



SUMMER MENU

SHARING

CARIBBEAN STYLE CALAMARI

\$15

Fried battered calamari served with creole aioli and lemon

TIJUANA NACHOS

\$15

Baked corn chips with melted cheese topped with house made salsa, frijoles, guacamole, sour cream & jalapenos (V)

ARANCINI BALLS

\$15

Wild mushroom & thyme risotto balls, with camembert sauce. (V)

CHICKEN WINGS

\$15

Crispy fried wings with your choice of sauce – bbq sauce or buffalo (med).

LOADED FRIES

\$15

Fries with peppercorn sauce, bacon, jalapeno & American cheese sauce

TASTING BOARD

\$19

Selection of two house made dips, marinated feta, kalamata olives, salami & prosciutto. Served with crusty ciabatta & dukkah.

CHEESE BOARD

\$25

Selection of 3 cheeses with pickles & bread, cream cheese, topped with spicy tomato relish.



MAINS

NEW YORK STREET STYLE KRANKSY **\$20**

A New York style Kranksy with Sauerkraut, cheese, mild spiced onion relish withy American mustard. Served with chips.

CHICKEN WRAP **\$18**

Garlic pepper battered fried chicken encased in a flour tortilla with lettuce, tomato & cucumber. Served with chips.

LEMON PEPPER CALAMARI **\$22**

Flash fried & served with tartare sauce, lemon wedge and salad. Served with chips & salad (GF)

BEER BATTERED FISH & CHIPS **\$22**

Beer battered flathead fillets, served with tartare sauce, lemon wedge, chips & salad

PANKO CRUMBED CALAMARI **\$22**

Japanese-style crumbed calamari, served with tartare sauce, lemon wedge, chips and salad.

VEGGIE BURGER **\$20**

Falafel patty, packed with quinoa, cous-cous & chickpeas, served on a brioche bun with a whole grilled mushroom, roasted capsicum, lettuce, tomato, cheese & house relish. Served with chips (V)

HAVANA AFFAIR BEEF BURGER **\$22**

Grilled Aussie Beef with Virginia ham, polenta crumbed pineapple, lettuce, tomato & onion topped with American cheddar and RMH sauce. Served on a brioche bun with chips.

SPICY CHICKEN BURGER **\$22**

Garlic pepper battered fried chicken with lettuce, tomato, onion with buffalo sauce, Swiss cheese and ranch dressing. Served on a brioche bun with chips.

CHICKEN PARMIGIANA **\$24**

Chicken breast schnitzel with Virginian ham, Napoli sauce, mozzarella, served with chips and salad.

PORK RIBS **\$25**

Slow cooked American style pork ribs served with a jacketed potato and Slaw



300G PORTERHOUSE STEAK **\$30**

Cooked to your liking, served with chips and salad, and your choice of sauce: field mushroom, pepper, garlic butter (GF), red wine jus (GF).

STEAK SANDWICH **\$24**

180G Porterhouse in a toasted sub style baguette with bacon, caramelised onions, Swiss cheese, rocket, beetroot and garlic aioli. Served with chips.

THE BIG GERMAN SCHNITZEL **\$26**

A Pork schnitzel, served with lemon and your choice of sauce: field mushroom, pepper, garlic butter (gf). Served with chips & slaw.

CRISPY PORK BELLY BAGUETTE **\$23**

Crispy pork belly with rainbow slaw, chipotle aioli and charred pineapple salsa. Served with chips

LOUISIANA SHRIMP RISOTTO **\$20**

Prawns and shrimp with a creamy southern style sauce with red capsicum and cherry tomatoes topped with parmesan and rocket.

MUSHROOM AND BLUE CHEESE RISOTTO **\$20**

Mixed mushroom medley with creamy Danish blue cheese, topped with parmesan and rocket.

CARBONARA **\$18**

Linguini or Penne pasta with sautéed bacon & garlic, tossed with cream, egg yolk, fresh herbs & parmesan

ARABBIATTA **\$18**

Linguini or Penne pasta with sautéed red peppers, chilli & olives in a Napoli sauce (V)

LINGUINI MARINARA **\$24**

Prawns, pipis, scallops, calamari, shrimp & mussels tossed in a classic marinara sauce, with a hint of chilli.

PERUVIAN CHICKEN SALAD **\$22**

Peruvian style chicken on bed of mixed herbs, quinoa, and black turtle beans tossed in a citrus vinaigrette, finished with feta and pepitas.

ATHENA SALAD **\$16**

Greek salad made with crisp cos lettuce, tomato, cucumber, Spanish onion, marinated feta & Kalamata olives. Tossed in a herb-infused olive oil & lemon dressing. (GF)

ADD: Lemon Pepper Calamari or Peruvian style chicken or Haloumi. (\$21)



PIZZA

All pizza is based with Napoli and mozzarella cheese
(Vegan cheese available extra \$4)

GARLIC PIZZA

\$9

Garlic, Oregano & Mozzarella (V)

LITTLE ITALY

\$17

Fresh tomato, oregano, torn fresh basil & Bianca scamorza (V)

BBQ AUSSIE

\$17

Bacon, ham, onion & BBQ sauce.

LAZY GRINGO

\$17

Hot Calabrese salami, capsicum, bacon, onion, jalapeños & chili emulsion

VEG-O

\$17

Roasted pumpkin, spinach, Spanish onion, mushroom, red peppers, mozzarella & basil pesto oil. (V)

HAWAIIAN

\$17

Fresh pineapple, ham & mozzarella

ITALIAN SAUSAGE

\$17

Italian Sausage, tomato sugo, caramelised onions, scamorza, parmesan with fresh basil.

SMOKED SALMON

\$17

Napoli, salmon, red onion, red capsicum, capers, cheese, drizzled with dill cream sauce.

ZORBA

\$17

Roasted Lamb, baby spinach, caramelized onion, semi dried tomato, feta & tzatziki

FAJITA

\$17

Mexican spiced chicken, grilled peppers, Spanish onions, sour cream, guacamole & salsa fresca

CALZONE

\$19

A Calzone stuffed with Bolognese sauce, salami, red capsicum & ricotta cheese.



SIDES

SEASONAL GREENS	\$9
Sautéed in garlic & Extra Virgin olive oil. (V/GF)	
GARDEN SALAD	\$7
With red wine vinaigrette. (V/GF)	
BOWL OF CHIPS	\$9
Served with garlic aioli & tomato sauce. (V/GF)	
POTATO WEDGES	\$10
Served with sour cream & sweet chilli sauce. (V)	
GARLIC MASH	\$8
Creamy Mashed potato infused with garlic (V)	
SWEET POTATO CHIPS	\$8
Served with Rosemary salt and Parmesan Aioli (V/GF)	

DESSERTS

STICKY DATE PUDDING	\$10
Sticky date pudding with caramel sauce	
CHURROS	\$10
Dusted with cinnamon sugar, served with caramel & white chocolate sauce.	