

■ ENTRÉE ■

MEXICAN CHORIZO & CORN BRUCHETTA (GFO/VEO) 12

bbq corn, pan-fried chorizo, mixed milk feta, mild spicy tomato chutney + sourdough

PUMPKIN ARANCINI (V) 16

garlic + thyme sugo, mozzarella, lemon & thyme yogurt + micro herbs

POTATO, SPINACH & TOFU FRITTERS STACK (GF/VE) 16

apple + beetroot chutney, red pepper hommus, sweet potato crisps + lemon & dill coyo

GRILLED HALOUMI SLIDERS (GFO/V) 16

marinated haloumi, apple + beetroot chutney, cabbage + garlic aioli on homemade garlic flatbread

SWEET & SOUR CAULIFLOWER BITES (VE/GF) 18

lightly battered crispy cauliflower, shallots, mild sauce, tahini yogurt + sesame seeds

12-HOUR SLOW COOKED LAMB SHOULDER 18

sourdough crumpet, red pepper hommus, buffalo mozzarella + sweet potato crisp

TANDOORI CHICKEN SPRING ROLLS (2 PIECES) 16

capsicum, carrot, onion, cabbage slaw + aioli

CHICKEN MUSHROOM VOL AU VENT 14

chicken + mushroom medley ragu, garlicky white wine cream sauce + dressed rocket

SALT & PEPPER SQUID (GF) 18

tender crispy squid, spiced cauliflower, cabbage, greens + garlic aioli

COCONUT TIGER PRAWNS & CHORIZO (GF) 20

garlic & thyme butter, chilli, chimichurri + sourdough

■ SALADS ■

GRILLED CHORIZO & PUMPKIN SALAD (GF) 25

mild Spanish chorizo, roast pumpkin, cucumber, rocket, Persian feta, salted walnuts + caramelised onion

CHICKEN & BROCCOLI SALAD (GF) 22

grilled chicken, steamed chickpeas, salted almonds, bocconcini cheese, caramelised onion, red pepper hommus + olive oil & lemon dressing

GRILLED PRAWNS & AVOCADO SALAD (GF) 25

fresh pear, spiced cauliflower, salad leaves, cabbage slaw + tahini yoghurt

MARINATED CRISPY TOFU SALAD (VE/GF) 22

chickpeas, avocado, medley tomatoes, apple & beetroot chutney, dill coyo, pickled onion, salad leaves, peanuts + lemon dressing

ADD: GRILLED CHICKEN 6

■ PASTA & GNOCCHI ■

Gluten free option available

KING PRAWN & CHORIZO LINGUINE (GFO) 27

with garlic, chilli, shallots, green sauce, Napoli sauce + buffalo mozzarella

VEGETARIAN LINGUINE (VEO, GFO) 25

garlic + thyme sugo, medley tomatoes, snow peas, pumpkin, basil pesto, garlic, chilli + bocconcini cheese

CHICKEN & MUSHROOM GNOCCHI 28

pan fried ricotta gnocchi, garlic cream sauce, peas + parmesan

LAMB RAGU PAPPARDELLE (GFO) 27

12-hour cooked lamb shoulder, garlic + thyme sugo, basil pesto + bocconcini cheese

BOSCAIOLA PAPPARDELLE (GFO) 23

smoked bacon, garlic & white wine cream sauce, medley mushrooms, shallots + grated parmesan

PAN-FRIED RICOTTA GNOCCHI (V) 26

roasted pumpkin, medley tomatoes, baby spinach, garlic butter, capsicum hommus + buffalo mozzarella

ADD: BRAISED LAMB SHOULDER 6

■ BIG PLATES ■

OUR SIGNATURE SOFT GARLIC NAAN TACOS (2 PIECES) (GFO) 20

red & white cabbage, salad leaves, pickled onion, mint yoghurt please choose your filling

AMAN'S BUTTER CHICKEN

12-HOUR SLOW COOKED LAMB SHOULDER RAGU

TOFU & SPINACH KOFTA (V)

TABLE 451 CHICKEN SCHNITZEL 22

parmesan + thyme crusted chicken schnitzel + mushroom gravy with your choice of steak fries + garden salad OR green veg, Dutch carrots + cheesy potato gratin OR garden salad & beer battered steak fries

TABLE 451 CHICKEN PARMI 28

parmesan + thyme crusted chicken schnitzel, tomato sugo, mozzarella with your choice of steak fries + garden salad OR green veg, Dutch carrots + cheesy potato gratin OR garden salad & beer battered steak fries

AMAN'S BUTTER CHICKEN (GF) 25

the Godfather of all Indian curries, basmati rice, garden salad, papadum + mint yoghurt

TOFU & SPINACH DUMPLINGS (VE/GFO) 25

spiced tomato + coconut sauce, flaked coconut, garden salad + roti

MARINATED LAMB RUMP (GF) 30

red pepper hommus, roasted pumpkin, snow peas, tahini yoghurt + sweet potato crisp

GRILLED LAMB CUTLETS (GF) 32

garlic butter, potato bake, wilted spinach + garlic cream sauce

RIB EYE STEAK 500G TO 600G (GF) 55

cheesy potato gratin, garlic, buttered pan-fried green veg + Dutch carrots or garden salad & steak fries served with your choice of mushroom gravy, garlic cream, red wine jus or pepper sauce

SCOTCH FILLET 300G (GF) 40

cheesy potato gratin, garlic buttered pan-fried green veg + Dutch carrots OR garden salad & beer battered steak fries, served with your choice of mushroom gravy, garlic cream, red wine jus or pepper sauce

AUSSIE STEAK SANGA (GFO) 28

scotch fillet, bacon, fried egg, garlic aioli, tomato chutney, caramelised onion, cheddar + salad leaves on Bicycle Baker Turkish bread + steak fries

SURF & TURF (GF) 45

300g scotch fillet, creamy garlic prawns, cheesy potato gratin, garlic buttered pan-fried green veg + Dutch carrots or garden salad & beer battered steak fries

SEMI-STEAMED MARKET FISH (GF) 32

red pepper hommus, kale & spinach potato cake, dill coyo, salted walnuts + sweet potato crisp

■ SIGNATURE BURGERS ■

All burgers are served in freshly made GARLIC NAAN FLATBREAD with beer battered steak fries + secret seasoning

MUST TRY

LAMB & HALOUMI BURGER (GFO) 25

grilled haloumi, dressed mixed salad leaves, cucumber, pickled onion, aioli + red pepper hommus

GRILLED CHICKEN BURGER (GFO) 25

tasty cheese, cucumber, pickled onion, lettuce, tomato chutney + garlic aioli

VEGETARIAN OR VEGAN BURGER (GFO/VO) 22

potato + lentil patty, tasty cheese, capsicums hommus, pickles, dressed mixed salad leaves, garlic aioli

■ SIDES ■

BOWL OF STEAK FRIES + GARLIC AIOLI 10

WILTED GREEN VEGETABLES + MIXED MILK FETA 12

GARLIC BREAD ON BICYCLE BAKER TURKISH 10

GARLIC & CHEESE BREAD ON BICYCLE BAKER TURKISH 12