

BURGERS & PITA

TO START

WOOD FIRED BEEF IN BETEL LEAF (df, gf)
bo la lot, lemon grass, sweet soy, peanuts \$17

GRILLED PRAWN TOSTADA
mango, avocado, fermented chilli, lime \$19

WOOD FIRED LEMONGRASS PORK SKEWERS (df, gf)
peanuts, chilli, shiso \$17

WOOD FIRED HALOUMI
caramelised peach, Sunshine Coast honey, lemon \$17

SNAPPER & PRAWN SPRING ROLLS
lime, chilli dressing \$18

WOOD FIRED LAMB KOFTA (df, gf)
smoked capsicum sauce, sumac onions \$17

HUMMUS (v)
dukkah, olive oil, Turkish bread \$14

FLASH FRIED CALAMARI (df, vlg)
tossed in five spice salt, Japanese mayo, lime \$17

BUFFALO CHICKEN WINGS (vlg)
American style hot sauce, ranch dressing, celery, carrot \$17

POPCORN PORK (vlg)
char siu sauce, chilli, shallots, peanuts \$16

CHARCUTERIE PLATE
goat prosciutto, bresaola, sopressa, pickles, olives,
farmhouse cheese, pate, grilled sourdough \$29

CHEESY GARLIC BREAD \$10

MUSHROOM ARANCINI BALLS (v)
smokey tomato sauce, parmesan, basil \$16

CHUNKY CHIPS (v, vlg)
aioli \$10

POTATO WEDGES (v)
sour cream, sweet chilli \$12

WAGYU DOUBLE CHEESEBURGER
grilled beef patties, cheese, pickles, onion,
guava ketchup, chips \$19

SOUTHERN FRIED CHICKEN SLIDERS
cos lettuce, ranch dressing,
hipster BBQ sauce, smoked bacon \$16

WOOD FIRED LAMB PITA
marinated lamb, rocket, minted yoghurt,
sumac onions, chips \$18

WOOD FIRED CHICKEN PITA
marinated chicken, wood fired peppers,
coriander, eggplant, chips \$17

BROADBEAN FALAFEL PITA (vg)
rocket, tomato, sumac onions,
hummus, chips \$17

PIZZA

MARGHERITA (v)
fior di latte, basil, tomato, olive oil \$20

KEEP IT SHRIMPLE
prawns, cherry tomato, basil, onion \$24

ALL THE MEATS
mozzarella, pancetta, sopressa, cacciatore,
capsicum, BBQ sauce \$25

CHILLI CHICKEN
spicy chicken, cacciatore, mushroom, mozzarella, chilli \$22

CAPRICCIOSA
leg ham, artichokes, mushrooms, olives \$21

SHROOMS (v)
mushrooms, porcini, truffle, smoked mozzarella \$24

LAMB BRO
minced lamb, oregano, lemon, parsley, olives,
onion, yoghurt \$23

REEF & BEEF
prawns, beef bacon, capsicum, olives, mozzarella \$22

SOUTHWEST CHICKEN
fried chicken, mozzarella, tomato, onion,
chipotle mayonnaise, avocado 24

CAUTION HOT
not for the faint-hearted, this pizza is extremely hot!
hot sauce, chilli, mozzarella \$22

GF PIZZA BASE \$4 EXTRA

VEGAN CHEESE \$3 EXTRA



Catch you on the flip side!

• Gram weights are approximate. • One bill per table. • All of our food may contain nuts, gluten and shellfish.
• Cakeage fees apply to all cakes brought into the venue. • Surcharges apply to all Visa & Mastercard transactions (0.663%), American Express (1.60%).

DF = Dairy Free GF = Gluten Free VLG = Very low gluten V = Vegetarian VG = Vegan

SHARE PLATES

WOOD FIRED PLATE

pork skewers, haloumi, lamb kofta \$40

TASTING PLATE

mushroom arancini, buffalo wings, snapper spring rolls \$40

SURF & TURF PLATE

calamari, pork skewers, wood fired beef in betel leaf \$40

SHARE PLATE + BOTTLE OF PROSECCO \$75

SHARE PLATE + COCKTAIL JUG \$65

SHARE PLATE + JUG OF BEER \$59

MAINS

PERSIAN SALAD (df, v)

freekeh, fennel, dill, mint, cucumber, tomato, croutons, pomegranate dressing \$19
ADD wood fired chicken \$5

HAND MADE GNOCCHI (v)

mushrooms, goat's cheese, pumpkin puree, spinach, beetroot crisps \$24

PORK & VEAL SAUSAGES (gf)

creamy mash potato, asparagus, cabernet jus \$24

BEER BATTERED FISH & CHIPS (df)

cod, chunky chips, salad, tartare, lemon \$26

PRAWN & CLAM TAGLIATELLE

prawns, clam meat, chilli, garlic, white wine, basil, cherry tomatoes \$32



WOOD FIRED

All wood fired dishes come with Lebanese style pilaf or chips & pickled fennel, orange, dill, cucumber & watercress salad

ATLANTIC SALMON CUTLET

250g, hollandaise sauce, lemon \$33

CHICKEN MIGNON (gf)

double smoked bacon, Cafe de Paris butter \$29

RIVERINE PREMIUM RUMP

300g, mushroom sauce \$30

SANTA GERTRUDIS TRI-TIP BEEF

porter brine, malt glaze \$26

MEATY BEEF RIBS (df, gf)

400g, smoked low & slow, whiskey bbq sauce \$38

RIVERINE PREMIUM RIB FILLET

300g, pepper sauce \$43

DESSERT

STICKY TOFFEE PUDDING

salted caramel sauce, burnt toffee ice cream \$16

GYPSIE TART

baked chocolate tart, clotted cream, strawberries \$16

BANANA SPLIT (gf)

banana, cream, snickers ice cream, caramel, chocolate sauce, marshmallow, peanuts \$16

• Gram weights are approximate. • One bill per table. • All of our food may contain nuts, gluten and shellfish.
• Cakeage fees apply to all cakes brought into the venue. • Surcharges apply to all Visa & Mastercard transactions (0.663%), American Express (1.60%).

DF = Dairy Free GF = Gluten Free VLG = Very low gluten V = Vegetarian VG = Vegan