

SNACK MENU



FRIDAY, SATURDAY, SUNDAY : 1500 - 1700

HOT CHIPS (GF, DF, VGO) Served with a side of garlic aioli	NM \$12.0 GM \$10.0
SEASONED POTATO WEDGES (V, VGO, GFO) Served with sour cream and sweet chilli	NM \$14.0 GM \$12.0
HOUSE-MADE SALT & PEPPER SQUID STRIPS (GFO) Served with garlic aioli and lemon	NM \$16.0 GM \$14.0
BEEF & BEAN NACHOS (GF) Topped with guacamole, sour cream, fresh salsa and melted cheese	NM \$16.0 GM \$14.0
COCONUT CRUSTED PRAWNS (DF) Crispy and served with sweet chilli dipping sauce	NM \$16.0 GM \$14.0
LOCAL GOLD COAST PRAWNS (GF) Served over ice with cocktail sauce and lemon	NM \$40.0 GM \$35.0
CHARCUTERIE PLATE Selection of dips, house-baked olives, selection of domestic cheeses, sliced meats, with crusty bread, lavosh and crackers	NM \$46.0 GM \$41.0
PIZZA SELECTION (GF PIZZA BASE AVAILABLE)	
QUATTRO FORMAGGI (V) (4 cheese) – Napoli base, mozzarella, blue, brie and cheddar	NM \$30.0 GM \$27.0
BBQ CHICKEN BBQ base, chicken, bacon, cherry tomatoes, red onion, chipotle mayo and mozzarella ...	NM \$30.0 GM \$27.0
BBQ MEAT LOVERS BBQ base, pork belly, chorizo, bacon, ground beef and mozzarella	NM \$33.0 GM \$30.0
GARLIC PRAWN Garlic butter prawns with fresh chilli, spinach, mozzarella and napoli base	NM \$33.0 GM \$30.0

Please note: Chef's selection of Snack Menu Meals may vary weekly or from description as required



(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (VGN) Vegan
(GFO) Gluten Free Option Available (VGO) Vegan Option Available

We welcome all dietary requirements and will try our best to suit your needs upon request. Menu items may contain traces of nuts.
15% surcharge applies on Public Holiday