

	M	NM
Food Menu		
Marinated Mixed Olives (gf, df, v, vg)	8	10
Hommus (v)	9	11
Olive oil, paprika & warm Turkish bread		
Crispy Fries (gf, df)	10	12
Mayonnaise & tomato sauce		
Prosciutto Crudo 50g (df, gf)	12	14
Rocket, olive oil		
Thai Vegetable Spring Roll (4) (df)	17	19
Sweet chilli sauce		
Mexican Beef Empanada (4)	19	21
Chimichurri sauce		
Mushroom Arancini (4) (gf, v)	19	21
Green herb pesto & parmesan		
Flash Fried Squid (gf, df) (l)	19	21
Rocket, lemon mayonnaise		
Flash Fried Prawn, Dill & Leek Croquette (4) (gf, df) (l)	19	21
Rocket, lemon mayonnaise		
Chicken & Prawn Salad (gf, df) (l)	24	26
Warm chicken breast & prawns, cherry tomatoes, pickled fennel, cucumber, baby cos lettuce, green Goddess dressing		
Mezza Plate	24	26
Olives, hommus, Turkish bread, prosciutto, mushroom arancini (3), green herb pesto & parmesan		
Tapas Plate (l)	26	28
Mexican beef empanada (2), Thai vegetable spring rolls (2), flash fried prawn, dill & leek croquette (2) with sauces		
Angus Beef Sliders (3)	24	26
Beef pattie, bbq sauce, caramelised onion, burger cheese		
Caesar Chicken Sliders (3)	26	28
Chicken pattie, Caesar dressing, crispy bacon, parmesan & cos lettuce		

	M	NM
Food Menu		
Alexander's Steak Sandwich	27	29
Grilled rump steak, sautéed balsamic onions, rocket, shaved parmesan & mayonnaise, toasted Turkish bread, served with fries or side salad		
Peri Peri Chicken Pizza	24	26
Sourdough base, Italian tomato sugo, mozzarella, peri peri chicken & peri peri mayonnaise		
Roasted Butternut Pumpkin Pizza (v)	23	25
Sourdough base, Italian tomato sugo, mozzarella, thyme, pumpkin, rocket & garlic mayonnaise		
Salami Pizza	24	26
Sourdough base, Italian tomato sugo, mozzarella, sliced Borgo salami & black olives		
Gluten-free available for our sandwich, sliders or Pizza for \$3 extra		
Extras		
Arancini	5	
Fries	7	
Beef Slider	8	
Chicken slider	9	

GF = Gluten-Free DF = Dairy-Free V =Vegetarian VG =Vegan

SEAFOOD

A = Australian I = Imported M = Mixed Origin

	M	NM
Desserts		
Cannoli (3)	10	12
Chocolate pastry cream		
Apple Bites	14	16
Cinnamon sugar, caramel sauce & cream		
Churros	14	16
Warm chocolate sauce with chilli flakes		
Crème Caramel Brûlée	15	17
Biscotti		
Banana Fritters	17	19
Warm star anise honey & cinnamon sugar		
Tasting Dessert Plate (for two)	25	27
Banana fritters, cannoli & churros		

\$20 Special

SERVED WEDNESDAY - SUNDAY

Excludes Fridays & Saturdays after 3pm

SELECT A MAIN

Caesar Chicken Sliders (3)

Chicken pattie, Caesar dressing, crispy bacon, parmesan & cos lettuce

Mezza Plate

Olives, hommus, Turkish bread, prosciutto, mushroom arancini (3), green herb pesto

Tapas Plate (1)

Mexican beef empanada (2), Thai vegetable spring roll (2) & flash fried prawn, dill & leek croquette (2) & sauces

Chicken & Prawn Salad (1)

Warm chicken breast & prawns, cherry tomatoes, pickled fennel, cucumber, baby cos lettuce, green goddess dressing

Alexander's Steak Sandwich

Grilled rump steak, sautéed balsamic onions, rocket, shaved Parmesan & mayonnaise, toasted Turkish bread

Roasted Butternut Pumpkin Pizza (v)

Sourdough base, Italian tomato sugo, mozzarella, thyme, pumpkin, rocket, garlic mayonnaise

DRINK

Your choice of house beer, house wine, soft drink, tea or coffee

DESSERT

Apple Bites

Cinnamon sugar, caramel sauce & cream

Cocktails

Brandy Alexander

18

19.5

Our house cocktail the Brandy Alexander is made with Courvoisier Cognac VS, Crème de Cacao and cream, shaken and strained into a glass. Finished with a dusting of nutmeg and a cherry.

Café Deluxe

23

24.5

Grey Goose Vodka, Mr Black Coffee Liqueur, double shot espresso and sugar syrup, shaken until smooth and lightly frothy. Served chilled and finished with a three-coffee-bean garnish.

Watermelon Sugar

18

19.5

Smirnoff Vodka, watermelon Vok, melon Vok, East Coast lime juice and Finest Call watermelon purée, served in a rocks glass with a sugar rim.

Popcorn Fashion

18

19.5

Real McCoy Buttered Popcorn Whisky, Wild Turkey American Honey, popcorn sugar syrup and orange bitters, built over a large ice cube in a rocks glass and finished with an orange peel bow.

Giggle Water

18

19.5

Malibu, Chambord, lemon juice and sugar syrup, shaken and poured over ice, topped with Sprite and finished with lemon and half a strawberry.

Strawbango Tango

19

20.5

Strawberry Vok, banana Vok, mango Vok, mango purée and lemon juice, built over ice, topped with Sprite and garnished with a mint sprig tucked into a lime wheel.

Custard Kisses

19

20.5

Advocaat Vok, Galliano Vanilla, vanilla syrup and pure cream, shaken and strained into a brandy glass, finished with a dusting of chocolate powder.

Paloma

22

23.5

Tequila, lime juice and agave syrup, built over ice, topped with grapefruit juice and served with a salted rim and lime wheel.

Ocean Potion

18

19.5

Malibu, Blue Curaçao Vok, passionfruit purée, pineapple juice and lime juice, shaken and strained into a martini glass with a half sugar rim.

	M	NM
Cocktails		
Amaretto Sour	19	21.5
Amaretto, lemon juice and egg white, shaken and strained over ice, finished with skewered maraschino cherries.		
Chambord Sour	20	21.5
Chambord, fresh lemon juice, sugar syrup and egg white, shaken and double-strained over a large ice cube in a rocks glass with an edible flower garnish.		
Pink Panther	18	19.5
Pink gin, Chambord, sugar syrup, lemon juice and egg white, shaken and strained over ice with a dash of grenadine.		
Old Fashioned	20	21.5
Maker's Mark 46, sugar syrup and orange bitters, stirred over ice and finished with an orange peel and cinnamon stick.		
Piña Colada	17	18.5
Bundaberg Silver Rum, Malibu, piña colada mix and pineapple juice, built over ice and garnished with a pineapple wedge.		
Hakuna Matata	21	22.5
Malibu, peach schnapps, Ketel One Vodka, mango purée and a splash of orange juice, blended and served in a highball glass with a pineapple wedge.		
Lychee Delight	19	20.5
Lychee Vok, Ketel One Vodka, elderflower syrup and lychee juice, shaken and served with a skewered lychee.		
Irish Coffee	9	11
Fresh coffee, Bailey's Irish Cream and whipped cream, and finished with a sprinkle of cinnamon.		
Margarita	21.5	23
Tequila, Cointreau, fresh lime juice and sugar syrup, shaken and served with a salted rim and lime.		
Diablo Margarita	20	21.5
El Jimador Blanco Tequila, Cointreau, East Coast lime juice and agave syrup, shaken and strained into a rocks glass. Finished with a lime wheel.		
Aperol Spritz	20	21.5
Aperol, prosecco and soda water, built over ice and garnished with an orange slice.		

Cocktails

Mojito

20

21.5

Bundaberg silver rum, fresh lime juice, sugar syrup and mint, muddled and built over ice, topped with soda water and garnished with mint and lime.

Passionfruit Mojito

20

21.5

Bundaberg Silver Rum, lime juice, sugar syrup and passionfruit pulp, muddled with fresh lime and mint, built over ice and topped with soda water or Sprite. Finished with dehydrated passionfruit and a mint sprig.

Mango Daiquiri

22

23.5

Mango liqueur, white rum, mango purée and lime juice, blended until smooth and served chilled with a lime wheel garnish.

Strawberry Daiquiri

22

23.5

Strawberry liqueur, white rum, strawberry purée, lime juice and grenadine, blended until smooth and served chilled with a lime wheel garnish.

French Martini

21

22.5

Vodka, Chambord and pineapple juice, shaken and strained, served with a silky finish and edible flowers garnish.

Malibu Barbie

21

22.5

Coconut rum, vodka, pineapple juice, cranberry juice and grenadine, shaken and served served over ice with an orange wheel and a maraschino cherry.

Long Island Iced Tea

21

22.5

Tequila, white rum, gin, vodka and lemon juice, shaken and topped with Coca-Cola, served over ice with a lemon garnish.

Cocktails On Tap

Smirnoff/Mr Black Espresso Martini

16

18

Gordons Pink Martini

16

18

Smirnoff Passionfruit Martini

16

18

Smirnoff Fruit Tingle

16

18

	M	NM
Mocktails		
Strawberry Squeeze	10	11.5
A sweet, refreshing blend of strawberry purée, pineapple juice and Sprite.		
Watermelon Delight	10	11.5
A bright mix of watermelon purée, pineapple juice and Lift, served crisp and bubbly.		
Mango Magic	10	11.5
A tropical blend of mango purée, pineapple juice and cranberry juice, shaken and served over ice.		
Passionfruit Sparkle	10	11.5
A light, fruity mix of passionfruit purée, apple juice and soda water, served crisp and refreshing.		

	Glass	Large Glass	Bottle
Sparkling Wine			
T'Gallant Prosecco	9 / 10.5		40 / 45
Pepperjack Chardonnay Pinot Noir	12.5 / 14		57.5 / 64
Penfold's Champagne Cuvée Brut NV	16 / 18		69 / 74

White Wine			
Hartog's Plate Moscato	7.5 / 9	12 / 13.5	32.5 / 36.5
Squealing Pig Sauvignon Blanc	9.5 / 11	15 / 17	42.5 / 47.5
Cavaliere D'oro Pinot Grigio	9.5 / 11	15 / 17	42.5 / 47.5
Devil's Lair Honeybomb Chardonnay	8.5 / 10	13.5 / 15	37.5 / 42

Rosé Wine			
Squealing Pig Rosé	10 / 11.5	16 / 18	45 / 50

	Glass	Large Glass	Bottle
Red Wine			
Black Grape Society Pinot Noir	12 / 13.5	19 / 22	55 / 61.5
Wolf Blass Private Release Merlot	8.5 / 10	13.5 / 15	37.5 / 42
Wynns The Gables Cabernet Sauvignon	9 / 10.5	14.5 / 16.5	40 / 45
Pepperjack Shiraz	12 / 13.5	19 / 22	55 / 61.5

	M	NM
Beers, Cider & RTDs		
Hahn SuperDry Schooner	8.2	9.7
Hahn SuperDry 3.5 Schooner	6.5	8
Stone & Wood Pacific Pale Ale Schooner	10	11.5
James Squire's Ginger Beer Schooner	11.5	13
Tooheys New Bottle	9	10.5
Corona Bottle	11	12.5
James Boags Premium Light Bottle	8	9.5
Kirin Itchiban Bottle	10.5	12
Heineken Bottle	10.5	12
Little Creatures Pipsqueak Apple Cider Bottle	10	11.5
Jim Beam & Cola Bottle	13	14.5
Canadian Club & Dry Bottle	13	14.5
Heineken 0.0 Bottle	7	8.5

	M	NM
Liqueurs		
Aperol	6	7.5
Bailey's	8	9.5
Tia Maria	8	9.5
Malibu	8	9.5
Midori	8	9.5
Pimm's	8	9.5
Frangelico	8.5	10
Mr Black	11	12.5
Chambord	11	12.5
Cointreau	11	12.5
Kalhúa	8	9.5
Disaronno Amaretto	9.5	11
Galliano White Sambuca	9.3	10
Galliano Vanilla Sambuca	9.5	11
Brandy		
V.S Cognac	14	15.5
Hennessy VSOP	16	18
Rum		
Bacardi	8	9.5
Bacardi Spiced	8.5	10
Ratu 5 YO	11	12.5
Bundaberg Small Batch	11	12.5

	M	NM
Bourbon		
Jim Beam Black	9	10.5
Wild Turkey American Honey	9.5	11
Basil Hayden	11	12.5
Maker's Mark 46	13.5	15
Legent Kentucky	13.5	15
Booker's	16	18
Jack Daniel's Single Barrel	13.5	15
Gentleman Jack	11	12.5
Baker's	16.5	18

Tequila		
El Jimador Blanco	9.5	11
Don Julio Blanco	13.5	15
Don Julio Reposado	13.5	15

Gin		
Gordon's Gin	8	9.5
Gordon's Pink Gin	9	10.5
Hendrick's Gin	13.5	15
Tanqueray No.10	16	18

	M	NM
Vodka		
Smirnoff Red	8	9.5
Ketel One	9	10.5
Belvedere	11	12.5
Grey Goose	13.5	15
Whiskey		
Johnnie Walker Black	11	12.5
Jameson	11	12.5
Chivas Regal	11	12.5
Chivas Regal 18 YO	16	18
Johnnie Walker Blue	25	28
Coffee & Tea		
Cappuccino	5	5.5
Espresso	5	5.5
Flat White	5	5.5
Latte	5	5.5
Long Black	5	5.5
Mocha	5	5.5
Macchiato	5	5.5
Tea	5	5.5
Hot Chocolate	5	5.5
Chai Latte	5	5.5

A 10% surcharge applies on public holidays and special event days.