

BREAKFAST (SERVED UNTIL 5PM)

TOAST	6
sourdough, multigrain, gluten free with your choice of spread: strawberry jam, vegemite, honey, peanut butter gluten free +2	
FRUIT TOAST	6.5
two thick slices of fruit & cinnamon bread with butter	
TOASTED BANANA BREAD	5
HAM CHEESE TOMATO TOASTIE/CROISSANT	6.5/7.5
EGG & BACON ROLL	11
EGGS ON TOAST	10
two free range eggs cooked your way	
FRENCH TOAST	19
mascarpone cheese, passion pulp, berries compote, maple syrup, berries, candied macadamia	
WAFFLES	19
mix berries, honey comb, canadian maple syrup vanilla ice cream	
ENERGY BREAKFAST	21
two poached eggs on the bed of mixed green with avocado, Salsa, fresh basil and with a squeeze of fresh lemon juice served with slice of bread and yoghurt and fruit compote on the side.	
EGG BENEDICT	19
virginia ham w’ poached eggs, English muffin, hollandaise	
SUPER GREENS	19
poached eggs, kale, smashed avocado, asparagus, chlorella dust, sourdough	
AVOCADO SMASH	18
poached eggs on sourdough, feta, finished with balsamic glaze	
CROISSANT FLORENTINE	20
fresh spinach, pulled pork, two poached eggs, hollandaise sauce finished with grains and seeds	

STARTERS

PULLED PORK SLIDERS	12
pulled pork, red miso sauce, onion pickle, crushed peanuts	
CROQUETTES	12
leek and mushroom croquettes with turmeric aioli	
CALAMARI	12
lightly flour dusted calamari served with tartare sauce	
BRUSCHETTA	10
tom, onion,olives, feta salsa w’ balsamic glaze	
DIPS	13
chef choice dips with pita bread	
CHICKEN SKEWERS	14
chicken tenderloin marinated in satay sauce	
WEDGES	12
w’ sour cream & sweet chili	
CHIPS / SWEET POTATO CHIPS	9/12
GARLIC BREAD	8

BREAKFAST BRUSCHETTA	19
poached eggs, avocado, feta, tomato & onion salsa, balsamic glaze, sourdough	
EGGS ROYAL	20
wilted spinach, smoked salmon, poached eggs w’ hollandaise sauce on sourdough	
FARMED BREAKFAST	22
eggs your way, bacon, grilled tom, spinach, sausage, mushrooms, hash browns, baked beans on toast	
VEGIE BREAKFAST	21
eggs your way, mushrooms, grilled tomato, hash brown, spinach, avocado, dill mayo, baked beans, toast	
CHILLI EGGS	20
fresh chilli, spring onion, feta, smoked salmon on sourdough	
OMELETTE	17.5
Virginia ham, cheese and tomato	
ACAI BREAKFAST BOWL (V)	16
acai berries puree, nutty granola, banana & mix berries	

EXTRAS

BAKED BEANS, HASH BROWN, TOMATO, SPINACH,MUSHROOM, HOLLANDAISE SAUCE	2
HAM, FETA, TASTY CHEESE, BERRIES, COMPOTE, FREE RANGE EGG	2.5
SAUSAGE, BACON, AVOCADO, SALMON, MUSHROOM, HALLOUMI, FETA	4
PULLED PORK	5

SALADS

CHICKEN (GF)	23
avocado, mixed lettuce, cherry tomato, cucumber, onion lemon vinaigrette, honey mustard mayo.	
CALAMARI (GF)	24
roquette, qinoa, cherry tom, cucumber, onion lemon vinaigrette, tartare.	
GRILLED HALLOUMI (GF)	23
roasted pumpkin, cauliflower, crispy cheek peas, dukkha spice, lettuce cherry tom, halloumi, house dressing	
VEGAN BOWL (GF) (V)	23
gherkins, wilted kale, cherry tom, falafel, brussel sprouts, roasted beetroot, avocado, qinoa, house dressing & hummus	
LAMB	25
mixed lettuce, cherry tom, cucumber, feta, olive, onion lemon vinaigrette served with tzatziki	
BOWL OF GARDEN SALAD/GREEK SALAD	8/11

MAINS

SEAFOOD BASKET	36
grilled prawns, scallops, mussels, fried calamari & battered barramundi served on chips w’ a side salad	
LEMON BUTTER ATLANTIC SALMON	28
w’ sweet potatoe mash wilted spinach, pesto	
GARLIC/CHILI PRAWNS	25
tiger prawns served on rice with side of salad	
OPEN LAMB/CHICKEN SOUVLAKI	27
served with greek salad, pita bread, chips w’ tzatziki sauce	
CHICKEN PARMA	24
house made parma, Napoli sauce, Virginia ham, mozzarella, chips, w’ side salad	
BEER BATTERED BARRAMUNDI	22
tartare w’ rocket parmesan salad & chips	
STEAK SANDWICH	22
150gm porter house, bacon, cheese, tomato, lettuce, grilled onion, mayo, bbq sauce, Turkish roll, chips	
SALT/PEPPER CALAMARI	24
lightly floured calamari, tartare w’ side salad & chips	
BEEF BURGER	22
150gm premium beef Pattie, bacon, egg, cheese, pickle, lettuce, tomato, grilled onion, BBQ mayo, brioche bun, chips	
GRILLED CHICKEN BURGER	20
w’ avocado, cheese, lettuce, tomato, chipotle mayo, brioche bun, chips	
VEGIE BURGER	19.5
w’ avocado, tomato relish, lettuce, tomato, cheese, brioche bun, chips	
PORTERHOUSE STEAK	32
300 gm porterhouse, potato mash, pan-fried vegies, miso butter, gravy	
RIB EYE STEAK	36
350 gm rib eye, potato mash, pan-fried vegies, miso butter, demi-glaze	

PASTA / RISOTTO

PASTA	
gnocchi, spaghetti, penne, fettuccini, gf +\$2 & risotto	
CARBONARA	23
bacon, egg, spring onion, cream, parmesan cheese	
MARINARA	28
seasonal fresh seafoods, cherry tomatoes, spring onion finished w’ lemon butter/Napoli sauce	
CREAMY PUMPKIN	23
roasted pumpkin, pine nuts, cream, spinach, feta	
POLLO FUNGI	23
porcini & field mushroom, cream, spinach, parmesan cheese	
BOLOGNESE	23
homemade bolognese sauce, Napoli, parmesan cheese	

DRINKS

COFFEE	4
mug tall	+0.5
soy, almond, lactose free	+1.0
caramel, vanilla, hazelnut	+0.6
TEA	3.7
english breakfast, earl grey, chamomile, peppermint, lemon grass ginger, chai	
ICED BEVERAGES	6
iced coffee, iced chocolate, iced mocha, iced latte, affogato	
MILK SHAKES	7
chocolate, vanilla, strawberry, caramel, banana, blue heaven	
FRESHLY SQUEEZED ORANGE JUICE	7.5
JUICES	4.5
Apple/orange/pineapple/mango n banana/passion n orange	
SOFT DRINKS	4
coca-cola, coke zero, lift, sprite, fanta, ginger beer	
LEMON LIME BITTERS	5
SPARKLING MINERAL WATER	4/7.5
250ml or 750ml	
BRAVO MINERAL WATER	4.5
chinotto, blood orange, lemon	
ICED TEA	4.5
peach, lemon, mango	

EXTRAS FOR MAINS

PEPPER CORN SAUCE	3.5	SIDE OF CHIPS	8
GRAVY	3.5	SIDE OF SALAD	5
DEMI-GLAZE	3.5	VEGIES	6.5
MUSHROOM SAUCE	3.5		



*Prices subject to change.10% surcharge on sundays
*surcharge applies on public holidays

Note: Please ask one of our friendly staff for Vegan and gluten free options. Be advised our restaurant is not completely gluten free.

ENTRÉE

MINUTE SPICE MUSSELS	19
Capsicum onion, chilli coriander, cooked in Napoli sauce served with pita bread	
MINTED TEA ARANCINI (GF) (V)	12
Risotto rice blended with garden peas, mozzarella shallots, with garlic mint crumb	
PULLED PORK SLIDERS	12
Pulled pork with crushed pine nuts, miso sauce, onion pickle, crushed pickle	
TRIO DIPS	13
Chef choice dips with pita bread	

DINNER

VEGAN BURGER	22
vegan patty, beetroot hummus, wild roquette, onion, tomato served with sweet potato chips	
STREET BURGER	24
double beef patty, American cheese, bbq, mayo, cos lettuce, onion served with chips	
BEEF CHUCK BURGER	22
beef patty, crispy bacon, cheese, pickle, cos lettuce, onion, mayo served with chips	
SEAFOOD BASKET	36
grilled prawns, scallops, mussels, fried calamari & battered barramundi served on chips with a side of salad	
BILLY'S BEEF BURGER	22
beef patty, bacon, egg, Cheese, pickle, lettuce, tomatoe, onion, bbq, mayo served with chips	
CAJUN CHICKEN BURGER	21
marinated spiced tenderloin, egg, lettuce, tomato served with chips	
SOUTHERN FRIED CHICKEN BURGER	22
crispy chicken breast with bacon, egg, home made mayo, pineapple, lettuce, tomato, onion served with chips	
CHICKEN TACOS	18
spiced chicken tenders, tasty cheese and guacamole	
FISH TACOS	20
fish fillets, coleslaw, coriander, mayo, lime served with chips	
LAMB COUS COUS SALAD	26
beetroot cous cous, lamb, roquette, sweet potato, crumble goat cheese, toasted nuts, Cajun spice, basil, pomegranate, yogurt dressing	
POPPY SEED CALAMARI SALAD	24
wild roquette, baby spinach, fetta, onion, cherry tomato, mango, honey mustard dressing	
VEGAN BOWL (GF) (V)	23
gherkins, wilted kale, cherry tom, falafel, brussel sprouts, roasted beetroot, avocado, quinoa, house dressing & hummus	
SALMON SALAD	27
mixed lettuce, avocado, semi dried tomato, cucumber, onion, lemon lime dressing	
HALLOUMI SPINACH PIDE	18
halloumi, goat cheese, spinach, avocado served with wedges	
CHICKEN PARMIGIANA	24
house made parma, Napoli sauce, virginia ham, mozzarella cheese, salad served with chips	

MEXICAN PARMIGIANA	24
house made parma, capicum, salami, pickle, with cheese and Napoli, salad served with chips	
OUTBACK PARMIGIANA	25
housemade parma, with bacon, cheese, topped with Bolognese sauce	
WHOLE BABY SNAPPER	29
stuffed with quinoa, olives, side of broccolini and beans lime	
SURF AND TURF	35
porterhouse steak with creamy garlic prawn sauce, topped with chips and salad	
RIB-EYE STEAK	36
350g steak with garlic marinated chat potato and vegies, miso butter and gravy	
SALMON	29
roasted sweet potato, quinoa , spinach and avo salsa	
CHICKEN RISOTTO	23
chicken, mushroom, semi-dried tomato, creamy spinach, served with parmesan cheese	
PUMPKIN SPINACH RISOTTO OR GNOCCHI	23
pumpkin, spinach, sage with a creamy sauce, finished with crumbled fetta	
MARINARA	28
fresh seafood, cherry tomato, spring onion, finished with lemon butter, choice of pasta	
BOLOGNESE	23
homemade Bolognese sauce, Napoli, Parmesan cheese, choice of pasta	
SALT & PEPPER CALAMARI	24
lightly floured calamari, tartare with side salad & chips	

EXTRAS

PINEAPPLE	2
PEPPERCORN	3.5
GRAVY	3.5
MUSHROOM SAUCE	3.5
CREAMY PRAWN SAUCE	6
VEGGIES	6.5
SALAD	5

NO SUBSTITUTES

** 10% PUBLIC HOLIDAY SURCHARGE **