

STARTERS

Soup Of The Week

Served with toasted Turkish bread 14.50

Ranch Nachos (serves 2)

American corn chips, salsa, jalapeños, mozzarella, sour cream and guacamole 19.50 (gf) (v)

Home Made Dip Of The Week (serves 3)

Savoury dip of the week, grissini and herb toasted flatbreads 19.50

Meat balls (serves 2)

Four Middle Eastern spiced meat balls, served with a tomato & capsicum ragu. Turkish bread side 19.50

Mushroom Mozzarella Arancini (serves 2)

Four homemade mushroom and parmesan arancini balls with avocado dipping sauce 16.50 (v)

BBQ Prawn Skewers (serves 2)

Served with cherry tomatoes, on a Mediterranean style couscous salad & lemon caper labneh 22.50

Fat Wedges with sweet chilli & sour cream 14.50 (v)

Supercrunch Chips served with homemade spicy mayo 12.50 (v)

Sweet Potato Fries with aioli dip 14.50 (v)

Garlic, Cheese & Herb Pizza 14.50 (v) (gf option available)

SALADS

Quinoa Salad

Quinoa, asparagus, green bean, capsicum, crumbed fetta, mixed lettuce, house dressing 14.50 (v) (gf)

Pear Salad

Roquette, sliced pear, fresh parmesan, walnuts, house dressing 14.50 (v) (gf)

Beetroot Salad

Baby beets, mixed lettuce, walnuts, red onion, crumbled fetta, house dressing 14.50 (v) (gf)

Almond Salad

Diced almonds, mixed lettuce, green beans, crispy shallots, sliced tomato, soft boiled egg, house dressing 14.50 (v) (gf)

Greek Salad

Crumbled feta, green olives, diced tomato, cucumber, red onion, parsley, house dressing 14.50 (v) (gf)

All salads have a vegan option available

ADD to your side salad...

Grilled chicken breast 7.50

Pulled lamb shoulder 7.50

Tasmanian smoked salmon 7.50

Poached egg 4.50

DESSERTS?

Ask us for our house made dessert specials menu

Homemade pastries and our homemade gelato available on display at the counter - including gluten free and vegan options

MAINS

Paul's Philly Style Steak Sandwich

Our head chef Paul Martin's signature dish

200g porterhouse, caramelised onion & capsicum ragu, Swiss cheese, spicy mayo, lettuce & tomato, toasted Turkish bun served with supercrunch fries 29.50

Big Sur Cheese Burger

Big bun, oversized grilled beef pattie, caramelised onion, American cheese, whole lettuce leaf, fresh thick cut tomato, American mustard and ketchup served with supercrunch fries and whole dill pickle 22.50

ADD ranch bacon or fried egg for 4.50 each

ADD extra stack of grilled beef pattie for 7.50

Mushroom & Asparagus Risotto

Arborio rice with mushrooms, asparagus, sundried tomato, truffle oil, toasted almond, and homemade vegetable stock 29.50 (gf) (vegan)

ADD grilled chicken for 7.50

Fettuccine Di Spinachi

Spinach fettuccine, grilled chicken breast, fresh avocado, red capsicum, hock bacon and red onion with a creamy dill sauce & grated parmesan on top 32.50

Chicken Schnitzel

300g panko crumbed chicken breast, served with supercrunch fries, coleslaw and gravy on the side 24.50

Traditional Chicken Parmigiana

300g panko crumbed chicken breast, homemade Napoli sauce, grilled ham, mozzarella, served with super crunch fries and coleslaw 28.50

Malay Butter Chicken

Tandoori marinated chicken breast, Napoli cream sauce, steamed jasmine rice on the side 24.50 (gf)

Home Made Potato Gnocchi

Gnocchi, made fresh daily, with a creamy mushroom & pine nut veloute 29.50 (vegan option available)

Smoked Duck Salad

Thinly sliced & baked smoked duck breast, fresh pear and apple, baby spinach and roquette salad, toasted walnuts, sesame seeds served with an Asian vinaigrette 24.50 (gf)

Spicy Lamb Madras Curry

With steamed jasmine rice 29.50 (gf)

Crispy Skin Salmon

Tasmanian salmon fillet, potato rosti, grilled asparagus, fresh dill cream sauce 32.50 (gf option available)

Creole Barramundi

Cajun spiced grilled whole barramundi fillet, BBQ tiger prawns, steamed jasmine rice, Creole salsa 38.50 (gf)

Linguini Marinara

Our Most Enjoyed Dish

Seasonal fresh seafood, chopped parsley, garlic infused Italian olive oil, fresh mild chilli, white wine, fresh parmesan 38.50

New York Cut Porterhouse

400g Victorian black angus porterhouse steak, chargrilled, served with creamy mash, sauted spinach, & mushroom gravy 48.50 (gf option available)

TEN INCH PIZZA (6 SLICES)

All our pizza bases are 100% vegan and made with organic Australian wheat flour - by us!

House Pizzas 14.50

Margheritaville

Sliced tomato, basil, mozzarella, Napoli sauce

Vegetarian

Capsicum, mushroom, tomato, onions, fetta cheese, mozzarella, Napoli sauce

Oi Oi Oi (Aussie)

Ham, bacon, fried egg, mozzarella, Napoli sauce

Hawaiian

Shredded ham, pineapple, mozzarella, Napoli sauce

BBQ Chicken

BBQ chicken, smokey BBQ sauce, mozzarella, Napoli sauce

Mexicana

Salami, capsicum, chilli flakes, mozzarella, Napoli sauce

Capricciosa

Mushrooms, ham, olives, anchovies, mozzarella, Napoli sauce

Vegan

Vegan cheese & vegan base, capsicum, artichoke, mushrooms and Napoli sauce

Gourmet Pizzas 19.50

Volcano (yes - its hot!)

Ham, salami, spicy chorizo, jalepeños, bacon, mozzarella, chilli flakes, Napoli sauce

Fins Up

Tasmanian smoked salmon, red onion, capers, mozzarella, pesto base

St. Somewhere

Pulled pork, red capsicum, fetta, bacon, mozzarella and BBQ sauce base

The Souvlaki Pizza

Grilled shredded lamb, salty fetta, minted yoghurt, red onion, pitted whole black olives, mozzarella, Napoli sauce

Baby Tiger

BBQ baby tiger prawns, cherry tomatoes, fresh garlic, red onion, Napoli base, topped with fresh roquette & parmesan

A Moveable Feast

Baby bocconcini, semi-dried tomatoes, spinach leaf, mozzarella, caramelised onion, fresh herbs, olive oil, Napoli base (v)

All Day Breakfast Pizza

Shredded ham, egg, ranch bacon, mozzarella cheese, diced tomato, spinach, red onion, Napoli sauce

GLUTEN FREE BASES AVAILABLE ADD \$4

extra toppings add \$3 each