

## STARTER

### Salt & Pepper Calamari \$18

Wasabi mayo, green leaves

GF

### Soup of the Day \$16

Vegetarian & non-vegetarian option  
Please ask your server  
*\*GF bread available\**

★

### Warm Pita Bread & Dip \$17

Beetroot hummus, spinach feta,  
spicy eggplant chutney

V

### Buffalo Cauliflower Bites \$16

Ranch dressing, green leaves

GF

### Crispy Pork Belly \$18

Oriental slaw, ginger peanut dressing

GF/DF

## MAIN COURSE

### Caesar Salad \$18

Grilled chicken, crispy bacon, 6-minute egg,  
croutons, parmesan, baby cos, Caesar dressing  
*\*GF, DF option available\**

★

### Lamb Rump \$40

Sauté green beans, broccolini, sundried tomato,  
roasted Nadine potatoes & red wine jus

GF, DF

### Sumac Rubbed Pork Belly \$33

Steamed seasonal greens, potato gratin,  
apple ginger compote, red wine jus

GF

### Bourbon Chicken \$33

Bourbon & sweet soy marinated chicken thigh  
your choice of salad **or** vegetables | potato gratin,  
mash, **or** fries *\*DF option available\**

GF★

### Crispy Skin Salmon \$39

Steamed basmati rice, braised bok choy,  
chargrilled lemon & ponzu sauce

GF, DF

### Market Fish \$40 *Subject to availability*

Pan-fried fish, braised fennel, sautéed herb  
Nadine potatoes, toasted almond romesco  
sauce

GF, DF

### Sweet Soy Chicken Burger \$28

Lemon pepper mayo, bacon, lettuce, tomato,  
served with fries *\*GF option available\**

★

## THE CITY GRILL

### Wagyu Beef Burger \$30

Wagyu beef, mustard mayo, lettuce, pickles,  
bacon & swiss cheese in a brioche bun,  
served with fries *\*GF option available\**

★

### Eye Fillet 200g \$43

GF/DF

### Scotch Fillet 220g \$42

GF/DF

### Sirloin Steak 220g \$42

GF/DF

All grill items are served with your choice of:  
*Salad or vegetables | Potato gratin, mash, or fries*  
*Creamy mushroom sauce, peppercorn sauce, or*  
*red wine jus*

### Black Bean Burger \$28

Black bean patty, roasted portobello  
mushroom, swiss cheese, tomato relish,  
lettuce, tomato, served with fries  
*\*GF, Vegan option available\**

V★

## SIDES

### Steamed Vegetables \$13 GF/DF/VEGAN

### Seasonal Side Salad \$11 GF/DF/VEGAN

### Roasted Cauliflower \$13

*Romesco sauce, grated parmesan*

V

### Classic Potato Gratin \$13 GF/V

## DESSERT

### New York Cheesecake 15

Berry coulis, boysenberry ice cream

### Pecan Chocolate Brownie 15

Chocolate ice cream  
*\*DF option available\**

GF★

### Warm Apple Crumble Pie 15

Vanilla custard, salted caramel fudge ice  
cream

### Banoffee Pie 15

Chocolate ganache, salted caramel sauce,  
vanilla bean ice cream

GF★

### Trio of Ice Creams 13

*\*Vegan option available\**