




BOOK YOUR NEXT
DINNER PARTY
WITH US!



Mezze platter to share kalamata olives, gherkins, house marinated green lip mussels, fetta, dill and cream cheese dip served with sour dough bread.

\$19

Spiced salt and Szechuan pepper squid with sweet and sour sauce and kaffir lime mayo. 

\$13

Ancient grain salad with char grilled haloumi, red wine vinegar grapes, goats cheese fetta, mint leaves and toasted sesame seed brittle.

\$17

Beer battered market fish and chips. Fresh market fish served with chips, garden salad, homemade tartare sauce, brown vinegar and grilled lemon.
(Price subject to fish availability)

POA

Veggie burger smoked hash cake, roasted portobello mushroom, onion rings, beetroot hummus and fresh rocket pesto.

\$15

Battered fish taco with pickled red cabbage, smashed avocado, fresh coriander, lime and peri peri mayo.

\$13

Crispy prawn po boy with shredded lettuce, sliced tomato, pickles and Runcorn special sauce.

\$16

Pear and prosciutto pizza with rich tomato sauce, red onion and rocket and shaved parmesan salad.

\$20⁹⁵

Margaretta pizza with fresh vine ripen tomato, basil, and buffalo mozzarella \$15.95

\$15⁹⁵

Garlic prawn pizza served with garlic cream sauce spinach and parsley and lemon wedge.

\$25

SIDES

Thick cut rustic chips served with garlic aioli.

\$6

Sweet potato chips served with peri peri mayo.

\$6

Char grilled corn cobb served with sweet paprika butter and parmesan cheese.

\$5

Homemade mac and cheese with crispy bread crumb top

\$5

