



LUNCH

(v = vegan, GF = gluten free)

Trio of Dips

Toasted Turkish bread served with a selection of vegan or veggie dips (v)
13

Cheesy garlic & parsley baguette
Served with extra Virgin olive oil and black balsamic
14.5

Rosemary Pizzetta
Served with garlic chive cream cheese
15

Thyme Caramelised Onion and Fetta Baguette
Drizzled with white balsamic glaze
15.5

Appetites & Salads

Crispy Chicken Wings tossed in your choice of sauces
BBQ, Hot, S & P and honey garlic, served with a blue cheese dressing, carrot and celery sticks. (GF)
½ dozen – 15
1 dozen – 22

Crab Chive Cheese dip
Topped with pecorino then baked until golden served with toasted pita bread and corn chips.
20

Crispy Fried Calamari Greek Salad
Tossed a lemon vinaigrette.
23

Crispy Kaffir Lime Leaf Chicken Salad
Served with a Thai peanut salad dressing.
22.5

Classic Caesar Salad
Tasty house made Caesar dressing tossed with crisp cos lettuce, bacon & garlic croutons,
Parmesan and topped with a soft poached egg & white anchovies.
19.5

Add Chicken- 5
Scallops- 5

Mediterranean Marinated Veggie Salad
Tossed with cos lettuce & grape vinaigrette finished with crispy potatoes & black balsamic glaze. (GF) (v)
18

Add Halloumi - 4

Crispy Ginger Chicken Salad
Served with an asian salad dressing
Dressed with honey and soy then sprinkled with black sesames.
22.5

Crispy or Grilled Honey Mustard Chicken Salad
Layered with lettuce, local cherry tomatoes, red onion, roast pumpkin tossed in a honey mustard dressing
finished crisp honey carrot & black balsamic glaze. (GF)
24.5

Atlantic Smoked Salmon and Black Sesame Salad
Tossed with mesclun lettuce, cherry tomatoes, red onion, roast capsicum, semi dried tomatoes
and light lime and white balsamic dressing
24

Sandwiches

-Choice of breads - Turkish - Panini - Focaccia – Pita bread – Baguette – Vienna – Rye

Fillings

1. Chicken, avocado, roast capsicum, Camembert, cheddar, semi-dried tomatoes, lemon aioli and mango chutney. 15
2. Grilled and marinated vegetables, with grape relish and crispy potatoes. 12.5 (v)
3. Smoked salmon, Camembert, onion, capers, semi-dried tomatoes, apple salsa and avocado. 16
4. Lettuce, tomato, carrot, cucumber, avocado, onion, parsley and aioli and mango chutney. 11.5
5. Slow roasted lamb, cucumber, red onion, beetroot, Swiss cheese, and tomato relish with Dijon and horseradish aioli. 16

Pizzas, Pastas & Grains

(GF pasta available)

Margarita Pizza
topped with buffalo mozzarella
18

Smoky BBQ Chicken & jalapeño Pizza
With roast capsicum, red onion, feta and buffalo mozzarella topped with apple salsa and shallots
23

Carnivore Pizza
Smoked leg ham, smoked chicken, salami, bacon, red onion & roast capsicum finished
with black pepper and shallots topped with buffalo mozzarella
23.5

Oceanic Pizza
smoked salmon, king prawns, sea scallops, red onion and roast capsicum
topped with mozzarella
finished with white balsamic glaze & Italian parsley.
25.5

Pepperoni Pizza
With buffalo mozzarella finished with Italian parsley
19

Pepperoni and Prawn Pizza
With Buffalo mozzarella finished with fresh basil
22

Pesto Mushroom, Spinach and Pine-nut Pizza
With buffalo mozzarella finished with a black balsamic glaze
20

Prawn & Scallop Risotto
Sautéed with red onion, cherry Tomatoes fused with lemon lime and thyme
Finished with apple salsa & Parmesan. (GF)
29

Creamy Smoked salmon, Fresh Dill, Chilli, Pine-nut Spaghetti
topped with Parmesan Finished with white balsamic glaze
28

Classic fettuccine Carbonara
Topped with Parmesan cheese, shallots and cracked black pepper
25

Truffled Portobello Mushroom and Walnut Risotto
Topped with an free range egg yolk, blue cheese & Parmesan (GF)
24.5

Creamy Lime and Lavender Tagliatelle
Sautéed with tomato and onion finished with shallots and Parmesan
24.5
Add chicken, prawns or Scollops.5

Rosemary Slow Roasted Lamb Tagliatelle
Sautéed with roast cap, baby spinach and red onion served in a rose sauce.
Finished with Danish feta, Parmesan and truffle oil
29.5

Chicken Fettuccini Primavera
Sauteed with broccoli, tomatoes and olives in a rose sauce
28

Off The Grill

Barracappa Burger
Choice of grilled or battered barra with lettuce, red onion with lemon aoli
melted Swiss cheese served on a fresh toasted bun
18.5

Beef, Caramelised Onion and Mushroom Burger
Our own patty topped melted Swiss cheese, onion and mushrooms
and served on a fresh toasted bun with bbq aioli, lettuce and red onion
18.5

Slow Roasted Pulled Pork Burger
with a cabbage slaw, beetroot relish with honey mustard aioli & crisp potatoes.
18.5

Honey Mustard Chicken Fillet Burger
Grilled or crispy chicken fillet topped with Swiss cheese, bacon
and caramelised onion on a fresh toasted bun with honey mustard dressing, lettuce, and red onion
18.5

Add Avocado- 2
Vegetable Burger
Lentil and tofu patty, marinated veggies and mango chutney on Turkish bread (v)
16.5

Shaved Steak Baguette
sautéed mushrooms, onion and melted Swiss with bbq aioli, lettuce,
and red onion on a toasted buttery baguette.
23

All served with Fresh Cut French fries.
Aged Marbled Rib Eye
Seared with a house steak spice and served with fresh cut French fries or mashed potato and
house salad & drizzled with white truffle oil (GF)
30

Add King prawns or scallops- 5.5
Mushrooms or onion- 3

Fish of the Day
Grilled or battered served with fresh cut French fries or mashed potato and house salad finished
with lemon aioli and shallots (GF)
30

Desserts

Ask to see our wicked cake board (v = vegan, GF= gluten free)