

Breakfast

Available Saturday & Sunday, 8am-11:30am

BANANA BREAD (V) \$4.5

BACON & EGG MUFFIN with BBQ sauce \$6

MUESLI \$9.5

A burnt fig and cinnamon toasted muesli, served with coconut yoghurt and fresh berries.

MUSHROOM AND POACHED EGG

BRUSCHETTA \$11

Sautéed cup mushroom with a poached egg, Persian feta, grilled tomato, lemon oil on muffin.

AVOCADO ON TOAST \$12.5

Think soy and linseed toast with smashed seasoned avocado and grilled tomato. Add 2 poached eggs for \$2 extra!

ORGANIC FREE RANGE EGGS \$12.5

Poached, scrambled or fried, you decide! Served on soy and linseed toast with grilled tomato.

DELUXE BACON & EGG ROLL \$13.5

2 eggs, double bacon and smashed avocado, served with homemade BBQ sauce.

BUTTERMILK PANCAKES (V) \$16

Served with fresh berry compote, maple syrup and ice cream.

MOROCCAN POACHED EGGS (V) \$16

Turkish bread with baby spinach leaves, olive tapenade, grilled tomato & Greek yogurt.

BABY SPINACH & FETA OMELETTE (V) \$16.5

Baby spinach with feta, avocado and grilled tomato. Served with soy and linseed toast.

EGGS BENEDICT \$19.5

Toasted English muffins topped with bacon, ham or smoked salmon, runny poached eggs, asparagus, grilled tomato and our homemade hollandaise sauce.

THE SIGNATURE \$20

Two eggs your way, mushrooms, grilled tomato, one pork chopolata, bacon, asparagus, hash brown and soy and linseed toast.

KIDS BREAKFAST \$9

Bacon and Eggs or Pancakes or Toastie with flavoured milk or juice and a kids activity pad.

EXTRAS \$2

1 Egg, Avocado, Tomato, Mushroom, Hash Brown, Chipolata, Bacon, Spinach, Smoked Salmon.

Gluten free bread available

Pizza

Gluten free base on request (\$3 extra)

MARGHERITA (V) \$19.5

Tomato, fresh parmesan and basil.

HAWAIIAN \$21.5

Ham, pineapple, mozzarella cheese & shaved parmesan.

HALLOUMI & EGGPLANT (V) \$21.5

Grilled Cyprus halloumi, marinated eggplant, red peppers, Spanish onion, pecorino cheese, truffle oil and wild rocket.

MEAT LOVERS \$24.5

Italian spiced sausage, pepperoni, salami, smoked ham, onion & the Monkey's tangy chipotle BBQ sauce.

SUPREME \$26.5

Fresh Italian spiced sausage, salami, Spanish onion, mushrooms, olives, garlic, rocket and fresh basil.

PERI PERI CHICKEN \$26.5

Marinated chicken breast in our homemade peri peri sauce with shallots, roasted capsicum, Spanish onion, and topped with our peri yogurt dressing.

GARLIC PRAWN \$26.5

Marinated Tiger prawns with chilli, garlic, onions, red peppers and fresh basil. Served with lemon wedges.

Salads

HALLOUMI SALAD (V) \$22.5

Grilled Cyprus halloumi cheese served with marinated artichoke, eggplant, olives, cucumber, tomatoes, spinach, sumac and lemon oil.

SPICY SALT & PEPPER SQUID SALAD \$26.5

Tender squid pieces, bean shoots, mint, coriander, cucumber and roast peanuts with chilli lime dressing.

PERI PERI CHICKEN SALAD \$26.5

Char grilled chicken breast marinated in spicy peri sauce served on a mixed leaf salad with sundried tomato, spinach, red peppers and Raita dressing.

THAI BEEF SALAD (GF) \$28.5

Grass fed eye fillet served medium rare sliced on top of an Asian mixed leaf and Julienne salad with mint, coriander, cashews and Nam Jim dressing.

'Lite' Lunch

Available between 12:00 ~3:00pm
Wednesday—Sunday

WEEKLY SPECIALS

PASTA, SALADS, BURGERS

Check with wait staff for this week's selection.

REGULAR CLASSICS

PIZZA \$12.5

Lunch sized pizza with your choice of toppings.

WAGYU BEEF BURGER \$17.5

Wagyu beef patty, bacon, cheese, tomato, lettuce and beetroot with our homemade chipotle BBQ sauce.

Served with chips or salad.

CLASSIC STEAK SANDWICH \$17.5

Tender scotch fillet with caramelised onions, lettuce, tomato, beetroot and tomato sauce. Served with chips or salad.

FISH AND CHIPS \$17.5

Market fresh fish, Heineken beer battered and served with chips or salad, lemon and tartare sauce.

TWO COURSE LUNCH SPECIAL \$29.5

2 Course meal (any Lite Lunch or Lunch Pizza plus Dessert with a drink).

Seniors discount for just \$25!

Starters

MIXED MARINATED OLIVES (V) (GF) \$6.5

Sicilian and jumbo Kalamata olives marinated in orange peel and herbs.

GARLIC OR HONEY HERB BREAD (V) \$7.9

Toasted Turkish style ciabatta bread, topped with garlic or herb butter.

GRILLED HALLOUMI (V) \$9.5

Grilled Halloumi cheese with lemon oil & fried capers.

TEQUILA POPPERS (V) \$12.5

Crumbed jalapenos filled with cheese and tequila served with chipotle aioli (3pce)

BRUSCHETTA \$14.5

Mushroom, Tomato, Smoked Salmon (All 2pce)

Combination of all three - (3pce) \$17.5

SHARED DIPS PLATE (V) \$14.5

Fresh homemade selection of dips served with warm pita bread, lavash and Turkish crostini.

FRESH SYDNEY ROCK OYSTERS

½ Doz \$21.5 / Doz \$34.5

Natural, Pomagranate & Shallots or Japanese style.

Tapas/Share Plates

ASPARAMAKI (GF) \$14.5

Seasoned asparagus rolled in aged prosciutto. Grilled and served with a teriyaki sauce and sesame seeds. (3 pce)

STUFFED ZUCCHINI FLOWERS (V) \$14.5

Filled with ricotta and goats cheese, fried and served on fresh caponata. (3 per serve)

CRISPY PORK BELLY (GF) \$15.5

Crisp pork belly served with an apple puree and a chorizo jam. (3 per serve)

AMERICAN BUFFALO WINGS (GF) \$16.5

Hot - New York style Buffalo Wings coated with Franks Hot Sauce. Served with celery, carrots and a blue cheese dipping sauce.

Mild - Buffalo Wings with Wild Turkey smokey BBQ Sauce. (6 per serve)

SOUTHERN FRIED WINGS (GF) \$16.5

Southern style fried wings, dusted with our special seasoning and served with lemon wedges. (6 per serve)

KARAAGE CHICKEN \$16.5

Marinated chicken deep fried Japanese style and served with a sesame dipping sauce.

SALT & PEPPER SQUID \$18.5

Tender squid pieces lightly dusted and served with a zesty lime aioli

BBQ PORK RIBLETS (GF) \$18.5

Kansas style sticky pork riblets with chilli oil, Wild Turkey smokey BBQ sauce and fried onion crisps.

LAMB SKEWERS (GF) \$18.5

Grass fed lamb from Byron Bay, marinated in yoghurt, lime zest & sumac. Served with tzatziki & baby rocket (3 pce)

SCALLOPS IN HALF SHELL \$18.5

Victorian bay scallops cooked in a half shell with garlic, sake, soy sauce & shallots. (Japanese style, 3 per serve)

SKULL ISLAND KING PRAWNS (GF) \$18.5

Skull Island king prawns grilled with chilli oil and lemon.

6 COURSE TAPAS SELECTION

Chef's specially selected tapas dishes to share. Ask wait staff for details.

\$35pp (min 3 people)

Kids' Meals

FREE meals for children 12 and under when purchased with any adult MAIN meal
*We consider a main meal to be anything valued at over \$20.

*Sunday-Thursday: Lunch & Dinner
*Friday and Saturday: Lunch - out by 7pm

FISH & CHIPS
CALAMARI & CHIPS
CHICKEN NUGGETS & CHIPS

Meals for children 13-16 years

FISH & CHIPS \$8
CALAMARI & CHIPS \$8
CHICKEN NUGGETS & CHIPS \$8
CHEESE, HAWAIIAN OR MEAT LOVERS PIZZA \$9
CHICKEN SCHNITZEL & CHIPS OR SALAD \$10
CHICKEN PARMIGIANA & CHIPS OR SALAD \$10
STEAK & CHIPS OR SALAD \$10

Mains

KING PRAWN CHICKEN SUPREME (GF) \$33.5

Slow roasted chicken breast, grilled king prawn, spiced kipfler potatoes, sun dried tomatoes, roasted red pepper and dressed with chives vinaigrette and aioli.

SCOTCH FILLET (GF) \$36.5

M.S.A approved 300g Black Angus scotch fillet cooked to perfection. Served with your choice of sauce and side.

EYE FILLET MIGNON (GF) \$38.5

A juicy grass fed Eye fillet wrapped in double smoked bacon and served with broccolini, roasted pepper on a rosemary garlic thyme crushed chat potato with wild mushroom sauce.

SMOKED PORK RIBS (GF) \$44.5

A whole rack of smoked pork ribs marinated in a sherry honey glaze. Finished on the grill and served with char grilled corn and your choice of side.

SPAGHETI MARIANARA \$29.5

King prawns, salmon, scallops, baby octopus and mussels tossed with garlic chili, white wine & served with your choice of cherry tomato sauce or basil pesto sauce.

KINKAWOOKA BLACK MUSSELS (GF) \$31.5

WA black mussels in the shell served with a tomato, chili and garlic sauce or white wine cream sauce. Served with warm bread.

CRISPY BARRAMUNDI FILLET (GF) \$32.5

Crispy skin Barramundi pan fried and served with roasted fennel, capers, olives and drizzled with a burnt butter sauce.

CAJUN SALMON (GF) \$32.5

Fresh Atlantic salmon fillet grilled with Cajun spices and served on a cherry tomato, avocado and red quinoa salad with dill buffalo curd and cilantro oil.

Sides

Small \$5 Large \$9

French Fries Steak Chips

Creamy Mash Char Grilled Corn

Baby Greek Salad

Sautéed Broccolini with chili and garlic

Sauces

All sauces are homemade

Wild Mushroom Béarnaise Red Wine Jus

Pink Peppercorn

Combos

SURF & TURF (GF) \$41.5

Our Black Angus scotch fillet topped with ½ a Moreton Bay bug, Victorian sea scallops and sautéed asparagus. Served with a jus, homemade béarnaise sauce and your choice of side.

SURF & RIBS \$51.5

A whole rack of smoked pork ribs, topped with a garlic buttered Moreton Bay bug and Victorian sea scallops. Served with char grilled corn and your choice of side.

BEEF & RIBS \$51.5

A ½ rack of smoked pork ribs atop of a scotch fillet. Served with char grilled corn and your choice of side.

SEAFOOD PLATE (For 2) \$85

Cold - Fresh king prawns, oysters (natural and Japanese style), and Moreton Bay bugs.

Cooked - Market fresh grilled fish, Skull Island king prawns, scallops in a half shell and Salt & Pepper Squid.

VEGETARIAN

MEDITERRANEAN VEGETABLE PASTA (V) \$28.5

Spaghetti topped with olives, cherry tomato, eggplant, broccolini, asparagus and pangrattato.

GNOCCHI PIEMONTESE (V) \$28.5

Home made potato gnocchi pan fried until golden, with clarified butter, basil, sage, continental parsley and rose sauce, topped with grated parmesan.

Desserts

HOMEMADE ICE CREAM (GF) \$9.5

A selection of homemade ice creams, trickled with chocolate sauce and fresh strawberries.

HOT CHOCOLATE FUDGE BROWNIE \$12.5

Warm chocolate fudge and hazelnut brownie served with hazelnut ganache, vanilla bean gelato and whipped cream.

CRÈME BRULÉE \$12.5

Home made crème brulee, served with berry compote, biscotti and vanilla bean gelato.

HONEY COMB SEMI FREDDO \$12.5

Home made semi freddo served with berry coulis, poached rhubarb and chocolate ganache.

WAFFLES \$14.5

Belgian waffles served with a sticky caramel sauce and raspberry coulis. Topped with ice cream, cinnamon sugar and strawberries.

AFFO GATO \$13.5

Vanilla bean gelato with a shot of espresso and your choice of Frangelico, Baileys or Kahlua.



Opening Hours



Monday 5:30pm - Late

Tuesday 5:30pm - Late

Wednesday 12.00pm - Late

Thursday 12.00pm - Late

Friday 12.00pm - Late

Saturday 8.00am - Late

Sunday 8.00am - Late

*Closing times may vary between 9pm and late depending on the season and number of bookings.