



Get ready to indulge! Our new menu is full of mouth-watering dishes you won't want to miss.

THE LOUNGE BAR

Shares & Bites

GARLIC BREAD **\$16**

LOADED GARLIC BREAD **\$19**
bacon, cheese, sweet chili sauce

PEPPER PORK BELLY **\$32**
Honey-soy glaze, Asian vegetables & rice

FISH TACOS **\$33**
beer-battered barra, shredded cabbage,
tropical salsa, spicy mayo, lemon wedges

CHICKEN WINGS **\$30**
American style hot sauce, home made
pickled celery & carrots
(GF)

Poke Bowl

CHICKEN POKE BOWL **\$36**
teriyaki chicken, edamame, carrot, cucumber, onion
(GF)

SALMON POKE BOWL **\$38**
smoked salmon, seaweed, edamame, carrot, avocado,
cucumber, wasabi mayo
(GF)

From the Garden

CAESAR SALAD **\$29**
cos, bacon, egg, anchovies, parmesan

MOROCCAN PUMPKIN, HALOUMI &
CHICKPEA SALAD **\$31**
grilled zucchini, roasted pumpkin, spinach, beetroot,
caramelized veg, charred haloumi, crispy chickpeas,
pickled onion, tahini dressing
(GF-V-VGO)

ADD CHICKEN **\$6** | PRAWN **\$6** | AVOCADO **\$6**

Main

350GM KAPCO BEEF RIB EYE **\$54**

~OR~

400GM KAPCO BEEF RUMP STEAK **\$49**
hand cut spicy herbs potatoes, roasted roots vegetables
your choice of sauce gravy, mushroom or pepper
(GF)

GRILLED SALMON **\$39**
basil-infused butter, fennel-orange-tomato salad
(GF)

BEEF NOODLES **\$36**
egg noodles, Asian greens, cashew nuts, Asian sauce

VEGETABLE STIR FRY **\$32**
Asian greens, cashew nuts, Asian sauce, jasmine rice
(GF-V-VGO)

LAMB TERIYAKI **\$39**
Asian-style vegetables & rice
(GF)

CURRY OF THE DAY **\$45**
rice, daal, sambhal, raita, paratha
(GFO)

ASIAN BBQ WHOLE SNAPPER **\$42**
Asian vegetables, sweet & sour sauce & rice

SEAFOOD BASKET **\$38**
fish filet, prawns, scallops, crab stick, fries,
house salad, tartare

CHICKEN SCHNITZEL **\$32**
crumbed chicken breast, fries, house salad
*MAKE IT A PARM **\$36**

CHICKEN BURGER **\$38**
fried Chicken, brioche bun, bacon, cheese, tomato,
lettuce, onion, pickles, chipotle aioli

BEEF BURGER **\$38**
KAPCO beef Patty, brioche bun, bacon, cheese, tomato,
lettuce, onion, pickles, chipotle aioli
(GFO)

Pasta

LAMB PAPPARDELLE **\$37**
slow cooked lamb, tomato sauce, gremolata,
Reggiano cheese

PUMPKIN GNOCCHI **\$31**
with burnt butter, sage, pine nuts & parmesan
(V)

Pizza

VEGETARIAN **\$29**
tomato base, capsicum, olives,
onions, spinach, mozzarella
(V)

MARGHERITA **\$28**
tomato base, fresh tomato, mozzarella, pesto
(V)

PEPPERONI **\$32**
tomato base, pepperoni, mozzarella

MEAT LOVERS **\$34**
tomato base, pepperoni, bacon, ham,
chicken, mozzarella

HAWAIIAN **\$31**
tomato base, pineapple, ham, mozzarella

SUPREME **\$35**
tomato base, bacon, pepperoni, chorizo, mushroom,
capsicum, onion, olives, mozzarella

BBQ CHICKEN **\$33**
tomato base, chicken, bacon, onion,
mozzarella, BBQ sauce

GLUTEN FREE PIZZA BASES AVAILABLE

Kids

PULLED LAMB PASTA **\$17**

FISH & CHIPS **\$15**

CHICKEN NUGGETS **\$15**

Sides

CHIPS & AIOLI **\$12**

POTATO WEDGES **\$16**

MASHED POTATO **\$8**

HOUSE SALAD **\$12**

STEAMED VEGETABLES **\$18**

RICE **\$5**

Sweet Treats

OREO CAKE **\$16**
chocolate mousse, biscuit crumble, ice cream

NO-BAKE BERRY CHEESECAKE **\$16**
with cream & berries

MANGO PANNA COTTA **\$16**
with mango coulis & mango sorbet

CRÈME BRÛLÉE **\$18**

