





GF / GLUTEN FREE V / VEGETARIAN VE / VEGAN N / CONTAINS NUTS + / DIETARY AVAILABLE



TO SHARE

GARLIC BREAD V Add cheese +3	6	7
MARINATED OLIVES V Chilli, orange & herbs	12	14
SAGANAKI PRAWNS Napolitana & feta sauce served with garlic bread	14	16
CORN RIBS V GF DF With chipotle aioli	16	18
JINJA DANCING DUMPLING (5PCS)		
With Szechuan chilli sauce Chicken & mushroom Prawn & chive	18 19	20 21
LOADED FRIES Cheesy loaded fries topped with slow-cooked brisket	18	20
POPCORN CHICKEN With chipotle aioli	18	20
CALAMARI GF DF Flash fried squid, chilli and shallot, served with lemon & aioli	18	20
FILO STYLE BBQ PORK SKEWER With lettuce, cucumber, spiced vinegar & salsa	18	20
BEEF EMPANADAS With pico de gallo & chimichurri	19	20
MUSHROOM ARANCINI V With basil pesto mayo	19	21
BEEF NACHOS With sour cream, jalapeño and salsa	23	25
FRIED CHICKEN WINGS 500G	20	22
Your choice of sauce: 1KG Blue cheese / hot sauce / ranch	30	32

FAMILY STYLE

All dishes serve approx. 4 people

CHICKEN CAESAR SALAD Chicken, cos lettuce, crispy bacon, soft egg, croutons, shaved parmesan & caesar dressing	50	55
PESTO PASTA V GF+ N Cherry tomato, fresh basil & grated parmesan Add chicken \$10	75	80
ANTIPASTO BOARD Ham, prosciutto, grilled eggplant, zucchini, marinated olives & hum		90
CHEESE PLATTER N Brie, vintage cheddar, gorgonzola quince paste, grapes, strawberry, dry fruits & walnut	89	94
GRAZING BOARD Popcorn chicken, calamari, chips, onion rings & corn ribs	89	94
CHILLI PRAWN PASTA GF+ Linguini pasta, prawns, chilli, che	89	94

DAILY BLACKBOARD SPECIALS AVAILABLE

tomato, eschalots, lobster stock & parsley





CLASSICS

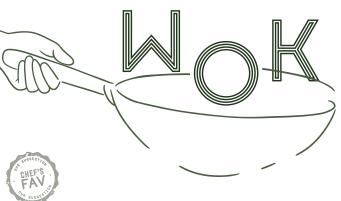
BANGERS & MASH In-house made sausages served with caramelized onion & gravy	22	24
SOUTHERN FRIED CHICKEN BURGER Slaw, chipotle aioli on a toasted milk bu		24
HALLOUMI BURGER V Grilled halloumi, onion rings, lettuce, tomato, aioli on a toasted milk bun	23	25
MOMENTO BURGER Brisket pattie, American cheese, lettuce, tomato, onion, pickles, & burger sauce on a toasted milk bun	23	25

25 CHICKEN SCHNITZEL 23 Chicken breast, crumbed in our signature herbed bread crumb and fried, served with chips and house salad.

UPGRADE TO A PARMY + \$4

TRADITIONAL FISH AND CHIPS 28 30 Served with house made tartare

sauce and mushy peas



sued to						
SAUTÉED ASIAN GREENS V	18	20				
With garlic soy, gai lan, bok choy,						
Chinese cabbage & snow peas						

CHILLI PORK NOODLES 🗷 26 Garlic, ginger, pork, chilli, soy sauce, shallots & flat noodles

SALADS

GREEK SALAD V Iceberg lettuce, onion, olives, cherry tomatoes, cucumber, feta, oregano & lemon dressing	20	22
POKE BOWLS V VE DF Seaweed salad, edamame beans, coriander, spring onion, beetroot, avocado, rice & ponzu dressing	20	22
CHICKEN CAESAR SALAD Chicken, cos lettuce, crispy bacon, soft egg, croutons, shaved parmesan & caesar dressing	22	24
PEACH AND BERRIES SALAD V Josper grilled peach, blackberries, feta, rocket, baby cos & citrus dressind	26	28
STEAK BOWL Sirloin steak, crushed potatoes, rocket roasted shallot, feta and cherry tomat		30
ADD ON:		

Chicken +5 / Salmon Sashimi +6 Tofu +5 / Steak +12.

PASTA

	ADD ON:		
	LAMB RAGU PASTA Pappardelle, braised lamb shoulder & b.	28 asil	30
CHEF'S FAV	CHILLI PRAWN PASTA Linguini pasta, prawns, chilli, cherry tomato, eschalots, lobster stock & pars	28 ley	30
OUES	SPAGHETTI MEAT BALLS Spaghetti with house made meat balls in tomato sugo & grated parmesan	25	27
	MEDITERRANEAN PASTA V VE Linguini, zucchini, eggplant, semi dried tomato, olives, tomato sugo, feta & bas	22 il	24
	PESTO PASTA V N Fusilli, cherry tomato, fresh basil & grated parmesan	22	24

28

Chicken +5 / Prawns +8

GF PASTA AVAILABLE

MARINATED GRILLED CHICKEN BREAST GF 28	30
Field mushroom, green beans, confit	
vine cherry tomato & chimichurri sauce	
Moder.	

36

38

GRILLED PORK CUTLET GF Served with mash, Josper roasted Dutch carrots, confit vine cherry tomato & sweet and sour sauce

potato pave & duck jus

CONFIT DUCK LEG GF 37 39 Josper roasted broccolini,

200G WAGYU SIRLOIN STEAK 38 40 MSA MB4 | Served with chips and salad & choice of sauce

300G GRAIN FED RIVERINA SCOTCH 46 48 MSA MB2 | Served with chips and salad & choice of sauce



CHIPS V With aioli	SMALL Large	_	8 12
SWEET POTATO FRIES V With chipotle aioli	SMALL Large	7 12	9 14
STEAMED GREENS V VE with EVO			8
GARDEN SALAD V VE			8
MASH POTATO V			8
GREEN BEANS V VE with burnt butter & almonds			9
ONION RINGS 10PCS			10
CORN ON THE COB V			10
JOSPER ROASTED DUTCH CARROTS V			12
JOSPER GRILLED BROCCOLINI V VE			12



FROM I

Experience the Josper Oven, a sealed cooking chamber fired by the finest quality charcoal. From succulent steaks to perfectly charred vegetables, every bite is infused with an incredible smoky flavour. Prepare to fall in love with the Josper Oven.

DRY AGED STEAK

14 DAYS SCOTCH 17C PER GRAM 30 DAYS RIB EYE OR SCOTCH **20C PER GRAM** See staff for available weights

FISH

200G BARRAMUNDI 28 30 200G SNAPPER 28 30

ADD SOME SIDES

SUCES GA JUS SA

JUS SAUCE	3
PEPPER SAUCE	3
MUSHROOM SAUCE	3
AIOLI	3
CHIPOTLE AIOLI	3
CHIMICHURRI	3

3

SALSA VERDE

PIZZAPIZZA

GF BASE AVAILABLE +3

MARGHERITA V Tomato base, fior di latte, bocconcini, basil & EVO	20	22	CHILLI CHICKEN Tomato base, fior di latte, marinated chicken, capsicum, onion & jalapeno	22	24
VEGGIE V Tomato base, fior di latte, olive, marinated capsicum, eggplant & zucc	21 hini	22	CHILLI PRAWN Tomato base, fior di latte, chilli prawn, capsicum, salsa verde & lemor	24	26
HAM AND PINEAPPLE Tomato base, fior di latte, roasted pineapple & ham	21	22	PROSCIUTTO Tomato base, fior di latte, prosciutto, rocket, shaved parmesan & EVO	24	26
PEPPERONI Tomato base, fior di latte & pepperoni salami	22	24	BBQ MEAT LOVER BBQ base, fior di latte, smoked brisket, smoked pull pork & sausage	24	26





ICE CREAM
Choice of topping chocolate sauce or strawberry

CHURROS
Served with ice cream and warm chocolate sauce

DOUBLE CHOC WALNUT BROWNIE N 15
Served with vanilla ice cream and chocolate ganache

AVAILABLE WEEKDAYS 11:30AM - 3PM

