	\$27
THE ATLANTIC NAPOLI SAUCE, MOZZARELLA, CREAM CHEESE, RED ONION, CAPERS, SMOKED SALMON, ROCKET	\$26
GLUTEN FREE BASE	ADD \$5

TAKEAWAY PIZZAS ALSO AVAILABLE

- EXTRAS -

STEAMED GREENS	\$9
MAC & CHEESE	\$7
MASH POTATO	\$6
GARDEN SALAD	\$6
AVOCADO	\$4
BACON	\$4
FREE RANGE EGG	\$2.5
FRESH CHILLI	\$1

- BURGERS & SANGAS -

CLASSIC HOMEMADE BEEF BURGER BLACK ANGUS BEEF, AIOLI, BEETROOT & ONION RELISH, PICKLE, TOMATO, ROCKET, AMERICAN CHEESE, BRIOCHE BUN	\$20
THE WEMBLEY BURGER BLACK ANGUS BEEF, BACON, FRIED EGG, ONION RINGS, AMERICAN CHEESE, AIOLI, BBQ SAUCE, BEETROOT & ONION RELISH, TOMATO, ROCKET, BRIOCHE BUN	\$26
THE WEMBLEY STEAK SANDWICH MARINATED SIRLOIN, AMERICAN CHEESE, BBQ SAUCE, HORSERADISH RELISH, BACON, COLESLAW, BEER BATTERED ONION RINGS, GARLIC CIABATTA	\$26
SLOW COOKED PULLED LAMB PITA ROASTED RED CAPSICUM, CUCUMBER, FETA, RED ONION, HUMMUS, ROCKET, MINT YOGHURT, PITA BREAD	\$22
MEXICAN CHICKEN BURGER JALAPEÑOS, CHEESE, CHIPOTLE MAYO, LETTUCE, TOMATO, CORN CHIPS, GUACAMOLE, BRIOCHE BUN	\$22
BEETROOT BURGER MINT YOGHURT, SAUTÉED ONION, CRUMBLLED FETA, LETTUCE, TOMATO, BRIOCHE BUN (v)	\$18

ALL BURGERS & SANGAS SERVED WITH CHIPS

- KIDS MENU -

FISH & CHIPS GRILLED OR BATTERED, TOMATO SAUCE	\$10
HAWAIIAN PIZZA HAM, PINEAPPLE, CHEESE	\$10
KIDS CHEESEBURGER & CHIPS BEEF PATTY, TOMATO, LETTUCE, CHEESE, TOMATO SAUCE	\$10
CHICKEN NUGGETS & CHIPS TOMATO SAUCE	\$10
STEAK & CHIPS 150G SIRLOIN, SALAD, TOMATO SAUCE	\$12
GRILLED CHICKEN & RICE TOMATO SAUCE	\$10
MAC & CHEESE	\$10
DESSERT ICE CREAM, CHOCOLATE SAUCE, WAFER	\$4

CHILDREN UNDER 12 ONLY

- DESSERT -

CHOCOLATE & WALNUT BROWNIE SUNDAE VANILLA ICE CREAM, CHOCOLATE GANACHE, FRESH STRAWBERRIES	\$10
WHITE CHOCOLATE CREME BRULEE BISCOTTI, BERRY, VANILLA ICE CREAM (GFO)	\$12
PAVLOVA STACK BERRY COMPOTE, CREAM, PASSIONFRUIT PULP	\$14
WHITE CHOCOLATE, CRANBERRY & PISTACHIO TRUFFLES ICING SUGAR, BLUEBERRY MAPLE SYRUP	\$14
HOMEMADE CAKES PLEASE SEE DAILY SPECIALS BOARD	

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- STARTERS & SHARES -

GARLIC & HERB BREAD (v)	\$9
PIZZA BIANCA GARLIC, ROSEMARY, OLIVE OIL (v)	\$9
TURKISH BREAD & DIPS OLIVE OIL, BALSAMIC VINEGAR (v) PLEASE ASK STAFF FOR DIPS OF THE DAY	\$14
FRIES TOMATO SAUCE, AIOLI	\$8
LOADED FRIES POUTINE GRAVY, MELTED CHEESE	\$12
BACON BLUE CHEESE SAUCE, MELTED CHEESE	\$14
SPICY PORK PULLED PORK, HOT SAUCE, JALAPEÑOS, CHIPOTLE AIOLI	\$16
CHILLI BEEF CHILLI CON CARNE, MELTED CHEESE, JALAPEÑOS	\$18
WEDGES SWEET CHILLI, SOUR CREAM	\$9
CHILLI & GARLIC CHORIZO WITH OLIVES PAN FRIED CHORIZO, OLIVES, WILTED SPINACH & LIME	\$14
STICKY PORK BITES GARLIC & CHILLI SWEET SOY, CRISP COS LETTUCE, CORIANDER	\$18
MAC & CHEESE BITES MIXED LEAVES, CHIPOTLE MAYO (v)	\$12
BUFFALO STYLE CHICKEN WINGS 500G \$15 1KG \$24 FRIED, TOSSED THROUGH HOT SAUCE, SERVED WITH CELERY STICKS & BLUE CHEESE SAUCE	
NACHOS CORN CHIPS, CHEESE, JALAPEÑOS, GUACAMOLE, SOUR CREAM, TOMATO & CORIANDER SALSA WITH CHOICE OF: - CHILLI CON CARNE \$25 - SPICY BEAN MIX (v) \$22	
PULLED PORK SLIDERS TWO \$15 THREE \$20 MINI BRIOCHE BUN, CRUNCHY SLAW, AIOLI & BBQ SAUCE	
LEMON PEPPER CALAMARI SMALL \$18 LARGE \$26 GARDEN SALAD, SWEET CHILLI AIOLI	
BLACK PUDDING & SCALLOPS PEA PUREE, MAPLE BACON, BALSAMIC GLAZE	\$19
CAJUN CHICKEN TENDERS BEETROOT, WALNUT PEAR, MINT YOGHURT	\$17
MUSHROOM & SAGE CROQUETTES MAPLE & MUSTARD GLAZE, SALAD LEAVES (vgn)	\$14
FISH TACO (2) PANKO CRUMBED FISH, CRUNCHY SLAW, TOMATOES, CORIANDER SALSA, CHIPOTLE AIOLI	\$17
SHARE PLATES	
LAND CHORIZO & OLIVES, DANISH FETA, HOT WINGS, MUSHROOM & SAGE CROQUETTES, MAC & CHEESE BITES, BLACK PUDDING, PORK BITES, TURKISH BREAD & DIPS	\$38
SEA CRUMBED FISH, LEMON PEPPER SQUID, SMOKED SALMON, SEARED SCALLOPS, PRAWN SKEWERS, GARLIC BREAD	\$38
LAND AND SEA COMBINATION PLATE	\$70

- MAINS -

FISH OF THE DAY PLEASE SEE DAILY SPECIALS BOARD	
FISH & CHIPS GRILLED OR BATTERED, CHIPS, GARDEN SALAD, TARTARE SAUCE	\$24
BARRAMUNDI SUNDRIED TOMATO & SPINACH CRUST, PEA PUREE, SWEET POTATO WEDGES, BALSAMIC REDUCTION (GF)	\$32
CRISPY SKIN PORK BELLY PARSNIP PUREE, ROAST CHAT POTATO, BROCCOLINI, JUS (GF)	\$28
PAN FRIED CHICKEN BREAST PROSCIUTTO, ROSEMARY CRUSHED POTATOES, ASPARAGUS, SAGE & MUSHROOM JUS, PARSNIP CRISP	\$27
SWEET POTATO & CAULIFLOWER CURRY COCONUT BROTH, BROCCOLINI, JASMINE RICE & PAPPADUM (vgn/GF) - ADD YOGHURT (v)	\$22 \$1
PRAWN, SCALLOP & CHORIZO LINGUINI GARLIC, CHERRY TOMATOES, SPINACH, PESTO SAUCE	\$28
STEAKS SCOTCH FILLET 250G SIRLOIN 250G STEAKS ARE SERVED WITH CHIPS, SALAD AND CHOICE OF ONE SAUCE- JUS BLUE CHEESE MUSHROOM PEPPERCORN GRAVY	\$32 \$25
EYE FILLET 200G PARSNIP PUREE, SWEET POTATO WEDGES, BROCCOLINI, RED WINE JUS (GF)	\$36
WEST AUSTRALIAN GRASS FED RIB EYE 500G ROSEMARY CRUSHED POTATOES, GRILLED ASPARAGUS, BAKED MUSHROOMS, BÉARNAISE SAUCE (GF)	\$48
CHICKEN SCHNITZEL CHIPS, SALAD & CHOICE OF ONE SAUCE JUS BLUE CHEESE MUSHROOM PEPPERCORN GRAVY	\$23
CHICKEN PARMIGIANA NAPOLITANA SAUCE, CHEESE, CHIPS, SALAD ADD HAWAIIAN HAM, PINEAPPLE \$5 ADD SPANISH CHORIZO, RED CAPSICUM \$5 ADD AUSSIE FRIED EGG, BACON, BBQ SAUCE \$5	\$25

- SALADS -

THAI BEEF NOODLE SALAD MARINATED BEEF STRIPS, CORIANDER, BASIL, SPINACH, CABBAGE, CRISPY RICE NOODLES, SNOW PEA SPROUTS, FRIED SHALLOTS, ROASTED PEANUTS, RED CURRY COCONUT DRESSING (GF)	\$22
SPINACH & QUINOA SALAD BEETROOT, CHERRY TOMATOES, WALNUTS, MAPLE & MUSTARD DRESSING (GF/vgn)	\$18
CAESAR SALAD COS LETTUCE, MAPLE STREAKY BACON, EGG, ANCHOVIES, CROUTONS, DRESSING (GFo) ADD CHICKEN \$8 ADD PRAWNS \$9	\$17

ALLERGIES: PLEASE BE AWARE THAT ALL CARE IS TAKEN WHEN CATERING FOR SPECIAL REQUIREMENTS. IT MUST BE NOTED THAT WITHIN THE PREMISES WE HANDLE NUTS, SEAFOOD, SHELLFISH, SESAME SEEDS, WHEAT FLOUR, EGGS, FUNGI AND DAIRY PRODUCTS.

CUSTOMER REQUESTS WILL BE CATERED FOR TO THE BEST OF OUR ABILITY, BUT THE DECISION TO CONSUME A MEAL IS THE RESPONSIBILITY OF THE DINER.

(v) = VEGETARIAN | (vgn) = VEGAN | (GF) = GLUTEN FREE | (GFo) = GLUTEN FREE OPTION AVAILABLE - PLEASE ASK