



Welcome to our
casual bistro,
inspired by
great BBQ's &
delicious pizzas.

We are a very
small team,
your meals may not
arrive all together.

Thank you kindly!
Gav & Maria

Please order
at the bar

GFO: Gluten Free Option
GF: Gluten Free
V: Vegetarian

15% surcharge
on public
holidays



Sharing plates

- CLASSIC GARLIC BREAD 11
Traditional style or add cheese (+2) (V)
- LOUISIANNA LOADED POTATOES 16
Fried potato, Louisiana spice, American cheese, smoked bacon, sour cream
- MUSHROOM ARANCINI 12
Home-made risotto balls (4), garlic aioli
- SHANGHAI SPRING ROLLS 14
Ginger, chicken, shiitake, sweet chilli
- CHEESY ROAST GARLIC PIZZA 16
Garlic oil, herbs, mozzarella (V, GFO+4.5)
- SWEET POTATO CHIPS 15
Cajun spice, sour cream, sweet chilli (V)
- SQUID KARAAGE 18
½ serve size of "Main" squid karaage (GFO, I)
- ONION RINGS 15
Beer battered, ranch sauce (V)
- BOWL CHIPS 10
Confit garlic aioli (V)

KIDS MENU

- Chicken nuggets & chips 14
- Battered fish & chips (I) 14
- Mozzarella sticks & chips 14
- 1/2 parma or schnitzel & chips 16
- Pasta bolognaise & cheese 14
- Basic cheese burger & chips 15
- Vanilla ice-cream 6
Choice topping chocolate, caramel, strawberry

Mains

- WHISKEY STEAK 44
Our signature dish! 100-day grass-fed porterhouse (300gm) soaked in Jack Daniels Tennessee whiskey & cooked over fire! Topped with beer battered onion rings, served with mashed potato, charred vegies & beef jus
- BBQ TREVALLY FISH & CHIPS 37
Melbourne Seafood Market spotted trevally fish fillets, choice of flame grilled or beer battered, with pickle fennel salad, chips & aioli (GFO, A)
- AMERICAN STYLE PORK RIBS 37
1/2 rack (400gm), slow-cooked with Louisiana pepper rub, then grilled and topped with our signature smokey bourbon BBQ glaze, served with chips, garden salad & sour cream (GFO)
- MEDITERRANEAN GRILLED LAMB 38
Marinated BBQ lamb medallions with a medley of roast pumpkin, potato, capsicum, grill zucchini, goats cheese, baby spinach & red wine jus (GFO)
- TRUFFLE CHICKEN SCALLOPINI 35
Marinated & flame grilled chicken breast, fried chat potatoes, mixed greens, creamy mushroom sauce, black truffle oil & mozzarella (GFO)
- THAI BBQ PRAWNS 35
Prawn cutlets in lemon myrtle, with Thai coconut broth, chilli oil, shallot, vegetable, steam rice, Asian herbs (GFO, I)
- SQUID KARAAGE 31
Japanese style salt & pepper calamari, kewpie, pickle fennel salad, lemon & chips (GFO, I)
- CHICKEN PARMIGIANA 33
Homemade schnitzel, smoked bacon, Napoli tomato, mozzarella, choice of 2 sides (chips / mash / salad / veg)
- CHICKEN SCHNITZEL 30
Homemade & succulent schnitzel, choice of 2 sides, & gravy
- SAFFRON PRAWN PASTA 35
Basil & saffron cream, chardonnay wine, garlic prawns, charred prosciutto, cherry tomato, parmesan (I)
- BRIE, MUSHROOM & WALNUT PASTA 30
Sauteed mushrooms, creamy garlic sauce, brie cheese, truffle oil, baby spinach, walnuts, broccolini, parmesan (V)





Welcome!

OPEN 5
NIGHTS

*closed Mon & Tues

5pm-8.30pm

AND

WEEKEND
BRUNCH

11am-2.30pm

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at the bar

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BURGERS

Includes
chips!

- DOUBLE CHEESE** 27
Flame grilled beef patty, double cheese, lettuce, tomato, pickle onion, epic burger sauce, bun & chips
- SMOKIN' TEXAS** 30
Smokey BBQ Bourbon sauce, flame grilled beef patty, hickory smoked bacon, beer battered onion rings, lettuce, tomato, tasty cheese, pickle onion, bun, chips
- CRISPY CHICKEN SRIRACHA** 29
Housemade schnitzel, lettuce, tomato, Asian slaw, coriander, spicy sriracha mayo, grilled bun & chips
- AUSSIE OUTBACK** 31
Flame grilled beef patty, grilled bacon, beetroot, fried egg, lettuce, tomato, cheese, smoky tomato sauce, grilled bun & chips
- PINA COLADA** 30
Flame grilled beef patty, grilled pineapple, bacon, cheese, lettuce, tomato, bourbon BBQ sauce, bun, chips
- TRUFFLE MUSHROOM & BRIE** 30
Flame grilled beef patty, roast mushrooms, brie cheese, black truffle oil, onion jam, Dijon aioli, bun & chips

Desserts

- DEEP FRIED ICE CREAM** 10
Homemade cinnamon ice cream, bread-crumbed and fried, served with maple drizzle
- CINNAMON PUFFS** 11
Homemade fried pastry, cinnamon sugar, chocolate fudge
- CHOCOLATE BAILEYS LIQUOR BROWNIE** 15
Dark chocolate brownie, Bailey's liquor ice cream, raspberry compote & almond flakes (ALCOHOL)
- WILLY WONKA PIZZA** 15
Marshmallows, peanut butter, dark chocolate & raspberries in a folded pizza, with vanilla ice cream
- AFFOGATO** 10
Vanilla ice cream & espresso (Add Frangelico +6)

Pizza

All 13" large size

*GF pizza base +4.5

- CHEESY ROAST GARLIC** 16
Garlic oil, herbs, sea salt, mozzarella (v)
- BALSAMIC MUSHROOM & GOATS CHEESE** 25
Garlic oil, spinach, goats cheese, mushrooms, mozzarella, balsamic (v)
- VEGIE LOVERS** 28
Napoli, capsicum, mushroom, red onion, artichoke, olives, mozzarella, balsamic (v)
- LOADED** 29
Napoli, salami, mushroom, onion, pineapple, capsicum, olives, mozzarella
- AMERICANO** 24
Napoli, pepperoni, mushrooms, mozzarella
- SPANISH** 26
Napoli, salami, onion, capsicum, olives, jalapeno, mozzarella
- MEAT LOVERS** 27
Napoli, salami, chicken, ham, red onion, mozzarella
- MARGHERITA** 20
Napoli, mozzarella, herbs (v)
- TROPICAL CHICKEN** 25
Napoli, chicken, bacon, pineapple, mozzarella
- HAWAIIAN** 23
Napoli, ham, pineapple, mozzarella
- PRAWN** 28
Napoli, garlic prawns, rocket, capsicum, mozzarella, aioli (l)
- SPICY BBQ CHICKEN** 25
Napoli, BBQ sauce, chicken, onion, jalapeno, mozzarella
- GREEK LAMB** 30
Garlic oil, spinach, pulled lamb, red onion, black olives, tzatziki, mozzarella
- CAPRICCIOSA** 28
Napoli, salami, mushroom, olives, artichoke, balsamic, rocket, mozzarella
- AUSSIE** 24
Napoli, ham, bacon, egg, BBQ sauce, mozzarella

extra Vegies, cheese & sauces +\$2 each
PIZZA TOPPING Meats +\$4 each (prawns or lamb +\$8)