

NIGHTTIME NIBBLES

<u>GARLIC BREAD</u>	\$8
Garlic, mixed herbs, sea salt & toasted sourdough	
<u>SHOESTRING FRIES</u>	\$8
<u>ARANCINI BALLS</u>	\$15
Porcini & wild mushroom arancini, with truffle infused napolitana	
<u>SPICY BUFFALO WINGS</u>	
Spicy chicken wings with a choice of honey mustard, blue cheese or classic hot sauce	
½ kg	\$15
1 Kg	\$20
2 Kgs	\$38
<u>NACHOS</u>	
Slow cooked pulled beef, mozzarella, guacamole & sour cream	\$21
<u>HALLOUMI FRIES</u>	\$20.5
With zaatar yoghurt, pomegranate molasses, sumac & mint	
<u>BRUSCHETTA</u>	\$13
On warm pita	

MAINS

<u>STEAK SANDWICH</u>	\$19
tasty cheese, caramelised onion, rocket, relish, aioli on toasted sourdough with fries.	(+4 bacon)
<u>SOUTHERN FRIED CHICKEN BURGER</u>	\$19
Fried chicken with lettuce, cheddar cheese, tomato & honey mustard with fries	(+4 bacon)
<u>ON POINT BEEF BURGER</u>	\$18.5
With caramelised onion, cheddar cheese, lettuce, tomato, aioli & BBQ sauce with fries	(+3 egg)
<u>CLASSIC CHICKEN SCHNITTY</u>	\$19
Parmesan crusted chicken schnitzel with shoestring fries & mushroom sauce	
<u>CREAMY CHICKEN & MUSHROOM RISOTTO</u>	\$21
<u>BEEF RAGU</u>	\$21
Slow cooked, hand pulled beef served with fettucine	
<u>MOUSSAKA</u>	\$18
Traditional Greek moussaka with beef, roasted eggplant & a nutmeg infused bechamel	
<u>EPIC BEEF & MUSHROOM PIE</u>	\$19
Slow cooked beef rump, loaded with mushrooms, winter veg, a thick thyme infused gravy & flaky puff pastry	
<u>HOUSE MADE MEATBALLS</u>	\$17
Hand rolled in a rich napolitana sauce with toasted sourdough	

SIDES – All \$10

<u>ROCKET PEAR & WALNUT SALAD</u>
With a blue cheese dressing
<u>STEAMED VEG WITH PAPRIKA BUTTER</u>