



Breads

4 2

Turkish Toast (V)	\$6.95 \$4.50
Oven-baked Turkish bread served with butter	
Garlic Bread (V)	\$9.95 \$5.95
Oven-baked garlic bread loaf	
Turkish Bread and Dips (V)	\$9.95
Grilled Turkish fingers served with a selection of freshly made dips	
Bruschetta (V)	\$12.95
Toasted sour dough with tomato, Spanish onion, basil, olive oil, sprinkle of feta, and balsamic vinegar	

Oysters

each

Minimum 6 – Fresh Sydney Rock Oysters

Natural (GF)	\$2.65
Served chilled with fresh lemon	
Kilpatrick (GF)	\$3.20
Oven-baked with a bacon and Worcestershire sauce	
Rockefeller	\$3.95
Oysters on the half shell topped with a buttery puree of fresh green herbs and fennel, sprinkled with breadcrumbs then baked until golden	
Bruschetta Salsa (GF)	\$3.95
Natural oysters with finely chopped tomato and red onion drizzled with basil oil	

Starters / Tapas

Soup du Jour (V) (GFO)	\$8.95
Ask your waiter for today's flavour of homemade soup, served with warm bread	
Pork Belly (GF)	\$13.95
Crisp-skinned pork belly served on sweet potato purée and caramel balsamic apple sauce	
Honey Sesame Chicken (GF)	\$11.95
Crispy honey-glazed chicken pieces with spring onion and soy dipping sauce	
Zucchini Tempura (V)	\$14.95
Japanese style lightly fried and a side of rosemary aioli	
Calamari (GF)	\$14.95
Lightly dusted deep-fried calamari strips served with sweet puréed tomato reduction and lemon aioli	
Arancini Balls (V)	\$11.95
Saffron and mushroom rice balls with a crisp breadcrumb coating served with roasted garlic aioli	
Potted Prawns (GF)	\$15.95
Garlic-marinated Tiger prawns pan-fried, deglazed, finished in a rich basil Napoli sauce, served with crusty bread	
Soy Duck Spring Rolls	\$11.95
with a chilli-infused honey dipping sauce	
Nachos (VO)	\$16.95
Crunchy corn chips with lightly spiced mince, mozzarella, guacamole and sour cream, served separately to keep the chips crispy all the way to the bottom	

ONE BILL PER TABLE THANK YOU – MENU SUBSTITUTIONS WILL INCUR ADDITIONAL COSTS

(GF) Gluten Free (GFO) Gluten Free Optional



(V) Vegetarian (VO) Vegetarian Optional



Salads

Caesar Salad (VO) (GFO)	\$23.95
Cos lettuce tossed with baked croutons, bacon pieces, parmesan cheese, with a poached egg	
Avocado Caprese Salad (V) (GF)	\$24.95
Sliced tomato, bocconcini and green basil with avocado seasoned with balsamic reduction and olive oil	
Waldorf Salad (V) (GF)	\$19.95
Fresh apple, celery, and walnuts, dressed in mayonnaise, tossed in lettuce	
Smoked Salmon Salad (GF)	\$27.95
with lemon, capers, red onion, peas, cherry tomato and feta with Dijon dressing	
Add chicken, prawns, or calamari to any salad	\$5.95

Pasta

Choose your own pasta for any of the following dishes!

Spaghetti, Fettuccine (add \$2), Gnocchi (GF) (add \$3) or Penne (add \$2)

Napoli (V) (GFO)	\$16.00
Classic Italian tomato sauce with pan-fried onions, garlic, cherry tomato and black olives	
Beef Lasagne	\$19.95
Layers of pasta ribbons and bolognaise, homemade béchamel and mozzarella served with salad	
Vegetarian Lasagne (V)	\$19.95
Rich vegetable and Italian herbed ragù over layers of fresh pasta, topped with béchamel and mozzarella baked golden brown, served with garden salad and Dijon dressing	
Bolognaise (GFO)	\$19.95
Mince beef slowly cooked in a blend of Italian herbed and spiced tomato sauce	
Carbonara (VO) (GFO)	\$21.95
Sautéed bacon and onions in creamy garlic parmesan sauce with fresh parsley	
Seafood Marinara (GFO)	\$25.95
A medley of lightly spiced prawns, mussels and calamari pan-fried and finished with basil a Napoli sauce	
Tuscan Meatballs (GFO)	\$22.95
Oven-roasted and tossed in a rich Tuscan tomato sauce	
Prawn & Chorizo (GFO)	\$24.95
Pan-fried together with peas, red onion, and cherry tomato, finished with a light chilli olive oil	
Pollo Boscaiola (VO) (GFO)	\$24.95
Chunks of chicken breast, mushrooms, bacon, chive and garlic, in a creamy rose white wine sauce	
Roast Pumpkin (V) (GFO)	\$19.95
Oven-roasted pumpkin with basil pesto and parmesan cream with spring onion and cherry tomato	
All pasta is topped with parmesan, add extra for only	\$2.00

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Steak

Every steak is char-grilled to your liking with your choice of sauce:

Pepper, mushroom, Diane, garlic or red wine jus

300g Sirloin Steak (GF)	\$29.95
With roast Portobello mushroom and baked potato filled with sour cream and chives	
300g Rib Eye Steak (GF)	\$36.95
Off the bone, served with buttery sweet potato, rosemary mash and broccolini	
250g Eye Fillet Steak (GF)	\$38.95
Served with sweet potato and rosemary mash, pan-fried cherry tomato and broccolini	
Surf n Turf (GF)	\$43.95
250g eye fillet served on a bed of mash potato with broccolini and creamy garlic prawns. Add a ½ Moreton Bay bug for only \$12.85 (<i>please note: bugs are a delicacy and amount of meat may vary</i>)	

Risotto

Vegetarian Risotto (V) (GF)	\$19.95
Honey baked pumpkin with feta and leek	
Chicken & Basil Pesto Risotto (GF)	\$20.95
Pan-fried chicken tenders with basil pesto and parmesan	
Seafood Risotto (GF)	\$25.95
Pan-fried prawns and mussels with peas and capers, cooked in a rich saffron creamy broth	
Wild Mushroom Bacon Risotto (GF)	\$24.95
Sautéed mixed wild mushrooms with pan-fried bacon pieces and parmesan	

Seafood

Fresh Fish of the Day (GF)	market price
Grilled and served with fresh spinach salad, filled with radish, cucumber, lemon and cherry tomato tossed with rosemary roast potato and a homemade tartare	
Salmon Fillet (GF)	\$28.95
Oven-roasted in Cajun spices, served with garlic and lime brown rice, mesclun salad garnish and crème fraîche	
Potted Prawns (GF)	\$27.95
Garlic-marinated Tiger prawns pan-fried, deglazed, finished in a rich basil Napoli sauce, served with crusty bread	
Barramundi Fillet (GF)	\$27.95
Pan-fried and served on a stack of buttered baby boiled potato and mushy peas with lemon chive butter	
Moreton Bay Bugs (GF)	\$34.95
2 half bugs (approximately 300g), glazed with a roasted garlic burnt butter, served on a salad of fresh leaves, roast potato, sliced radish, and orange <i>please note: bugs are a delicacy and amount of meat may vary</i> Add a ½ Moreton Bay bug for \$12.85	
Calamari (GF)	\$26.95
Lightly dusted deep-fried calamari strips served with a chef salad, sweet puréed tomato reduction and lemon aioli	

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Mains

Chicken Schnitzel	\$19.95
Breadcrumbs and served with seasonal salad, beer-battered fries and gravy	
Chicken Parmigiana	\$25.95
Chicken Schnitzel with Napoli sauce, ham, cheese, seasonal salad and chunky fries	
Veal Schnitzel	\$26.95
Breadcrumbs and served with seasonal salad, beer-battered fries, topped with lemon butter	
Veal Parmigiana	\$29.95
Veal Schnitzel with Napoli sauce, ham, cheese, seasonal salad and chunky fries	
Smoky BBQ Pork Ribs (GFO)	\$29.95
Smothered in sticky honey BBQ sauce, with seasonal salad and chunky fries. Upgrade to ½ kilo for \$13.90	
Lamb Shanks (GF)	(2) \$37.95 (1) \$25.95
Slowly braised, served with creamy mash potato, buttered vegetables and red wine jus	
Chicken Supreme (GF)	\$24.95
Oven-roasted Frenched breast marinated with lemon and garlic, served with crushed baby boiled potato with rosemary, broccolini, spinach, and lemon butter sauce	
Kangaroo (GF)	\$23.95
Oven-roasted kangaroo rump, cooked medium, wrapped in prosciutto, served on a bed of rosemary-infused sweet potato mash, wilted spinach with red wine jus	
Broadway Burger	\$19.95
200g beef patty on a brioche seeded bun, filled with lettuce, sliced tomato, house burger sauce, bacon, Portobello mushroom and melted cheese, with a side of fries	
Pork Belly (GF)	\$25.95
Crisp-skinned pork belly served with sweet potato mash and caramel balsamic apple sauce	

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Pizza

Crispy homemade Italian pizzas with tomato bases and mozzarella. Gluten free add \$3

Margherita (V) (GFO) Sliced tomatoes, fresh basil and feta	\$19.95
Three Cheeses (V) (GFO) Mozzarella, feta and parmesan cheese finished with fresh parsley and a tomato base	\$19.95
Hawaiian (GFO) Fresh QLD pineapple and champagne ham	\$19.95
BBQ Chicken (GFO) Chicken, bacon and mushrooms with shallots and BBQ sauce	\$23.95
Meat Lovers (GFO) Pepperoni, chicken, bacon and chorizo with red onion on a BBQ base	\$24.95
Central Supreme (GFO) Pepperoni, ham, capsicum, mushroom, olives, red onion and basil	\$26.95
Seafood Supreme (GFO) Ribbons of calamari, tiger prawns and mussels with zucchini, cherry tomatoes and lemon black pepper	\$29.95
Pepperoni (GFO) Smothered in slices of spicy pepperoni sausage	\$22.95
Cajun Chicken (GFO) Cajun spiced chicken breast pieces, roast red onion, and chunks of mango	\$22.95
Mexicana Chilli Beef (GFO) Chilli beef mince, crushed corn chip, sour cream, guacamole and diced tomato	\$23.95

Sides (with any main)

Fries (V) (shoestring (GF), beer battered or wedges)	\$5.00
Bar Fries (as above but stand-alone larger serve with aioli and sweet chilli)	\$7.50
Saffron Rice (V) (GF)	\$5.00
Garlic & Lime Brown Rice (V) (GF)	\$5.00
Mash Potato (V) (GF)	\$5.00
Steamed seasonal vegetables (V) (GF)	\$5.00
Side garden salad (V) (GF)	\$7.00
Add chicken, prawns or calamari to any meal (GF)	\$5.95
Extra sauce (e.g. Frank's Hot Sauce, Aioli or Gravy) (GFO)	\$1.00

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Kids' Menu

(for children 12 and under)

Spaghetti Bolognese (GFO add \$2 - gnocchi)	\$6.00
Chicken Nuggets and chips or vegetables	\$6.00
Chicken Schnitzel and chips or vegetables	\$6.00
Hamburger and chips or vegetables	\$6.00
Fish & Chips or vegetables	\$6.00
Hawaiian Pizza	\$9.00
Beef Lasagne and chips or vegetables	\$9.00

Dessert

Kids' Ice-Cream (GF) With chocolate, strawberry or caramel topping	\$3.00
Adults' Ice-Cream (GF) With chocolate, strawberry or caramel topping	\$6.00

All of the following desserts are lovingly homemade by our chefs...

Crème Brûlée (GF) The famous French dessert featuring vanilla cream and a caramelised cover	\$8.95
Double-choc Brownie Served with vanilla ice cream and warm chocolate sauce	\$9.95
Vanilla Cheesecake Creamy vanilla cheesecake on a buttery biscuit base served with a winter berry compote	\$12.95
Bread & Butter Pudding Slices of buttered bread layered with dried fruit and brown sugar topped with French crème anglaise, baked golden and served with vanilla ice cream	\$8.95
Apple and Berry Crumble Granny smith apples stewed with winter forest berries, topped with a crunchy crumble and baked until golden brown, served with vanilla ice cream	\$9.95
Affogato (GF) Ice cream, espresso and your choice of Frangelico, Baileys, Kahlua or Amaretto	\$16.00

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