

DIPS & BREADS

TARAMA caviar dip w. pitta	9
TZATZIKI cucumber & yoghurt dip w. pitta	9
HOUMOUS chick pea dip w. pitta	9
TRIO OF DIPS w. pitta (all of the above)	19.5
BRUSCHETTA w. tomato, halloumi, olive oil & basil (1 slice)	11
MIXED OLIVES * split greens & Kalamata	8
GARLIC BREAD (3 slices of wood oven bread)	8
PITTA BREAD w. oregano & olive oil	3

STARTERS & SHARED PLATES

DEVILLED CHICKEN WINGS (3)	14
Curry spiced wings w. steamed rice	
PORK SPARE RIBS (5)	15
Oven baked in our famous spicy sauce, served w. a cabbage salad	
CHORIZO *	14
Spicy Spanish sausage w. a tomato & bean salsa	
PORK BELLY	Main 31 16
w. plum glaze	
SALT & PEPPER SQUID	(8 pieces) 16
Dusted in lemon pepper flour w. lime thyme aioli	(20 pieces) 32
GRILLED HALLOUMI * (2 slices)	12
Cypriot cheese w. roast capsicum & olives	
SAGANAKI (1 slices)	15
Sizzling kefalograviera cheese w. olive oil & lemon	
CHILLI MUSSELS *	19
w. chilli, bean & a rich tomato sauce	

COFFIN BAY OYSTERS (may change region due to spawning) 3.5 each

NATURAL *

w. cocktail sauce

KILPATRICK *

w. bacon & Worcestershire sauce

PINK PIG *

w. bacon & our famous rib sauce

AUD PRICES & GST INCLUSIVE, NO SEPARATE ACCOUNTS, *GLUTEN FREE/ALLERGIES

ASK WAITING STAFF, 10% SERVICE CHARGE IS APPLICABLE WHEN OPEN PUBLIC HOLIDAYS

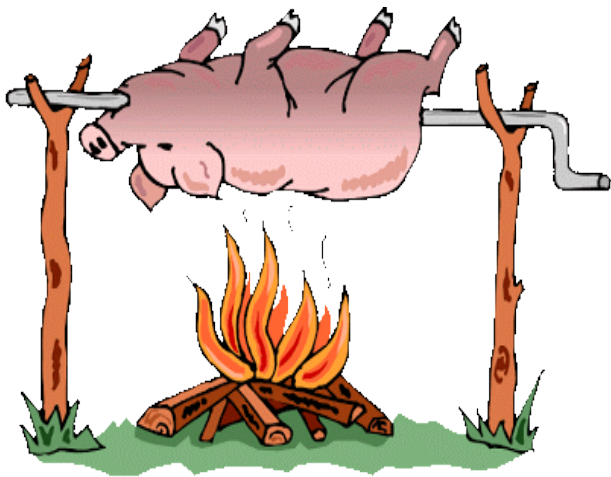
MAIN COURSE "weights are approximate + prior to cooking"

PORK SPARE RIBS *	Main (14 ribs)	39
Baked in our famous spicy sauce w. a cabbage salad	Platter (42 ribs)	105
MARRIAGE *	Main (10 ribs & 3 wings)	39
Pork spare ribs & chicken wings w. a cabbage salad	Platter (30 ribs & 9 wings)	105
DEVIILED CHICKEN WINGS * (8 wings)		29
Baked in our famous spicy sauce w. a hint of curry & steamed rice		
STEAK & RIBS *		40
220gm "Thousand Guineas" scotch fillet charred medium, 6/7 of our famous ribs, fries and a cabbage salad		
PORKZILLA CHOP * 450 gm		42
Moisture infused pork loin on the bone, marinated in garlic, oregano & olive oil Served w. a balsamic onion jam, potatoes & greens		
ROAST PORK SCOTCH FILLET *		29
Moisture infused pork roasted w. Dijon mustard, Apricot glaze, crackling, potatoes & greens		
PORK MEDALLION 250gm		35
Pork fillet wrapped w. bacon, gravy, apple sauce, Potatoes & greens		
PORK PARMIGIANA		29
Crumbed pork fillet topped w. sliced ham, rich tomato sauce & cheese Served w. fries & salad		
KANGAROO FILLET 250gm		38
Charred medium rare w. a spicy plum glaze, potatoes & greens		
CHICKEN MEDITERRANEAN		29
Crumbed free range chicken breast filled w. fetta, spinach & semi dried tomatoes, served on Napolitano sauce, potatoes & greens		
CHIMMI CHOOK SALAD *		29
Chimmi churri rubbed free range chicken breast on a green salad w. sticky balsamic & olive oil		
RISOTTO FUNGHI *V		27
Sautéed Swiss brown & button mushrooms in olive oil, garlic, Roasted capsicum, tomato, basil & Arborio rice		
SPAGHETTI MARINARA		32
w. mussels, prawns, squid in a red sauce		
CRISPY SKIN SALMON * pink or thru?		36
Pan seared N.Z Ora King salmon fillet served w. potatoes & greens		
SALT & PEPPER SQUID SALAD		29
On a Greek salad w. olive oil dressing & lime thyme aioli		

BEEF "All our cuts are from verified "Thousand Guineas" shorthorn beef.
 Superior in taste with a buttery flavour, juicyness & tenderness

Eating Quality Assurance: MSA graded
 Breed Type: shorthorn
 Average Marble Score: 2+
 Feed: minimum 100 days on cereal grain
 Aged: 21-28 days
 Cooking Method: char grilled

SCOTCH FILLET *	300 gm	39
w. a thyme infused shiraz jus, potatoes & greens	500 gm	51
FILLET MIGNON *	250 gm	42
Eye fillet wrapped w. bacon, served w. mushroom sauce, potatoes & greens		
PEPPER STEAK	250 gm	42
Eye fillet w. a duo of cracked black & green peppercorn sauce Served w. potatoes & greens		
BEEF & REEF *	350 gm	51
Sirloin w. S.A king Prawns, garlic butter, potatoes & greens		
THAI BEEF SALAD	200 gm	35
Eye fillet charred medium rare w. Julienne vegetables & a spicy Thai dressing		



PIG ON A SPIT **950**
 w. potatoes, seasonal vegetables,
 salads & sauces
 Approx. 19 kg suckling pig
 Feeds approx. 25 persons
 72 hrs notice/deposit required

SIDES

FRENCH FRIES w. tomato sauce & chicken salt	9
	sml 6
POTATO WEDGES w. chilli aioli & smoked paprika salt	11
STEAMED RICE *	3
SEASONAL VEGETABLES *	16
SAUTEED MUSHROOMS *	16
Swiss brown & button mushrooms sautéed in olive oil & garlic butter	
CHARRED CORN ON THE COB *	6
w. sea salt, cracked pepper & garlic butter	
GREEK SALAD *	14
w. tomato, cucumber, onion, capsicum, olives, fetta, oregano, olive oil & lemon	
MIXED LEAF SALAD * w. lettuce, garden vegetables & vinegrette	7
CABBAGE SALAD *	6
Cabbage, red onion, parsley, apple cider vinegar, lemon & olive oil dressing	
<u>SAUCES</u>	
PEPPER	6
GRAVY	6
MUSHROOM *	6
RED WINE JUS *	6
PLUM	6
PP RIB SAUCE	4
CHIMMI CHURRI * Argentinean steak sauce	4

KIDS MENU



CHICKEN NUGGETS w. fries & tomato sauce	10
BATTERED FISH FILLETS w. fries & tomato sauce	10
SPAGHETTI NAPOLITANA	10
PORK SCHNITZEL w. fries & tomato sauce	10
PORK SPARE RIBS w. fries & tomato sauce	12
CRUMBED CALAMARI w. fries & tomato sauce	10