

STARTERS

SOUP OF THE DAY SERVED WITH GARLIC BREAD	\$14
DUCK SPRING ROLLS (3) SERVED WITH GINGER PLUM SAUCE	\$15
CRISPY HONEY CHICKEN BATTERED PIECES OF CHICKEN, COATED IN HONEY SAUCE, TOPPED WITH SESAME SEEDS	\$15
CHEESY GARLIC BREAD	\$9
SALT & PEPPER SQUID	\$15
SPICY CHICKEN WINGS 🌶️	\$15

ASIAN CORNER

CHICKEN BIRYANI (GF) 🌶️🌶️🌶️ CHICKEN THIGH & RICE, COOKED WITH AROMATIC INDIAN SPICES, SERVED WITH RIATA	\$27
MIXED SEAFOOD CURRY 🌶️🌶️ PRAWNS, MUSSELS, SQUID, FISH BALLS, SIMMERED IN A MALAY COCONUT CURRY, POURED OVER VERMICELLI NOODLES, BEAN SPROUTS & ASIAN HERBS, LIME	\$28
PAD THAI (V) 🌶️ VIBRANT FLAVOURS, WOK FRIED RICE NOODLES, TOSSED WITH ASIAN VEGETABLES, EGG & PEANUTS + CHICKEN \$4 / + PRAWNS \$5	\$22
NASI GORENG (GFO/V) 🌶️🌶️ AROMATIC FRIED RICE, TOPPED WITH FRIED EGG & CASSAVA CRACKERS + CHICKEN \$4 / + PRAWNS \$5	\$19

THE GRILL

ALL ITEMS FROM THE GRILL, SERVED WITH
MASH & BROCCOLINI OR CHIPS & SLAW

SCOTCH 400GM (GFO)	\$45
RIB EYE 400GM (GFO)	\$41
EYE FILLET 200GM (GFO)	\$39
SIRLOIN 300GM (GFO)	\$40
GRILLED CHICKEN BREAST (GFO)	\$30
ADD CREAMY GARLIC PRAWNS TO ANY DISH	\$6
SAUCE OPTIONS (GF) - PEPPERCORN, GARLIC SAUCE, MUSHROOM	

SWEET TOOTH

HAZELNUT BROWNIE, SNICKER ICE CREAM	\$12
STICKY DATE PUDDING, VANILLA BEAN ICE CREAM	\$12
APRICOT CRUMBLE, MACADAMIA ICE CREAM	\$12
BREAD & BUTTER PUDDING PANDAN CUSTARD, CHANTILLY CREAM	\$12
TRIO ICE CREAM VANILLA, CHOCOLATE OBSESSION, STRAWBERRY	\$9
CAKE OF THE DAY ASK OUR STAFF ABOUT THE CAKE OF THE DAY	\$9

MAIN COURSE

RAVIOLI CHICKEN & BACON STUFFED RAVIOLI WITH VODKA BASED, CREAMY TOMATO SAUCE	\$28	FISH & CHIPS BATTERED FISH, SERVED WITH BEER BATTERED CHIPS, SALAD & TARTARE SAUCE	\$24
CHICKEN PARMIGIANA CRUMBED CHICKEN, TOPPED WITH CRISPY BACON, MELTED CHEESE, SERVED WITH CHIPS & SALAD	\$30	FISH OF THE DAY (GFO) ASK OUR TEAM FOR TODAY'S CATCH, ZUCCHINI SPIRALS, RATATOUILLE, BROCCOLINI, LEMON HOLLANDAISE	\$30

DUCK (GFO) DUCK BREAST, CAULIFLOWER PUREE, ROAST ROOT VEGETABLES, PORT WINE REDUCTION	\$33
SEAFOOD PLATE BATTERED FISH, CRISPY PRAWNS, SQUID RINGS, SERVED WITH BEER BATTERED CHIPS, SALAD & TARTARE SAUCE	\$26

LAMB PASTA PULLED LAMB SHOULDER COOKED IN JUNIPER SPICED BROTH, TOSSED WITH VESUVIO'S HANDMADE FRESH PAPPARDELLE PASTA, FINISHED WITH GRANA PADANO	\$35
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BURGERS / SANDWICHES

ALL ITEMS SERVED WITH BEER BATTERED CHIPS

CHEESE BURGER HOUSEMADE BEEF PATTY, CHEESE, TOMATO SAUCE, SEEDED BRIOCHE BUN	\$18
BEEF BURGER HOUSEMADE BEEF PATTY, AIOLI, LETTUCE, CARAMELISED ONION, TOMATO, CHEDDAR CHEESE, SEEDED BRIOCHE BUN	\$22
VEG BURGER (V) VEG PATTY, PESTO, AIOLI, LETTUCE, CARAMELISED ONION, CUCUMBER, TOMATO, CHEDDAR CHEESE, SEEDED BRIOCHE BUN	\$20
CLUB SANDWICH CHICKEN, BACON, FRIED EGG, AIOLI, LETTUCE, TOMATO, CHEDDAR CHEESE, SLICED SEEDED SOURDOUGH BREAD	\$20
STEAK SANGA 200GM STEAK, AIOLI, LETTUCE, CARAMELISED ONION, TOMATO, AIOLI, CHEDDAR CHEESE, SLICED SOURDOUGH BREAD	\$22
BEEF BRISKET ROLL FIVE-HOUR SLOW COOKED BEEF BRISKET, HORSE RADISH CREAM, COLESLAW, TOPPED WITH GRAVY, BAGUETTE	\$22

ADD BACON (+\$3) OR EGG (+\$2) TO ANY BURGER OR SANDWICH

SALAD

THAI BEEF SALAD STIR FRIED BEEF STRIPS, RED ONION, CHERRY TOMATO, BEAN SPROUTS, ASIAN HERBS, VERMICELLI NOODLES, PEANUTS, THAI DRESSING	\$17
WARM PUMPKIN & FETA SALAD (GF/V) MESCULIN, CHERRY TOMATO, HERB ROASTED PUMPKIN, FETA, LEMON DRESSING, PEPITA SEEDS	\$18
BOMBAY CHICKEN SALAD (GF) CHICKEN TIKKA, ONION, TOMATO, CUCUMBER, LETTUCE, MANGO SALSA, YOGHURT DRESSING, CRISPY PAPPADUMS	\$16
WARM QUINOA & HUMMUS SALAD (GF/V) QUINOA, HUMMUS, CHERRY TOMATO, CUCUMBER, CARROT, ONION, PARSLEY, LETTUCE	\$16
VIETNAMESE CALAMARI SALAD CRUNCHY SALT & PEPPER CALAMARI, RED ONION, CAPSICUM, CORIANDER, MINT, SALAD LEAVES, VIETNAMESE DRESSING	\$17

ADD CHICKEN (+\$4) OR PRAWNS (+\$5) TO ANY SALAD

PIZZA

ALL PIZZA BASES ARE MADE IN HOUSE WITH OUR OWN
SECRET RECIPE

MEAT LOVERS SALAMI, HAM, CHORIZO, MOZZARELLA CHEESE, NAPOLI SAUCE	\$19
PRAWN CHORIZO GARLIC PRAWN, CHORIZO, MOZZARELLA CHEESE, NAPOLI SAUCE	\$21
TANDOORI CHICKEN CHICKEN TIKKA, RED ONION, CAPSICUM, CORIANDER, MOZZARELLA CHEESE, BUTTER CHICKEN SAUCE, YOGHURT	\$19
CHICKEN CARBONARA CHICKEN, MUSHROOM, BACON, ONION, MOZZARELLA CHEESE, CARBONARA SAUCE	\$20
PUMPKIN & FETA (V) ROASTED PUMPKIN, CAPSICUM, OLIVES, FETA, MOZZARELLA CHEESE, NAPOLI SAUCE	\$18
MARGARITA (V) MIXED HERBS, FRESH TOMATO, MOZZARELLA CHEESE, NAPOLI SAUCE	\$17

SIDES

SWEET POTATO CHIPS	\$9
BEER BATTERED CHIPS	\$6
MASH POTATO (GF)	\$8
GARDEN SALAD (GF)	\$6
GARLIC STIR FRY VEGETABLES (GF)	\$6

GF (GLUTEN FREE)

GFO (GLUTEN FREE OPTION)

V (VEGETARIAN)

MILD 🌶️ HOT 🌶️🌶️ VERY HOT 🌶️🌶️🌶️