

STARTERS

BRUSCHETTA 12.5

pumpkin, cherry tomato, feta, chives (V)

CRISPY SALT & PEPPER SQUID 14

chive salad, lemon & herb aioli

BUTTERMILK CHICKEN WINGS Rg 15 / Lrg 21

spicy buffalo sauce, blue cheese ranch, pickles

GRILLED WHOLE PRAWNS (4) 14

cucumber, tomato, avocado, Thousand Island dressing (GF)

MUSHROOM & THYME ARANCINI (3) 14

parmesan dipping sauce (V)

SLOW COOKED PORK BELLY 14

pickled apple, green chilli, raisin jus (GF)

LAMB KOFTA TACOS (2) 12

tomato, pickled cucumber, cheese, mint salsa

MAINS

SHOULDER OF LAMB RAGU 28

tomato, rosemary gnocchi, pistachio

CRISPY FISH & CHIPS 24

dill, pickles, salad, lemon, yoghurt dip

CHICKEN SCHNITZEL 20

gravy, chips, garden salad

Make it a Parma 4

THE GREAT BIG WATERLOO CHICKEN PARMIGIANA 29

Napoli, ham, melted cheese, chips, salad

PRAWN, CHORIZO & ROCKET LINGUINI 25

lemon, cherry tomato, olive oil

ROASTED BARRAMUNDI FILLET 29

kipfler potatoes, broccolini, eggplant puree (GF)

SPINACH, RICOTTA & SAGE RAVIOLI 22

cherry tomato, white onion, parmesan cheese (V)

FROM THE GRILL

All steaks are served with chips & salad
OR mash potato, plus your choice of sauce

Sauces (GF): dianne, peppercorn,
bearnaise, mushroom, gravy

180g EYE FILLET 32

90 days grain fed

250g RUMP 28

120 days grain fed

300g RIB FILLET 42

royal grain fed

500g T-BONE STEAK 45

grain fed

Steak Toppers:

PRAWN SKEWERS (3) 8

SALT & PEPPER CALAMARI 7

FRIED EGGS (2) 4

HOUSE-MADE ONION RINGS 5

PIZZAS

GARLIC FLAT BREAD 12

cheese, rosemary, olive oil

MARGHERITA 17

Napoli, bocconcini, basil, olive oil

MORTADELLA 19

ricotta, pistachio pesto

VEGGIE SUPREME 18

eggplant, zucchini, artichoke, red onion,
tomato, olives

SPICY PEPPERONI 19

pepperoni, mozzarella, chilli flakes, capsicum

Gluten friendly base +3

SIDES

STRAIGHT CUT CHIPS 9

gravy or chipotle mayo (GF)

HOUSE-MADE ONION RINGS 9

ranch, BBQ sauce

SEASONAL VEGETABLES (GF) 8

SALADS

POWER SALAD 17

broccoli, red onion, radish, kale, cabbage,
toasted nuts, avocado dressing, beetroot (GF)

Add Tofu 4 | Add Prawns 6

CHOPPED CHICKEN SALAD 18

corn chips, avocado, tomato, capsicum,
lettuce, black beans, cilantro, honey mustard
dressing (GF)

BURGERS

All served with chips & sauce
Gluten friendly buns on request +2

CLASSIC CHEESEBURGER 18

beef patty, special sauce, cheese slice, pickles,
lettuce, onion, tomato

CRISPY FRIED CHICKEN BURGER 18

bacon, slaw, chipotle, ranch sauce

GRILLED STEAK SANDWICH 19

steak, bacon, fried onions, egg, lettuce,
sliced tomato, BBQ sauce

LENTIL & SWEET POTATO VEGGIE BURGER 18

avocado, Harissa mayo, pink radish (V)

SHARE BOARDS

ANTIPASTO 28

Prosciutto, aged salami, mortadella, Maffra
cheddar, olives, grilled ciabatta, marinated
artichokes, rocket salad

SUMMER SHARING 29

Maffra cheddar, drunken goats cheese,
chickpea hummus, beetroot dip, marinated
vegetables, nuts, fruits, olives, Swiss crackers

V = Vegetarian, DF = Dairy Free

GF = Gluten Friendly

GFO = Gluten Friendly Options Available

VG = Vegan

DESSERT

TRIO OF DESSERTS 20

lemon curd tart, chocolate brownie,
strawberry cheesecake

Food allergies & intolerances: please be aware that whilst all care is taken when catering for special requirements, it must be noted within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi, dairy products & gluten.

Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

All card transactions incur a service fee: VISA 0.9%, Mastercard 1.1%, American Express 1.3% Mr Yum mobile ordering fee free.