

STARTERS

GRILLED TIGER PRAWNS 29.5

grilled Queensland tiger prawns, nuduja butter, charred sourdough, watercress, lemon | LDO, LGO, A

CALAMARI FRITTI 19

aioli, wild roquette, lemon | LD, LG, I

GRAZING BOARD 33

marinated olives, smoked cheddar, blue cheese, shaved leg ham, salami, hummus, quince paste, lavosh, cornichons, toasted sourdough | LGO

FOUR CHEESE AND TRUFFLE ARANCINI 20

truffle aioli, grana padano, baby herbs | V

GRILLED HALLOUMI 21.5

CHEF'S PICK

dutch carrots, pepitas, rainforest honey, watercress | LG, V

FARMHOUSE GARLIC BREAD 13.5

toasted sourdough, garlic butter | V, VGO

FARMHOUSE GARLIC CHEESE BREAD | 14

toasted sourdough, garlic butter, mozzarella | V

GARLIC FLATBREAD 12.5

basil pesto, olive oil, aged balsamic | LD, V, VG

LAMB KOFTA 22

pistachio labneh, charred eggplant, pomegranate molasses, mint | LDO, LG

NASHVILLE CHICKEN TENDERS 20

southern fried chicken tenders, nashville hot oil, ranch, bread and butter pickles | LD

ROASTED BROCCOLI 17

hummus, cucumber and mint salsa, chilli oil, charred turkish bread | LD, LGO, V, VG | 17

SWEET POTATO FRIES 13

sweet chilli, sour cream | LDO, LG, V, VGO

TRUFFLE FRIES 14.5

truffle aioli, grana padano | LDO, LG, V

CHIPS 13

aioli | LD, LG, VO, VGO

PIZZA

Gluten free base available +3 | Ham +3 | Vegan cheese +4

GUSTOSA PIZZA 29

pomodoro, mozzarella, salami, pancetta, italian sausage | LDO, LGO

MARE & MONTI PIZZA 29

pomodoro, mozzarella, mushroom, pancetta, prawns, chilli oil | LDO, LGO, A

MARGHERITA PIZZA 22.5

pomodoro, mozzarella, basil | LDO, LGO, V, VGO

MELANZANA & STRACCIATELLA PIZZA 27

pomodoro, mozzarella, grilled eggplant, stracciatella, basil | LDO, LGO, V, VGO

SALSICCIA & ARTICHOKE 28

pomodoro, mozzarella, italian sausage, artichoke, grana padano, cracked pepper | LDO, LGO

SPICY NDUJA SALAMI 28

pomodoro, mozzarella, spicy nduja, salami, basil, hot honey drizzle | LDO, LGO

MAINS

ITALIAN CRUMBED PORK CUTLET 43

parmesan and cracked black pepper crumb, pickled fennel, wild roquette, orange segments, grana padano, crispy sage, red wine jus, lemon

BRAISED DUCK, FIG AND RED WINE PIE 33.5

pomme puree, seasonal greens, shiraz jus

BEEF CHEEK 41

shiraz braised beef cheek, burnt onion puree, pomme puree, balsamic and rosemary roasted baby carrots | LG

CRISPY SKIN BARRAMUNDI 38.5

creamy polenta, brown butter, toasted hazelnuts, broccolini, crispy sage | LDO, LGO, A

CHICKEN PARMIGANA 32

shaved ham, napoli sauce, mozzarella, garden salad, chips, aioli

CHICKEN SCHNITZEL 29

garden salad, chips, aioli, lemon | LD

CHICKPEA & POTATO CURRY 25.5

basmati rice, roti, toasted coconut, coriander | LD, LGO, V, VG

CRISPY FISH & CHIPS 29.5

battered fish, garden salad, chips, tartare, lemon | LD, A

GREEK PRESSED LAMB SHOULDER 47

crushed sumac potatoes, beetroot hummus, pickled red onion, cucumber and mint salsa, char grilled lemon | LDO, LG

LEMON SPAGHETTI 26

fresh spaghetti, cherry tomatoes, wild roquette, garlic, lemon, olive oil, grana padano, pangrattato, char grilled lemon | LDO, V, VGO

BURGERS

PADDOCK BURGER 28

premium beef patty, oak lettuce, tomato, pickles, american cheese, special burger sauce | LDO, LGO

SOUTHERN CHICKEN BURGER 27

southern fried chicken thigh, oak lettuce, tomato, pickles, american cheese, creamy ranch

STEAK SANDWICH 29.5

milk bread, wild roquette, tomato, bacon jam, aged cheddar, mustard aioli | LDO, LGO

VEGAN BURGER 26

vegan pattie, oak lettuce, tomato, pickles, vegan aioli, vegan milk bun | LD, LG, V, VG

SALADS

CAESAR SALAD 26

cos lettuce, crispy bacon, boiled egg, parmesan, croutons, caesar dressing | LDO, LGO, VO, I

GODDESS BOWL 25

cos lettuce, wild roquette, cherry tomatoes, cucumber, red onion, wild rice, roasted cashews, charred broccolini, green goddess dressing | LD, LG, V, VGO

CRISPY SUMAC POTATO SALAD 25

cucumber, pistachio labna, dill, red onion, sumac baby potatoes, wild roquette, pomegranate molasses, olive oil | LDO, LG, V, VGO

UPGRADES

Add Chicken +7 Add Bacon +4 Add Calamari +8 (I) Add Haloumi +7

GRILL

All our steaks are seasoned with sea salt, served with chips, green goddess salad and your choice of sauce or garlic buttered baby potatoes and seasonal greens

Sauces: Red Wine Jus, Mushroom, Pepper, Gravy, Bearnaise, Chimichurri, Truffle Butter, Roasted Bone Marrow Butter

200G EYE FILLET 52

grain fed | LDO, LG

250G FILLET MIGNON 54

bacon wrapped grain fed eye fillet, qld | LDO, LG

250G RUMP CAP 39

grass-fed rump cap | LDO, LG

300G RIB FILLET 54

angus rib fillet, mbs 2+ | LDO, LG

400G RUMP CAP 56

grass-fed | LDO, LG

300G WAGYU RUMP 63

mbs 4-5 qld | LDO, LG

UPGRADES calamari +8 | grilled prawns +14 | blue cheese wedges +7 chicken tender +7 | 1/2 avocado +5 | sauces +2 | bearnaise +4

SIDES

1 for 10 | 2 for 15 | 3 for 18

BEER BATTERED ONION RINGS

club sauce | V, VGO

CHARGRILLED SEASONAL GREENS

seasonal greens, grana padano, toasted almonds | LDO, LG, V, VGO

POMME PUREE

olive oil, chive | LG, V

SIDE MUSHROOMS

roquette, fetta | LDO, LG, V, VGO

SIDE ROQUETTE SALAD

grana padano, pickled onions, olive oil, balsamic | LDO, LG, V, VGO

DESSERTS

CHOCOLATE FUDGE BROWNIE 16

biscoff ice cream, salted caramel sauce | LG, V

CLASSIC TIRAMISU 16

raspberries | V

ICE CREAM (SINGLE SCOOP) 8

LG, V

GINGERBREAD BRULEE 16

almond biscotti | LGO, V

RASPBERRY SORBET 8

3 scoops of raspberry sorbet | LD, LG, V, VG



ORDER & PAY ON YOUR PHONE

We'll bring it to you. Got The Pass App? Simply open the app & choose how to order.

LG – Low Gluten | **LD** – Low Dairy | **V** – Vegetarian | **VG** – Vegan | **LGO** – Low Gluten Option | **LDO** – Low Dairy Option | **VO** – Vegetarian Option | **VGO** – Vegan Option | Seafood Origin: **A** – Australian | **I** – Imported | **M** – Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

Please note: All credit and debit card transactions incur a bank surcharge fee of 1.1 % + GST. EFTPOS (must insert card & select cheque or savings) is surcharge free. 15% public holiday surcharge applies.