

TASTE PLATES

- PORK SPRING ROLLS / LETTUCE, CARROT, KIMCHI & CORIANDER WITH DIPPING SAUCE // 16
- STEAMED BAO BUNS / KARAAGE CHICKEN, SPICY MAYO & CUCUMBER (3 PC) // 19
- THAI STEAMED MUSSEL POT / FRAGRANT RED THAI COCONUT CURRY SERVED WITH CHAR GRILLED CIABATTA // 16
- BAKED EGGPLANT INVOLTINI / FILLED WITH SPINACH & RICOTTA, NAPOLI SAUCE, PARMESAN & TRUFFLE OIL // 17 V GF
- SALT & PEPPER CALAMARI / CHORIZO, BASIL, RED ONION, HARISSA CHUTNEY, LEMON & CUMIN YOGHURT // 17
- ARANCINI / SAFFRON INFUSED AIOLI, SUN DRIED TOMATOES & ZAAATAR SALSA // 17 V
- SPICY FRIED CHICKEN DRUMETTES / SESAME SEEDS, SRIRACHA & GARLIC SAUCE // 16
- PRAWN & GINGER DUMPLINGS / CHILLI OIL, SWEET SOY, BLACK SESAME SEEDS & SPRING ONIONS // 18
- ZUCCHINI & FETA FRITTERS / ROCKET, HOMMUS, TZATZIKI & FRESH LEMON // 16 V
- DHAL SPLIT LENTIL CURRY / TURMERIC ROASTED CAULIFLOWER, RAITA, MANGO CHUTNEY & ROTI BREAD // 15 V

SHARE PLATES FOR TWO

- GSP PLATTER / CHIPS & CHEESE LOADED WITH MARINATED CHAR GRILLED LAMB & CHIPTOLE CHICKEN, GARLIC SAUCE & SRIRACHA, HOMMUS, TZATZIKI, FALAFELS, GREEK SALAD, SALT & PEPPER CALAMARI & FLAT BREAD // 45
- SEAFOOD PLATTER / SELECTION OF HOT & COLD SEAFOOD TO SHARE, HARVEY BAY SCALLOPS, GRILLED HALF SHELL MUSSELS, KING PRAWNS, SMOKED SALMON, SOFT SHELL CRAB, SALT & PEPPER CALAMARI, TEMPURA PRAWNS & BATTERED CRISPY WHITING FILLETS SERVED WITH DIPPING SAUCES // 85

BURGER BOUTIQUE // 24

- SESAME SEED BUN SERVED WITH B.T. SEASONED CHIPS
- ARE YOU FOR VEAL / PARMESAN CRUMBED VEAL SCHNITZEL, CHEESE, COS LETTUCE, SALSA & LEMON HERB MAYO
- LAMBASSADOR / ROAST LAMB, HOMMUS, CAPSICUM, PICKLED RED ONION, LEBANESE CUCUMBER, GOATS CHEESE & GARLIC SAUCE
- NACHO LIBRE / ZUCCHINI, CORN & FETA FRITTER, LETTUCE, CORN CHIPS, AVOCADO PUREE, JALAPENO, SALSA & SOUR CREAM V
- SMOKEY & THE BANDIT / FRIED CHICKEN FILLET WITH BACON, CALIFORNIAN CHEDDAR, COLESLAW, PICKLES & SPICY SMOKEY BBQ SAUCE
- DOUBLE TROUBLE / DOUBLE ANGUS BEEF PATTY, CHEESE & BACON WITH ONION RINGS, LETTUCE, PICKLES, MAYO & MUSTARD BBQ SAUCE

PIZZAS

- #01 TOMATO, BASIL & BOCCONCINI // 18 V
- #02 PROSCIUTTO, BLACK OLIVES, ROCKET & SHAVED PARMESAN // 20
- #03 HOT SOPRESSA, CHORIZO, RED ONIONS, JALAPENOS, CHILLI & SESAME SEA SALT // 20
- #04 BACON, CHORIZO, SALAMI, PROSCIUTTO, RED ONIONS, BRIE & BBQ SAUCE // 20
- #05 ZUCCHINI, CAPSICUM, RED ONIONS, PUMPKIN & OLIVES // 19 V
- #06 ROASTED MARINATED LAMB SHOULDER, RED ONIONS, CHERRY TOMATOES, GARLIC SAUCE & LEMON // 22
- #07 MUSSELS, PRAWNS, BLUE SWIMMER CRAB, CHILLI FLAKES & MORNAY SAUCE // 22
- #08 CHICKEN, BACON, SPINACH, RED ONIONS & BBQ SAUCE // 20
- #09 SPICED ROASTED PUMPKIN, BABY SPINACH LEAVES, SPANISH ONIONS, BAKED FETA & PINE NUTS // 20 V

SALADS

- ASIAN BEEF & SOBA NOODLE / CUCUMBER, CHILLI, RED ONIONS, KIMCHI, PEANUTS, SESAME SEEDS & SWEET SOY // 23
- SMOKED SALMON / BABY COS, SOFT BOILED EGG, GREEN BEANS, RED ONIONS, RADISH, CHERRY TOMATOES & WHITE ANCHOVIES // 21
- BABY COS & CRISPY PROSCIUTTO / PARMESAN, CROUTONS, SOFT BOILED EGG & CAESAR DRESSING // 18
- SPICED ROAST PUMPKIN / SPINACH, FETA, RED ONIONS, CANDIED WALNUTS, PUMPKIN SEEDS & CUMIN YOGHURT // 18 V GF
- ADD LEMON & THYME CHICKEN OR HONEY & GARLIC ROAST LAMB // 5

CHAR GRILLED STEAKS

- CHOICE OF RED WINE JUS OR GREEN PEPPERCORN SAUCE ALL SERVED WITH GARLIC & HERB ROASTED POTATOES GF
- 300G NATURALLY GRASS FED PORTERHOUSE // 32
- 250G NATURALLY GRASS FED EYE FILLET // 39
- 300G NATURALLY GRASS FED SCOTCH FILLET // 36

MAINS

- MARINATED LAMB BACKSTRAP / ROASTED BABY VEGETABLES, CAULIFLOWER CHEESE PUREE, PARSNIP CRISPS, YORKSHIRE PUDDING, RED WINE JUS & TRUFFLE OIL // 34
- CONFIT DUCK LEG / BULLET CHILLI & GINGER SAUCE, CARROT PUREE, SEAWEED SALAD, PORK SPRING ROLLS & PURPLE RADISH // 33
- OVEN BAKED BARRAMUNDI FILLET / COCONUT RICE, BOK CHOY, LEMONGRASS & GINGER SOY, FRESH CHILLI & SPRING ONIONS // 34
- MISO MARINATED SALMON / SOBA NOODLES, KIMCHI, EDAMAME, CORIANDER & SESAME SEEDS // 35
- STICKY PLUM & WORCESTERSHIRE PORK BELLY / SERVED WITH GARLIC & HERB PAN FRIED SMASHED POTATOES // 32 GF
- FRENCH-CUT CHICKEN BREAST / WRAPPED IN BACON, BASIL PESTO, SMOKED SCAMORZA, NAPOLI SAUCE & CHIPS // 30
- B.T. FISH & CHIPS / COOPERS PALE ALE BEER BATTERED BARRAMUNDI FILLETS & TARTARE SAUCE // 28

PASTAS

- SPINACH & RICOTTA / HOUSE MADE GNOCCHI, CHORIZO, ROASTED CHERRY TOMATOES, BLACK OLIVES, MANCHEGO CHEESE & TRUFFLE OIL // 27
- PRAWNS, SCALLOPS, CALAMARI & CRAB MEAT / LINGUINE, HERB ROASTED CHERRY TOMATOES, WHITE WINE, CHILLI & GARLIC SAUCE // 30
- COUNTRY STYLE ROAST DUCK / RISOTTO, CRISPY PROSCIUTTO, MUSHROOMS, THYME & MANCHEGO CHEESE // 28 GF
- GOATS CHEESE, CARAMELISED ONION & ALMOND / RAVIOLO, CHERRY TOMATOES, ASPARGUS, WATERCRESS, SAGE & LEMON BUTTER SAUCE // 28

SIDES

- SAUTEED SEASONAL GREENS // 7
- ROASTED BEETROOT SALAD / GOATS CHEESE, CANDIED WALNUTS & BALSAMIC REDUCTION // 8 GF
- HEIRLOOM TOMATO CAPRESE SALAD / FRESH BASIL, BOCCONCINI & GORGONZOLA // 8 GF
- MIXED LEAF SALAD / OLIVES, FETA & SUN DRIED TOMATOES // 8 GF
- ZUCCHINI CHIPS / LEMON SALT & GARLIC SAUCE // 10
- STEAK CUT CHIPS / AIOLI // 8

PIZZA BREADS // 10

- BRUSCHETTA, PARMESAN & BALSAMIC GLAZE V
- CHEESY HERB & GARLIC V

-PLEASE NOTE, WE DON'T SPLIT BILLS ON WEEKENDS, PUBLIC HOLIDAYS AND BUSY PERIODS-

-15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS-



<p>\$20 LUNCH / MON - WED ANY PIZZA OR BURGER WITH A COMPLIMENTARY GLASS OF HOUSE WINE, BEER OR SOFT DRINK (11AM - 3PM)</p>	<p>PIZZA WEDNESDAY \$10 HAND STRETCHED GOURMET PIZZA (5PM - 8PM) BAR ONLY EXCLUDES SEAFOOD PIZZA</p>	<p>2 FOR 1 THURSDAYS TWO COCKTAILS FOR THE PRICE OF ONE (5PM - LATE)</p>	<p>HAPPY HOUR / 4PM-7PM / MON - FRI \$5 SPIRITS \$5 HOUSE WINE \$8 PINTS (BAR ONLY)</p>	<p>ALLERGEN: MENU MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, TREE NUTS & MILK. INSTANCES OF CROSS CONTAMINATION MAY OCCUR. FOR MORE INFORMATION PLEASE SPEAK TO ONE OF OUR FRIENDLY STAFF MEMBERS WHO WILL ASSIST YOU.</p>
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