PASTA

PASTA OPTIONS

FETTUCCINI NOT VEGAN, PENNE, HOME-MADE POTATO GNOCCHI GLUTEN FREE EXTRA \$5.00, RISOTTO GLUTEN FREE

TANDOORI CHICKEN \$26.90

Chicken, bacon & spinach, tossed through tangy Indian spices, in a creamy white wine sauce.

CARBONARA \$26.90

Bacon & onion in a simple creamy white wine sauce finished with velvety egg yolk.

TRADITIONAL BOLOGNAISE \$25.90

Plain & simple Bolognaise & parmesan cheese.

PRAWN PASTA \$29.90

Prawns, zucchini & semi-dried tomato in creamy garlic & parsley sauce,

VEGGIE PESTO PASTA vegan option

\$25.90

Broccolini, zucchini, leek & semi-dried tomato in pesto cream sauce.

GORGONZOLA \$26.90

Chicken, pumpkin, spinach, & gorgonzola in tomato pesto cream sauce

CHICKEN FUN GUY \$26.90

Chicken & wild mushrooms tossed in a pan with a creamy white wine sauce.

BEEF SHIN RAGU \$28.50

8-hour slow-braised diced beef & vegetables in rich Italianstyle sauce, (best with our gnocchi)

TOMATO & VODKA, CHILLI SEAFOOD \$38,90

Prawns, calamari, scallops, and fish fillets, sautéed in a tangy fresh tomato, vodka and chilli infusion, served over the pasta of your choice. A light yet flavourful dish that lets the natural seafood taste shine.



TAPAS

CHEESEY GARLIC BREAD VEGAN OPTION \$12.00

COBB LOAF VEGAN \$10.90

Served with olive oil, balsamic & dukkah.

GREEK SAGANAKI LOW GLUTEN \$18.90

Golden, pan-seared kefalograviera cheese finished with a warm drizzle of cinnamon-spiced treacle. A sweet and salty Greek favourite.

TRIO OF DIPS \$17.90

Tzatziki, Beetroot & Avocado dips with grilled Pita.

LAMB PAN ROLLS \$18.90

A modern fusion of Australian street food and Sri Lankan flavours, these golden, crunchy rolls are filled with a fragrant, mild lamb curry wrapped in a spring roll pastry, then crumbed and fried to perfection. Served with a cooling minted yoghurt.

ARANCINI DI RISO LOW GLUTEN \$17.90

Six of our golden, crispy risotto balls—famous for a reason! Served up with a tasty seeded mustard aioli for dipping.

STICKY KOREAN FRIED CHICKEN LOW GLUTEN \$18.90

Crispy marinated chicken, fried in potato flour and tossed in a sticky sweet chilli and soy glaze. Big flavour, no gluten.

MEDITERRANEAN BRUSCHETTA \$16.90

Crostini brushed with vibrant Ajvar, crowned with a delicate medley of vine-ripened tomatoes, sweet onions, and torn fior di latte, finished with a touch of cold-pressed extra virgin olive oil and a graceful drizzle of aged balsamic.

BURGER BAR

WAGYU BURGER \$25.90

Homemade 200gm Wagyu patty, bacon, egg, American cheese, caramelised onion relish, lettuce, tomato, served with fries.

SOUTHERN CHICKEN BURGER \$25.90

Butter milk fried chicken, lettuce, avocado, bacon, Memphis BBQ sauce & served with fries.

VEGETARIAN BURGER \$25.90

Vegetarian patty, spinach, capsicum, pumpkin, capsicum, and tomato with pesto garlic aioli & served with fries.



5968 2911

374 Belgrave-Gembrook Rd, Emerald OPEN 7 DAYS A WEEK

MONDAY TO FRIDAY

LUNCH 12pm to 3pm DINNER 5pm - 8.30pm

SATURDAY

12pm to 9pm all day

SUNDAY

12pm to 8.pm all day

Take Away Menu

Take-away alcohol available

Beer-Wine-RTD

<u>During busy periods takeaway orders may incur</u> long wait times or be unavailable.

A surcharge of 15% applies on all public holidays. A surcharge of 1% applies to all card transactions. Prices are subject to change without notice. .



GOURMET PIZZA

GARLIC & CHEESE \$12.00

MARGHERITA Vegan OPTION \$21.00

Tomato, basil & mozzarella finished with bocconcini cheese & balsamic drizzle.

PEPPERONI \$25.90

Sliced pepperoni, parmesan, mozzarella & chilli.

HAWAIIAN \$24.90

Leg ham, fresh pineapple & mozzarella cheese.

CAPRICCIOSA \$24.90

Ham, mushrooms, olives, anchovies, napoli & mozzarella.

VEGGIE LOVER VEGAN OPTION \$24.90

Spinach, capsicum, olive, fetta, semi-dried tomato, red onion, mushroom, pesto & mozzarella.

EGYPTIAN HONEY PUMPKIN Vegan OPTION \$24.90

Roast pumpkin, spinach, mozzarella, pesto & goats' cheese, topped with honey & a dukkha sprinkle.

CHICKEN DELUXE \$25.90

Wood roasted chicken breast, bacon, brie cheese & caramelised onion, mozzarella topped with seeded mustard aioli.

GREEK STYLE LAMB \$26.90

Napoli, mozzarella, lamb shoulder topped with lettuce tomato red onion & Greek feta with yoghurt drizzle.

MEAT FEAST \$27.90

Wagyu beef, chorizo, bacon, chicken, lamb, mozzarella, & our BBQ sauce.

AMERICAN PULLED PORK \$26.90

Caramelized onions, bacon, BBQ sauce, Memphis pulled pork & mozzarella.

GLUTEN-FREE BASES ARE AVAILABLE UPON REQUEST EXTRA \$5.00

VEGAN COCONUT CHEESE AVAILABLE (Dairy Free)

MAINS

300G PORTERHOUSE (MSA YP MB4+) \$46.00 SAUCE OPTIONS LOW GLUTEN

Mushroom/ Pepper/Creamy Garlic/Sticky Red Wine / Gravy.

NAKED PARMA \$29.00

Panko crumbed breast fillet schnitzel & sauce of your choice.

CHICKEN PARMA \$31.90

Topped with Napoli, ham & mozzarella.

PULLED PORK PARMA \$36.90

Topped with our pulled pork & American style BBQ sauce.

All served with the choice of chips & salad, chips & vegetables OR mash & vegetables. (No Alterations)

RIBS "N" WINGS LOW GLUTEN \$43.90

Half a rack of juicy ribs and four fiery wings, teamed up with crispy chips and a fresh salad — finger-lickin' good!

AMERICAN BBQ PORK RIBS ½ rack \$35.90 / full \$49.00

Fall-off-the-bone American pork ribs, slow-roasted and slathered in our finger-lickin' bourbon & cola BBQ sauce. Comes with a pile of golden chips and a crisp side salad.

FISH & CHIPS LOW GLUTEN \$32.00

Bass Strait flake in a gluten-free beer batter, with chips, salad & tartar.

"SEASIDE CRUNCH: FISH & CALAMARI DUO" \$38.90

A deep-sea duo of crispy fish and salt & pepper calamari, served with crunchy chips, zesty tartare, lemon wedges, and a fresh side salad. Poseidon-approved. LOW GLUTEN

CHICKEN CAESAR SALAD \$29.00

Grilled chicken on a bed of crunchy cos, crispy bacon, parmesan, and golden croutons, topped with a warm poached egg and plenty of creamy Caesar dressing to bring it all together

CHICKEN SCALLOPINI LOW GLUTEN

\$33.90

Tender slices of chicken breast, pan-seared and finished in a creamy mushroom and garlic sauce. Served with creamy mashed potatoes and broccolini.

NORTH INDIAN LAMB CURRY

\$30.00

Tender lamb simmered in a bold, rich gravy, teamed up with fluffy basmati rice, cooling garlic yoghurt, and soft, toasty roti for the perfect scoop.

SALT & PEPPER CALAMARI LOW GLUTEN

\$35.90

Our world-famous crispy calamari, tossed with salt and pepper magic, served on a zesty mix of rocket, carrot, red onion, and parmesan. Finished with a dollop of lemony aioli for dipping bliss

PORK COTOLETTA \$37.50

Crisp herb and parmesan-crumbed pork cutlet, accompanied by hand-cut potato wedges, a rocket and gorgonzola salad, and finished with a delicate parsley-infused soubise sauce.

KIDS

CHEESEBURGER \$1690 *

American-style double cheese hamburger

FISH & CHIPS LOW GLUTEN \$16.90 *

TEMPURA CHICKEN BREAST NUGGETS \$16.90 *

Six tempura-battered chicken breast nuggets & chips,

KIDS HAM & CHEESE PIZZA ASK FOR LOW GLUTEN \$16.90

Our homemade ham & cheese pizza.

BOLOGNAISE PENNE GLUTEN FREE GNOCCHI AVAILABLE \$16.90

A penne pasta tossed in a traditional pork & veal bolognese sauce.

CHICKEN PARMIGIANA \$16.90 *

Chicken schnitzel topped with Napoli sauce, ham & cheese.

* = COMES WITH CHIPS

DESSERTS

ALL \$14.90

STICKY DATE PUDDING GLUTEN-FREE

Served with butterscotch sauce. & cream

CHURROS

Dusted with cinnamon sugar, served with chocolate & anglaise dipping sauces.

Served with strawberry coulis & cream.