

take-away menu

to start

Roasted confit garlic loaf served with your choice of: 9

- Garlic butter compound, or
- House-made dip

Have both for an extra \$1

Salt and pepper squid with aromatic salt, wombok, cucumber and nam jin dressing (LF) 16

Grain-fed Sirloin skewers served with mustard mayo (GF) (2pcs) 18

Teriyaki and sesame slow cooked chicken wings (3pcs) 9

pizza

Balsamic lamb, red onion, spinach, kumara, hummus and beetroot mayo 28

Prawn - chili salt prawns, capsicum, tomato, chipotle aioli and rocket 29

Tandoori Chicken - tandoor marinated chicken with spinach, red onion, cashews and mint yogurt 28

sides

Mixed greens with sesame, soy and ginger 12

Rocket and Parmesan salad with Balsamic caramel 9

escape the everyday at the



dine. relax. indulge.

mains

Mushroom risotto with spinach, truffle oil and parmesan (V) 15/25
Add grilled chicken 21/31

Pasta of the day - Ask our friendly staff for todays creations 15

Biancardi Burger - Open Turkish with Chicken Schnitzel, bacon, salad and aioli. Served with fries 15

Grilled Chicken Caesar Salad - Cos lettuce, bacon, croutons, boiled egg, homemade Caesar dressing and Parmesan 15

Reef riders Barramundi with shoestring fries, tartar and lemon 20
Add side salad 24

Roast Pumpkin and goats cheese salad with spanish onion, crunchy caramelized walnuts and honey dijon dressing (GF)(V) 21
Add grilled chicken 27
Add crispy prawns 29

Veal Scallopini served with garlic mash, broccolini and creamy mushroom sauce 32

Pumpkin - roast pumpkin, spinach, goat cheese and pine nuts (V) 24
• Add Prosciutto 27

Capricciosa - pepperoni, bacon, tomato, olives, mushroom and oregano 27

Gluten-free bases available extra 2.5

Sweet potato wedges served with whipped sweet chili sour cream 10

Rosemary salted shoestring fries with lemon aioli 8

Green salad with cherry tomatoes and red-wine vinegar and sesame dressing 8

(V) - Vegetarian (GF) - Gluten Free (LF) - Lactose Free
10% Sunday Surcharge
20% Public Holiday Surcharge