

Entrée

Garlic Cobb 12
Crispy sourdough cobb with garlic butter, rosemary salt, olive oil and balsamic
Add Cheese 2

Bruschetta (3) 12
Toasted sourdough topped with diced tomato, red onion, basil, olive oil and shaved Grana Padano
Add bruschetta piece 2

Insalata Caprese (GF*) 12
Sliced fresh tomato with bocconcini and fresh basil, drizzled with olive oil

Hickory Smoked Mushrooms (GF*) 14
House smoked flat capped portobello mushrooms, gruyere cheese, garlic and parsley crumb

Crispy Pork Belly 16
Pork Belly tossed in a maple habanero glaze with mojito onions, pickled apricots and spring onions

Burgers

All burgers are served with Bad Boy chips and a side of tomato sauce

Veggie Burger 24
House made veggie patty with brown rice, red lentils and chickpeas with pickled veg, feta, lettuce, tomato and aioli on a toasted milk bun

Beef Burger 25
Double patty with tomato bacon jam, melted cheese, lettuce, tomato, bacon, pickled cucumber and garlic mayo on a toasted milk bun

Crispy Chicken Burger 25
Buttermilk karaage chicken crispy fried with lettuce, tomato, pickled jalapeno and Korean chili mayo on a toasted milk bun

Add egg or bacon 1

Mains

Calamari Salad (DF*) (GF*) 23
Crispy calamari pieces coated in Sichuan pepper flour, served on a bean sprout salad, with pickled vegetables and miso lime aioli

Keralan Curry (DF*) (GF*) (V) 24
South Indian coconut curry with ginger, curry leaves, tamarind, black cumin, roasted cauliflower, sweet potato and paneer with basmati rice
Add Chicken 4

Penne Puttanesca (DF*) (V) 24
Penne pasta, red onion, anchovies, olives, chili, basil, capers with a napoli sauce
Add Chicken 4

Dishes marked with (GF*) - Gluten friendly (DF*) - Dairy friendly (V*) -Vegetarian friendly
(VG*) – Vegan friendly can be altered to suit dietary requirements.

Please alert staff of any allergy concerns, we will do our best but we cannot guarantee full dietary or coeliac requirements

Chicken Parmigiana	26
Panko crumbed chicken breast with napoli, virginia ham and melted mozzarella cheese served with a mixed leaf salad and bad boy chips	
Beetroot Cured Atlantic Salmon Salad (DF*) (GF*)	28
Edamame, mesclun salad, cherry tomatoes pearl barley, grapefruit and puffed wild rice	
Fish and Chips (DF*) (GF*)	28
Beer battered barramundi fillets with a mixed leaf salad, bad boy chips and a side of house made tartare sauce	
Seared Chicken (DF*) (GF*)	30
Pan seared chicken breast with a parmesan chive mash, broccolini and red wine jus	
Sticky Pork (DF*)	30
Sweet and sour sticky pork belly with charred napa cabbage, pickled carrots, peanuts, coriander and fresh chili	
Scotch Fillet (DF*) (GF*)	37
300g grain fed, mb2+ shorthorn steak cooked to your liking served with a mixed leaf salad, Bad Boy chips and your choice of mushroom, peppercorn or red wine jus	

Our char-grilled steaks take time to cook and rest - med-well done 35+ minutes

Chef Specials

Seared Lamb Rump	34
Served with harissa pumpkin puree, fondant potatoes, wilted spinach and red wine jus *Shadowfax Minnow Rose, VIC. Glass - \$10	
Atlantic Salmon Pasta	32
Pan seared salmon, rigatoni pan tossed with chorizo, cherry tomatoes, chili, parsley and napoli *Menhir Salento Fiano, Puglia, Italy. Glass - \$11 *Recommended beverage match	

Desserts

Seven Apples Ice Cream - Ask about our selection 1, 2, or 3 Scoops with a berry garnish	4, 7.5, 11.5
Sticky date pudding Served warm with butterscotch sauce and vanilla ice cream	13
Lemon Tart Served with fresh berries and raspberry sorbet	13
Triple Choc Brownie House made, served warm with salted caramel and raspberry ripple ice cream	14
Affogato Vanilla ice cream served with an espresso shot and Frangelico	15

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