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To Start With

Toasted Turmeric Sourdough \$10

Grilled Olive Bread & Smoky Pomodoro Cultured Butter

Onion Rings \$10

with Garlic Aioli

Battered Fries \$10

with Garlic Aioli

Seasoned Wedges \$10

Sour Cream & Sweet Chili

Entree

Crispy Zucchini (V) \$20

Krunchy Fried Baby Zucchini, Rocket, Vegan Chipotle Mayo

Crispy Calamari tossed with Old Bay Spice \$22

Rocket and Aioli

Tuna Ceviche (GF) \$26

Lime, Chili, Fried Garlic and Avocado Cream

Korean Fried Chicken Wings \$22

Sweet Chili

Slow Cooked BBQ Pork Ribs \$22

Molasses, Brown Sugar and Sweet Paprika marinated, Slow Cooked Pork Ribs

Cheese Plater \$28

Triple Brie, Blue Vein, Cheddar, Lavosh, Grissini, Dry Fruits, & Strawberries

Cured Meat Platter \$28

Salami, Smoked Hamarillo, Mortadella Bologna, Ham Champagne, Lavosh, & Olives



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Mains

Marriott Beef Burger \$28

Grilled Angus Beef Patty, Smoked Cheddar Cheese, Cos, Crispy Bacon, Aioli, Crispy Coated Fries

Lentil & Potato Burger (V) \$24

Smoked Cheddar Cheese, Cos, Aioli, Crispy Coated Fries

Pan-seared Humpty doo Barramundi (GF, DF) \$36

Sustainable Farmed NT Barramundi, Celeriac Remoulade, Crusted Lemon Potato, Bell Pepper & Garlic Veloute

Lemon Myrtle Chicken (GF) \$32

Creamy Sebago Mash, Charred Broccolini. Wild Mushroom Sauce

Dark Chocolate & Heatcote Sangiovese Shiraz Beef Cheek (GF) \$40

Slow Cooked, Shorthorn 1000 Guinness Breed Beef, Creamy Sebago Mash, Crispy Bacon & Peas, Jus

Grass Fed 250gm Striploin \$40

with Battered Fries and Red Wine Jus

Dessert

Orange & Almond Tumble Cake (V) \$18

Navel Orange & Almond Cake, Ube Halaya Ice Cream

Biscoff Toffee Cheesecake (V) \$18

Rich & Creamy Toffee Cheese Cake, Rum & Raisin Ice Cream