

## Breads

**Toasted Sourdough** 14  
Served with Warm Olives, Lemon Myrtle Macadamia Dukkha, Olive Oil & Balsamic  
GF/DF/V options

**Garlic Herb Bread** 12  
With cheddar & mozzarella baked until golden  
DF/GF/V options

**Bruschetta** 14  
Blue cheese, roasted tomato, fresh oregano leaves & balsamic drizzle  
GF option

## Small Plates

**Rum & Lime glazed Prawns** 20  
Prawns in a Bundy Rum & Lime marinade, served with mango salad  
DF/GF options

**Saltbush & Mountain Pepper Squid** 17  
On a bed of fresh leaves & a sprinkle of finger lime jewels  
DF/GF

**Lemon Myrtle Pesto Cauliflower** 15  
Delicious roasted cauliflower with Lemon Myrtle, basil & cashew pesto  
DF/GF/V options

## Large Plates

**Asian Noodle Salad** 28  
Rice noodles, fresh salad leaves, raw mixed vegetables & a home-made miso dressing  
**Add spiced almond butter tossed Chicken, Prawns or Tofu** 9  
DF/GF/V

**Balinese Tamarind Curry** 28  
Slow cooked with tamarind, lemongrass, lime leaves, chilli, ginger, dill, coriander & seasonal veg, served with jasmine rice.  
**Add Chicken, Prawns or Tofu** 9  
DF/GF/V option

**Black Pepper Caramel Pork Belly** 32  
Roasted, spicy, sweet & sticky pork belly served with jasmine rice  
DF/GF

**Mango Salsa Barramundi** 38  
Crispy skin Barramundi with rocket salad, roasted seasonal vegetables and a homemade sweet & spicy mango salsa  
DF/GF

**Middle Eastern Chicken Za'atar** 32  
Marinated chicken thighs with za'atar, sumac, herbs & spices, served on golden turmeric risotto & toasted pine nuts  
DF/GF

**Sumac Lamb** 36  
Sumac marinated lamb cutlets on a quinoa tabbouleh salad, herb yoghurt dressing with fresh lemon & mint  
DF/GF option

## Classics

**Canecutters Burger** 26  
**Angus Beef or Veggie Patty**  
Juicy Beef patty with bacon & cheddar cheese. Or a Tasty vegetable patty with cheddar or vegan cheese. Both stacked with lettuce, tomato, beetroot, pickles & caramelised onion relish.  
Served with chips & salad.  
DF/GF/V options

**Chicken Schnitzel** 26  
Home crumbed chicken breast served with chips & salad or mash & veg  
GF/DF

**Chicken Parmigiana** 29  
Home crumbed chicken breast with a homemade Napoli, ham, cheese topper served with chips & salad or mash & veg  
GF

**Roast Red Capsicum Pasta** 28  
Spaghetti & Roasted Veg tossed in homemade roast red capsicum, mixed beans & fresh herb sauce

**Add Chicken or Prawns** 9  
DF/GF/V option



## Grill

### Scotch Fillet 40

Cooked to your request  
Served with your choice of 2 sides & a sauce  
All DF/GF

### Surf & Turf 46

Scotch Fillet cooked to your request & topped with Bundy Rum & ginger marinated prawns and served with a mango salad & chips  
DF/GF

## Sides 9

Chips  
Spring Onion Mash  
Fresh Seasonal Veg  
Seasonal mixed Salad

## Sauces 4

Dianne  
Garlic  
Mushroom  
Traditional Gravy

## Kids

Chicken Nuggets & Chips  
Fish & Chips  
Spaghetti & homemade Napoli Sauce  
All DF/GF

## 16

## Desserts

## 16

### Lemon Myrtle, Finger Lime, Wattle seed & Macadamia Tart

Decadent raw cashew & coconut whipped tart with delicious indigenous flavours served with vanilla bean ice-cream.  
DF/GF/V options

### Spiced Sticky Pineapple

Baked Pineapple marinated in maple syrup with garam masala & star anise, served with vanilla bean ice-cream.  
DF/GF/V options

### Chilli-Chocolate & Ginger Chia pot

Wickedly indulgent sweet & spicy chocolate chia pot with hints of chilli & ginger chunks served with fresh fruit  
DF/GF/V options

### Fresh Fruit & Ice-Cream

Seasonal fresh fruit and berries served with vanilla bean ice-cream  
DF/GF/V options

