

Dinner Menu

V: vegetarian GF: gluten free
PGF: possible gluten free

TO SHARE

Garlic and rosemary sea salt pizza bread	12.5
Charcuterie plate: A selection of cured meats, grilled vegetables, toasted Turkish bread and dips	25
Salt & pepper calamari with aioli and lemon (GF)	14
Sourdough sliders:	
BBQ Pulled pork with rocket slaw	5.5 (1) / 10 (2) / 15 (3)
Chicken Katsu with rocket slaw and wasabi cream	5.5 (1) / 10 (2) / 15 (3)
Fish Tacos. Soft tortilla, crumbed fish goujons, shredded lettuce, crushed avocado, tomato & coriander salsa and tartare sauce	6.5 (1) / 12 (2) / 18 (3)

MAINS

Honey roasted pumpkin salad with roasted pinenuts, shaved red onion, rocket, Parmesan, sweet potato crisps and spiced balsamic dressing (Add Chicken \$5.0 Add Haloumi \$5.0) (V, GF)	22
Garlic & rosemary sous vide lamb rump served medium rare with Persian feta, baby spinach, caramelized onion, semi dried tomatoes, salsa verde and kalamata olives (GF)	24.5
Wagyu beef burger with cos lettuce, Roma tomato, beetroot relish, house pickles and American cheese on a Turkish bun. Served with beer battered fries and roast garlic aioli (PGF)	26
Pappardelle pasta marinara with prawn, mussel and calamari in a rich tomato and herb sauce. Finished with salted caper and parsley	27
Thai inspired chicken and cashew nut Massaman Curry , served with jasmine rice and cilantro (GF)	25

Please ask your waiter for the Chefs selections

SIDES

Beer battered chips (PGF)	8
Sweet potato chips with aioli	9
Buttered green beans w/ slivered almonds	9
Rocket and parmesan salad w/ balsamic vinegar	9

COCKTAILS

Espresso Jar Tini	15
Pina Colada	15
Lychee Jar Tini	15
Aperol Spritz	15

Ask Wait Staff for Dessert Menu

Beverages

WHITE WINE

Yarran Moscato Riverina NSW	B: 35 G: 7.95
Yarran Pinot Grigio Riverina NSW	B: 35 G: 7.95
Mahi Pinot Gris Malborough NZ	B: 45 G: 10
Unico Zelo Harvest Sauvignon Blanc Adelaide Hills SA	B: 46 G: 10
Shelter Bay Sauvignon Blanc Malborough NZ	B: 46 G: 10
Glandore Chardonnay Hunter Valley NSW	B: 46 G: 10

RED WINE

Yarran Cabernet Sauvignon Riverina NSW	B: 35 G: 7.95
Tscharke Shiraz Barossa Valley SA	B: 46 G: 9.5
Shelter Bay Pinot Noir Malborough NZ	B: 48 G: 10
Glandore Tempranillo Hunter Valley NSW	B: 55

SPARKLING WINE

Yarran Cuvee Blanc Riverina NSW	B: 35 G: 7.95
Cester Dasogno Prosecco Treviso Italy	B: 45 G: 10
Mumm Cordon Rouge	B: 100

ROSE WINE

Brockencheck Tru-Su Rose Eden Valley	B: 44 G: 9
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BEER, PIMMS & SANGRIA

Stone & Wood pacific ale, James Squire 150 lashes pale ale	10
Cascade Light, James Boag's premium light	9
Corona, James Boag's premium, Asahi, Pear or Apple cider	9
Jug of Pimms	36
Jug of blueberry & passionfruit red wine sangria	34
Jug of lychee & grapefruit white wine sangria	34

TEA & COFFEE

<i>A selection of potted loose tea for 1:</i>	4.5
English Breakfast, French Earl Grey, China Gunpowder (green), Apple & Summer berries. Lemongrass & Ginger or Three Mints.	
Cappuccino, Flat white, Latte, Long black, Espresso, Picollo, Short Machiato, Ristretto	4.5
Long black over ice	4.5
Chai latte, Mocha	4.5
Iced latte	5
Iced coffee	6.5
Coffee Frappe, Affogato	8
Affogato Amaretto	14.5

FRAPPES & SMOOTHIES

Milkshakes	7
Thickshakes	8.5
Choose from: chocolate, caramel, vanilla, banana, strawberry, mocha, coffee	
Banana Smoothie: Cinnamon, banana, honey, yoghurt & milk	9.5
Berry Smoothie: Mixed berries, honey, yoghurt and milk	9.5

OTHER BEVERAGES

Selection of soft drinks	3.5
San Pelligrino 750ml	8
Northshore's freshly squeezed juices. Choose from: watermelon, pineapple, orange, apple, ginger, beetroot, carrot	9