

Breakfast

BUFFET BREAKFAST

Enjoy our delicious buffet breakfast featuring a variety of fresh, healthy and hearty options to start your day.

IN-HOUSE GUEST

\$33

CHILD (3-12 YEARS)

\$20

OUTSIDE GUEST

\$38

** Prices are per person.*



CONTINENTAL BREAKFAST

\$20

A lighter option to enjoy a perfect start to your morning.



CHECKING OUT BEFORE 7:00 AM?

You can pre-order our Take Away Box.

\$25



PLEASE CONTACT OUR RESTAURANT STAFF
TO FILL OUT THE FORM.

Entrée

ARANCINI OF THE DAY - \$19

aioli and lemon

GARLIC BREAD - \$13

with cheeses add \$3 (gfo, v)

DIRTY POTATO - \$17

crispy potato, jalapeno, spring onion,
parmesan cheese & ranch sauce. (gf available)

BANG BANG CAULIFLOWER - \$17

tossed in korean style chilli gochujang sauce (v)

SALT N'PEPPER SQUID (I) - \$19

with wasabi mayo and lemon

THAI CHICKEN WINGS - \$19

crispy chicken with Thai spiced dressing
(gf available)

GRUMPY WINGS - \$19

deep fried marinated wings with chef's spicy powder
(gf available)

SPRING ROLLS - \$19

vegetable or cheeseburger
option served with sweet chilli or burger sauce

PORK BELLY BITE - \$19

double cooked sticky pork belly bites with honey soy sauce
(gf available)

CREAMY GARLIC PRAWNS (I) - \$26

tempura prawns served with
creamy garlic sauce

Mains



BURGERS - \$29

vegetable, beef, chicken or vegan option - served with chips
(gf available for vegan selection)

CHICKEN PARMI - \$32

chicken schnitzel, sliced ham, mozzarella cheese, napolitana sauce
served with chips

FISH & CHIPS (I) - \$30

beer battered fish served with fries, salad and tartare sauce

PASTA OF THE DAY (M) - \$33

linguine with seafood, chicken or mushroom in a creamy sauce
(gf available with penne pasta)

LAMB SHANK - \$42

lamb shank in red wine sauce served with potato mash and green peas (gf
available)

BEEF CHEEK - \$39

braised beef cheeks with carrots and greens
(gf available)

PORK BELLY - \$38

crispy pork belly with apple salad with deep fried bun
(gf available)

SCOTCH FILLET - \$56

250g angus scotch fillet
served with mash, seasonal vegetables & choice of sauce
mushroom, red wine jus or black pepper
(gf available)

FISH OF THE DAY (M) - \$46

grilled fish of the day with greens, carrots, asparagus and lemon butter
cream sauce (gf available)

Salad



GARDEN SALADS \$19

lettuce, mini tomatoes, carrot, cucumber
served with sesame soy sauce
add beef, calamari, prawn, chicken or smoked salmon \$9.5

CAESAR SALADS (M) \$21

cos lettuce, croutons, boiled egg, bacon, shaved parmesan with dressing
add beef, calamari, prawn, chicken or smoked salmon \$9.5

THAI BEEF SALAD \$26

char grilled marinated beef, mesclun, cucumber, onion, mint,
coriander peanut & Thai dressing

ROASTED CAULIFLOWER AND CHICKPEA SALAD \$24

rocket, cherry tomato, hummus, onion, and homemade coriander
& chilli dressing

Tides



MASH POTATO - \$12

POTATO FRIES - \$13

POTATO WEDGES - \$14

BROCCOLINI - \$14

Desserts

STICKY DATE PUDDING \$16

CHOCOLATE MUD CAKE \$16

BRULEE CHEESECAKE \$18

ICE CREAM \$12

3 SCOOPS (CHEF'S DAILY SELECTIONS)

Coffee & Teas

SMALL \$5.50

HOT

CAPPUCCINO

CHAI LATTE

ESPRESSO

FLAT WHITE

LONG BLACK

LONG MACCHIATO

MOCHA

HOT CHOCOLATE

AFFOGATO +\$1.00

LARGE \$6.50

COLD

ICED COFFEE

ICED CHAI LATTE

ICED CHOCOLATE

ADD CREAM \$1.50

ADD ICE CREAM \$3

EXTRAS

ALTERNATIVE MILKS 80C

FLAVOURED SYRUPS 80C

TEA FOR ONE \$5.90 TEA FOR TWO \$6.50

ENGLISH BREAKFAST, EARL GREY, GREEN, PEPPERMINT, CHAMOMILE

Coffee & Teas

SMALL \$5.50

LARGE \$6.50

HOT

*CAPPUCCINO
CHAI LATTE
ESPRESSO
FLAT WHITE
LONG BLACK
LONG MACCHIATO
MOCHA
HOT CHOCOLATE
AFFOGATO +\$1.00*

COLD

*ICED COFFEE
ICED CHAI LATTE
ICED CHOCOLATE
ADD CREAM \$1.50
ADD ICE CREAM \$3*

EXTRAS

*ALTERNATIVE MILKS 80C
FLAVOURED SYRUPS 80C*

TEA FOR ONE \$5.90 TEA FOR TWO \$6.50

ENGLISH BREAKFAST, EARL GREY, GREEN, PEPPERMINT, CHAMOMILE

Seasonal Special

ENTRÉE

SICILIAN CAPRESE SALAD — \$22

OYSTERS (A)

ROCKEFELLER — BAKED WITH BUTTERY GREEN SAUCE — \$26

KILPATRICK — BAKED WITH CRISPY BACON & TANGY SAUCE — \$26

PASTA

GNOCCHI ALLA ROSA (I) — \$32

Homemade gnocchi with prawns, confit garlic & pink sauce

GNOCCHI FOUR CHEESE — \$30

Homemade gnocchi with gorgonzola, mozzarella, parmesan & cream
cheese

GNOCCHI POMODORO E BURRATA — \$34

Homemade gnocchi with tomato sauce & fresh burrata

DESSERT

TIRAMISU — \$18

Ladyfinger biscuits, coffee & Italian liqueur, mascarpone &
chocolate