

M E N U

SMALL MEALS

- Cheesy Garlic Turkish Bread** \$16
Six pieces of garlic bread with parmesan cheese (v)
- Trio of Dips** \$22
Mixed breads including toasted sourdough, garlic bread and pita served with a trio of dips. Ask your waiter for today's selection of dips
- Arancini Balls** \$19
Ask your waiter for today's arancini selection (gf)
- Chicken Bao Buns** \$19
Two soft bao buns filled with crispy chicken glazed in a sweet & sour chilli sauce, pickled carrot, cucumber, sriracha mayo and topped with coriander
- Pork Belly Bao Buns** \$19
Gooralie free range pork belly twice cooked and served on two soft bao buns with pickled carrot, cucumber, sriracha, mayo and topped with coriander & fried shallots
- Vegetarian Parmigiana** \$23
An authentic Italian parmigiana made the traditional way with thin slices of seasoned eggplant layered with Napoli sauce, topped with fresh bocconcini and then baked. Served with a side salad (v) (gf)
- Salt & Pepper Calamari over Asian Salad** \$23
Marinated squid dusted with salt & pepper, flash fried to golden & served over an Asian inspired salad. Finished with a sweetly sour drizzle, sesame seeds & crispy shallots
- 150g Rump Steak** \$29
A small rump steak served with a sweet potato puree, green vegetables, creamy mash & pepper gravy (gf) (df on request)
- Chunky Style Chips** Regular \$8 / Large \$14

MAIN MEALS

- Macadamia & Mango Chicken Curry** \$29
Tender chicken fillet pieces combined with 2 classic Queensland flavours of macadamia & mango create a dish that is slightly sweet with a touch of spice. Served with basmati rice & roti
- Fish & Chips** \$28
Golden fried, bread crumbed fillet of Hoki, served with chunky chips, side salad with vinaigrette & tartare
- Salt & Pepper Calamari** \$28
Lightly dusted, flash fried calamari pieces, served with chunky chips, side salad with vinaigrette & aioli
- Bangers & Mash** \$28
Plump sausages served over creamy mash with mushy green peas, fried onion & gravy (gf on request)
- Steak & Guinness Pie** \$28
Diced beef & vegetables slow cooked in Guinness, served in a bowl with a golden puff pastry lid
- Grilled Chicken Parmi** \$29
Chicken breast grilled & served over Napoli sauce, topped with bacon, cheddar cheese, served with chunky chips & a side salad (gf on request)

BETWEEN BREAD

Pulled Pork Roll

\$26

Gooralie free range pork slow-cooked in James Squire Pale Ale and served on a warm Turkish roll with coleslaw, melted cheese and served with crunchy thick cut fries

Chicken Burger

\$26

Chicken fillet marinated in a spicy peanut sauce, cooked sous vide style then golden fried, served in a milk bun with mixed leaves & an Asian slaw dressed with a roasted sesame mayo & served with chunky chips

SALADS *(salads can be vegan on request)*

Thai Beef Salad

\$27

Beef strips marinated in coriander, soy & sweet chilli, served with mixed leaves, capsicum, cucumber, carrots, crispy shallots, red onion & bean sprouts, dressed with an Asian vinaigrette & sprinkled with sesame seeds (gf) (vegetarian on request)

Pumpkin & Haloumi Salad

\$26

Roasted pieces of pumpkin & sweet potato with golden fried haloumi served with mixed leaves, cherry tomatoes, dressed with a zesty vinaigrette & sprinkled with lightly toasted almond flakes (v) (gf on request)

PASTA

Beef Lasagne

\$27

Traditionally made using a house made Napoli sauce & beef mince. Served with a side salad & garlic bread

Chicken, Bacon & Mushroom Fettuccine

\$27

Finished in a pan with a creamy garlic sauce (gf on request)

Vegetarian Lasagne

\$26

Made in house & served over Napoli sauce with a side salad & cheesy garlic bread (v)

STEAKS

250g Rump

\$35

Served with chunky chips, side salad, vinaigrette & your choice of sauce (gf or df on request)

300g Rib Eye

\$55

Served with potato gratin, green vegetables & café de Paris butter (gf or df on request)

Beef Wellington

\$35

Rump steak topped with caramelised onion & Dijon mustard, sealed in a light crepe, then wrapped in pastry & baked golden brown. Served with creamy mash, blistered cherry tomatoes, vegetables & mushroom sauce

SIDES

Mash Potato \$6 Falafel \$6

Potato Gratin \$6 Salt & Pepper Calamari \$7

Green Vegetables \$6

SAUCES

Wild Mushroom, Pepper & Whiskey,

Red Wine & Thyme or Gravy

All sauces are gluten free

KIDS

Nuggets & Chips \$12

Napoli Pasta (v) (gf or df on request) \$12

Spaghetti Bolognese (gf or df on request) \$15

Calamari & Chips \$15

Fish & Chips \$15

Kids Ice Cream \$5

Toppings: Chocolate, Strawberry, Caramel

DESSERTS

Gelato Delizia gelato originated in Sicily in 1915.

Flavours; Vanilla Bean, Chocolate or Salted Caramel

1 scoop \$6

2 or more scoops \$5 per scoop

Affogato \$8

Coffee espresso shot served with a scoop of Delizia

Vanilla Bean Gelato

Add Frangelico, Baileys or Kahlua +\$10

SOFT DRINKS

Coke, Coke Zero, Lemonade, Sunkist, Solo \$5

Lemon, Lime & Bitters \$5.50

Stones Ginger Beer \$6

Red Bull \$6

Orange, Apple, Pineapple, Cranberry, Tomato \$5

Please ask your waiter if there are any extra dessert specials