

## **Light Bites**

**Soup of the Day** - A freshly made soup from our Chef's repertoire served with a freshly baked roll. \$8.50

**Beer Battered Chips** - Served with the Chef's own Aioli. \$8.50

**Wedges** (Vegetarian) - Served with Sweet Chilli and Sour Cream. \$8.50

**Salt and Pepper Calamari** - Fresh calamari dusted in a seasoned flour and served with a spicy Thai dipping sauce and fresh lemon. \$16

**Greek Salad** (Vegetarian, Gluten Free) - Kalamata olives, cherry tomatoes, Feta cheese, Spanish onion, cucumber and fresh lettuce tossed in a balsamic dressing. \$12

**Chicken Caesar Salad** - Cos lettuce, croutons and crispy bacon tossed in an anchovy and parmesan dressing, topped with grilled chicken breast. \$19

**Cajun Chicken Salad** (Gluten Free)- Grilled chicken breast coated in a spicy Cajun rub, cashews, snow peas, avocado, tomato, onion and cucumber on a bed of mixed greens. \$18

## **More Substantial**

**Fish and Chips** - Beer battered fish and chips served with homemade tartare sauce and fresh lemon. \$18

**Tasting Plate to Share** - Grilled chorizo, salt and pepper calamari, feta cheese, olives, semi dried tomatoes, antipasto vegetables, Turkish bread and freshly made dip. \$28

**Nacho Grande** (Vegetarian) - Corn chips layered with Mexican salsa and melted cheese, topped with Jalapeños and sour cream. \$15

**Basement BLT** - Two rashers of bacon on a fresh Turkish bun smothered with the Chef's own aioli, with sliced tomato and fresh lettuce, served with beer battered chips. \$15

**Moroccan Chicken Burger** - Grilled chicken breast marinated in a Moroccan rub, fresh tomato, Spanish onion, avocado and lettuce on a Turkish bun covered in homemade aioli, with beer battered chips. \$18

**Steak Sandwich** - Scotch fillet, bacon, melted cheese, caramelized onions, fresh tomato and lettuce on a Turkish bun smothered with Dijon mustard and served with beer battered chips. \$18

**Basement Burger** - The chef's own seasoned beef patty, topped with caramelized onions, melted cheese, beetroot, sliced tomato and fresh lettuce on a Turkish bun covered in tomato sauce and Aioli, served with beer battered chips. \$18

## Pasta

**Fettuccine Carbonara** - Bacon and mushroom in a garlic, white wine and cream sauce. \$15

**Chef Special Pasta**- Tiger prawns, bacon, snow peas, capsicum and linguine tossed in garlic and chilli infused olive oil. \$18

**Veal Tortelloni** - Handmade veal, chicken and pistachio tortelloni with Kalamata olives, chorizo and mushrooms. Smothered in the Chef's own Napoli sauce with a hint of cream. \$18

**Chicken Alfredo** - Chicken, bacon, mushroom, sun dried tomatoes and penne pasta in a rich garlic, chilli and cheese based sauce. \$18

**Gnocchi** (Vegetarian) - Pan fried potato gnocchi in a basil pesto with sundried tomatoes, baby spinach, pine nuts and parmesan cheese. \$15

## The Mains

**Lemon and Thyme Salmon** (Gluten Free) - Salmon fillet oven steamed with lemon, thyme, garlic and white wine. Served on a fried cherry tomato, onion, basil and red wine salsa with pan fried potato \$28

**Mushroom and Champagne Risotto** (Vegetarian, gluten free) - Field mushroom, dill, garlic and champagne combined with creamy Arborio rice and topped with shaved parmesan cheese. \$22

**Chicken Parmigiana** - Crumbed chicken topped with ham, Napoli sauce and cheese. Served with beer battered chips and a fresh garden salad. \$22

**Moroccan Lamb** - Lamb cutlets seasoned with Moroccan spices and pan fried to perfection. Served on a bed of char grilled vegetables with a Dijon mustard drizzle and fresh lemon. \$26

**Prosciutto Wrapped Beef** (Gluten Free) - Tender beef stuffed with field mushroom, sundried tomato and herbs, wrapped in prosciutto and pan fried. Served on a bed of mashed potato with a green peppercorn and red wine jus. \$26

**Pork Cutlets** (Gluten Free) - Pan fried pork cutlets, with herb baked potatoes, baked and caramelized apple and a sweet cider sauce. \$24

**Rack of Lamb** (Gluten Free) - Rosemary and garlic marinated lamb rack; pan roasted and served on a bed of garlic infused mashed potato with a red wine jus. \$28

**Surf and Turf** (Gluten Free) - A 300g Black Angus Scotch Fillet cooked to your liking, served with garlic infused mash potato, steamed vegetables and topped with creamy garlic prawns. \$34