



TO START

Char-grilled Vienna (GFO) Served with dukkha and truffle oil.	\$12
Toasted Vienna (GFO) With chilli and cheese or garlic, herb and cheese.	\$12
Oyster (GFO) Half dozen Natural, Rockefeller or Kilpatrick.	\$24

ENTREES

Korean Pork Belly Bites (GFO) Twice cooked pork bites drizzled in house-made Korean BBQ sauce and finished with sesame seeds.	\$22
Stir-fry XO Prawns (GFO/DFO) Prawns stir fried with seasonal vegetables and XO marinade.	\$22
Beetroot Gnocchi (Vegetarian/GFO/DFO) House-made beetroot gnocchi with sauteed burnt butter & sage, broccolini, cherry tomatoes, button mushrooms and. Finished with fried shallots and a kale crisp.	\$18
Calamari Salad (GFO/DFO) Pan seared calamari with lime and sweet chilli served on a fresh garden salad.	\$20
Crocodile Spring Rolls House rolled crocodile rolls served with a Vietnamese dipping sauce and side salad.	\$22



MAINS

Chicken Saltimbocca (GFO)	\$38
Chicken breast wrapped in sage and prosciutto, paris mash and seasonal vegetables. Finished in a garlic cream reduction.	
250g Eye Fillet Steak (GFO/DFO)	\$44
Char-grilled Kiewa Valley beef, paris mash and seasonal vegetables. Served with either red wine jus or creamy mushroom sauce.	
Prawn and Morton bay Bug Pappardelle	\$42
Creamy white wine, garlic and prawn pappardelle pasta finished with a Morton Bay bug and Charred lemon.	
Australian Barramundi Fillet (GFO/DFO)	\$38
Pan seared Barramundi fillet with Urap Bumbu seasoned greens, steamed rice and a mild Thai Sauce.	
Honey, Caraway and Lime Pork Rib Eye	\$40
Pork rib eye served on a bed of cranberry Moroccan pearl cous-cous, asparagus and broccolini. Finished with goats fetta and a pomegranate reduction.	
Rosemary, Garlic and Mustard Crusted Lamb Rack (GFO)	\$42
Served on charred eggplant pure, with roast veg and a mint yoghurt.	
Mushroom Risotto (GFO/GFO/Vegan option)	\$36
Mushroom medley, baby spinach. Finished with parmesan and truffle oil	
Add chicken or eye fillet strips	\$5

SIDES

Moroccan seasoned chips with truffle aioli (GFO/DFO)	\$12
Crispy smashed potatoes with rosemary salt and sour cream (GFO/DFO)	\$12
Blanched Broccolini with fried shallots (GFO/DFO)	\$12



KIDS

Chicken and chips (GFO)	\$14
House-crumbed chicken breast pieces, served with chips and garden salad.	
Pasta Bolognese	\$14
House-made Bolognese sauce on pappardelle pasta.	
Fish and chips	\$14
House-battered flathead tails served with chips and garden salad.	
Kids Ice cream	\$6
3 scoops of vanilla ice-cream with your choice of strawberry, chocolate, caramel, honeycomb, lime or vanilla topping.	

DESSERTS

Chocolate Fudge Brownie (GFO)	\$16
Decadent chocolate brownie served with chocolate gelato, chocolate ganache and toffee cage.	
Golden Gay-time Cheesecake (GFO)	\$16
Caramel sauce, chocolate ganache, Gay-time crumb and berries.	
Lemon Curd Tart	\$16
House made lemon curd tart with Italian meringue berry coulis and passionfruit cream.	
Affogato (GFO)	\$9
Double espresso shot served with vanilla ice cream add a shot of your favourite liquor (ask our staff for liquor pricing)	

Please advise staff of any allergies or dietary requirements. Our team do the best they can to avoid cross contamination however we can not 100% guarantee due to the space in the kitchen and the shared equipment.