



All Day Dining

Entreeé

PUMPKIN AND SAGE ARANCINI V GF	17
Butternut, sage, parmesan arancini, tomato basil coulis, extra Virgin olive oil, gremolata	
KOREAN CHICKEN WINGS	23
Chicken wings tossed in spicy sweet Korean sauce	
CHARGRILLED CORN RIBS V VEA GF	20
Lemon, coriander and butter tossed charred corn ribs	

Mains

AMARO BEEF BURGER	33
Chargrilled beef burger, bacon, Swiss cheese, Dill pickle, tomato relish, mustard mayo and chips	
LEMON PEPPER SQUID	30
Fennel cabbage slow, Chips and tartar sauce	
FRIED FISH AND CHIPS	31
better fried barramundi fillet with house salad, tartar sauce and lemon wedge	

From the Grill

FISH OF THE DAY	38
Please ask our waitstaff	
GRILLED CHICKEN BREAST	38
Chicken Breast with sweet potato mash, broccolini, green beans and red wine reduction	
EYE FILLET	53
Premium tender cut beef fillet, accompanied by creamy mash, seasonal greens, and choice of sauce.	
SCOTCH FILLET	55
Beautifully marbled beef fillet, accompanied by creamy mash, seasonal greens, and choice of sauce.	
PORTERHOUSE	50
Thick-cut porterhouse, accompanied by creamy mash, Seasonal greens, and choice of sauce.	

Pastas

PANNE CON POLLO	31
Chicken, Mushroom and truffle cream sauce, spinach and parmesan cheese	
GARLIC PRAWN SPAGHETTI	32
Homemade Spaghetti infused with olive oil, sauteed prawns, garlic, chilli, and white wine, finished with cherry tomato, lemon and parsley	
VEGETABLE RISOTTO	30
Assorted vegetable, arborio rice, basil, saffron, butter and parmesan cheese	

Salad

GARDEN SALAD VEA	10
Cucumber, cherry tomato, mix lettuce, carrot and honey mustard dressing	
GREEK SALAD V	15
Heirloom tomato, red onion, capsicum, lettuce, kalamata olives, feta and Greek dressing	

Sides

CHIPS WITH AIOLI	14
BROCCOLINI AND BEANS	14
ROASTED POTATO	14

Desserts

BITTER CHOCOLATE CAKE GF	19
Flourless Chocolate sponge, Chocolate ganache, Chocolate cream	
HOMEMADE TIRAMISU	19
Boudoir sponge, espresso and Kahlua, mascarpone cream, cocoa	
HOMEMADE CHURROS	19
Deep fried Spanish style dough pastry coated with cinnamon sugar accompanied by espresso shot and vanilla ice-cream	
RED WINE POACHED PEARS VEA GF NF DF	19
Red wine-soaked local pears season with cinnamon bark, star anise and orange zest	

Please inform our wait staff of any allergies prior to ordering. We will endeavour to accommodate your dietary needs, but cannot be held responsible for traces of allergens.

V - Vegetarian N - Contians Nuts VEA - Vegan Available GF - GlutenFree
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Public holiday surcharges apply.