



MENU // MADE TO SHARE

LUNCH EVERYDAY, 11.30AM - 3PM
DINNER THURSDAY - SATURDAY, 6PM - 8PM

TAPAS

SIGNATURE FRIES / V GF	15
<i>With truffle oil, topped with parmesan and freshly chopped parsley</i>	
FRIED CALAMARI / GF	16
<i>With garlic, chilli and lemon myrtle sumac aioli</i>	
CHARGRILLED CORN RIBS / V GFO	16
<i>Served with spicy chipotle mayonnaise and parmesan</i>	
WHIPPED FETTA DIP / V GFA	16
<i>Toasted sesame seeds, fresh mint, almonds, honey, olive oil and chilli flakes served with pita bread</i>	
MOROCCAN SPICED LAMB SPRING ROLLS	16
<i>2 large spring rolls with a fresh mint yoghurt dipping sauce</i>	
FRIED HALOUMI / V	20
<i>Crumbed haloumi fries drizzled with warmed local honey, peach relish, rocket and fresh lemon. <u>Staff favourite!</u></i>	
POPCORN CHICKEN / GF	20
<i>Bite sized chicken with citrus, lemon myrtle and sumac aioli</i>	
SA PRAWNS / GFA	22
<i>Tossed in Chenin Blanc, garlic, chilli, pepper berry served with Turkish toast</i>	

PIZZA

MARGHERITA / V VGA	24
<i>Tomato sauce, fior di latte and basil</i>	
AMERICANA	26
<i>Tomato sauce, fior di latte, smoked ham, salami and mushrooms</i>	
SALAME PICCANTE	26
<i>Tomato sauce, mozzarella and spicy pepperoni</i>	
SICILIAN	26
<i>Tomato sauce, mild salami, roast peppers, fior di latte, olives, basil pesto</i>	
VEGETARIAN / V VGA	26
<i>Tomato sauce, Italian tomatoes, olives, red onion, mushrooms, capsicum, feta, garlic, oregano</i>	
MEDITERRANEO	28
<i>Tomato sauce, fior di latte, prosciutto, sun-dried tomatoes, parmesan, rocket, basil drizzled with olive oil</i>	
LAMB AND FETA	30
<i>Tomato sauce, fior di latte, slow cooked lamb shoulder, olives, cherry tomatoes, onions topped with feta and herb yoghurt</i>	
GLUTEN FREE BASE	4

PLATTERS

DISTILLER'S BOARD / GFA	45
<i>Handcrafted meats, cheddar cheese, cornichons, smoked almonds, Vale Ale beer pickled veg, pickled onions, house apricot carrot relish, apple wedges and toasted Turkish bread.</i>	
CUSTOMS HOUSE DIP TRIO / GFA	30
<i>Smoked chickpea hummus, roasted red capsicum dip, roasted pumpkin dip, pickled onions, crispy chickpeas, verjuice currants, marinated olives and pita bread</i>	

GF = Gluten Free // GFA = Gluten Free Available // V = Vegetarian // VG = Vegan // VGA = Vegan available

Menu subject to change. 15% Surcharge on Public Holidays



MENU // SPRING + SUMMER

LUNCH EVERYDAY, 11.30AM - 3PM
DINNER THURSDAY - SATURDAY, 6PM - 8PM

MAINS

HASSELBACK BUTTERNUT PUMPKIN 26
/ GF V DF VG
Roasted butternut pumpkin drizzled with Tahini, pomegranate, almonds, mint and jalapenos

CHILLI CHICKEN MANCHURIAN / GF DF 28
Served on a bed of steamed basmati rice

BRISKET BURGER / GFA 28
Served on brioche bun with bacon jam, pickles, lettuce, sliced tomato, cheese, truffle mayo and fries

SA COORONG MULLET FISH AND CHIPS 28
Vale ale beer battered with chips, salad, house-made tartare sauce and lemon

KING PRAWN PASTA / GFO 36
Pacific Ocean King prawns in a parmesan cream sauce, linguine and spring onion

BUSH SPICED LAMB RUMP / GFO 38
300g spiced and smoked lamb with lemon myrtle labneh, herb salad and flatbread

BBQ STICKY PORK RIBS / GFO 42
400g rack of baby back ribs in house rub with Beenleigh Spiced Rum Sticky sauce, corn bread muffin and fries

SIDES

ROASTED CARROTS / GF V 12
Served with Harissa yoghurt

SANTORINI SALAD / GF V 15
Tomato, cucumber, red onion, mint, dill, parsley, capers, parmesan and olive oil dressing

SIGNATURE FRIES / V GF 15
With Truffle Oil, Parmesan & Freshly Chopped Parsley

KIDS

9 INCH PIZZA / GFA 15
Ham and cheese

HOUSE-MADE CHICKEN NUGGETS 15
Crispy chicken breast served with fries and tomato sauce

LINGUINE BOLOGNESE 15
Linguine served in Bolognese sauce with cheese

KIDS FISH GOUJONS 15
Bite sized crumbed fish pieces served with fries

ICECREAM SUNDAE 10
With Chocolate or strawberry topping

DESSERT

ETON MESS / GFO 18
Meringue shards, lightly whipped cream, macerated strawberries and strawberry sauce

SUMMER BERRY TART 18
With lemon mascarpone cream, Madagascan vanilla ice cream and fresh mint

LYCHEE AND MANGO PANNACOTTA / GF 18
With lime and coconut syrup, served with Yuzu Gelato

GALWAY PIPE TAWNY TASTING 20
*A beautiful array of Tawny best served on their own or alongside a delicious dessert.
Grand Tawny 12YO
Bourbon Tawny 10YO
Rare Tawny 25YO*

AFFOGATO 12
60ml of Espresso served with vanilla bean ice cream.

ADD A LIQUEUR OF YOUR CHOICE (30ML) 6
*Brandy Liqueur
Salted Caramel
Hazelnut Liqueur*

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