

BREADS

Garlic Bread (V) \$6.50

Herb Bread (V) \$6.50

Cheesy Garlic Bread (V) \$7.50

Bruschetta (V) \$10.00

Chargrilled bread, slice tomato, Persian feta, olive oil & balsamic glaze

Trio of Dips (V) \$12.00

Roasted red pepper, hummus, guacamole & flat breads

Mezza Plate (CV) \$16.50

Salami, chorizo, halloumi, marinated vegetables, olives, hummus & flat breads

APPETIZERS

Salt & Pepper Squid (GF) \$16.50

Crispy fried squid, szechuan pepper, aioli

Southern Fried Chicken Tenders \$12.50

Butter milk fried chicken served with aioli

Buffalo Wings \$12.50

Served with Smokey BBQ sauce

Beef Nachos (CV) \$14.50

Tortilla chips, spicy beef, jalapeños, guacamole, sour cream

Cheesy Bacon Fries \$10.50

Crispy bacon melted cheese

Chilli Cheese Fries \$12

Spicy beef, cheese, jalapeños, sour cream

Wedges(V) \$10.50

Sour cream & sweet chilli

SALADS

Sticky Beef Salad (CV) \$22.00

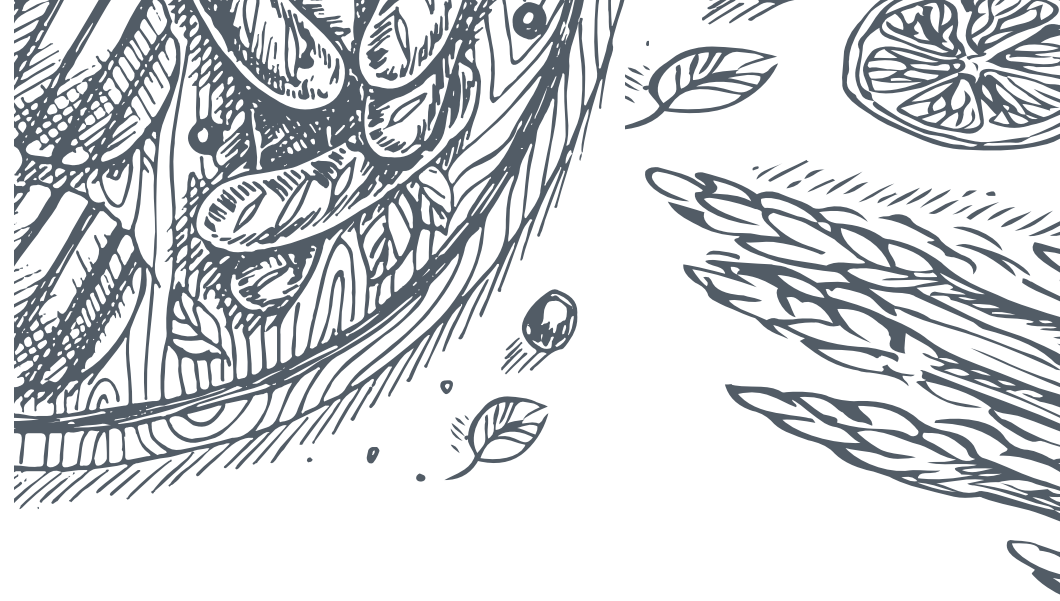
Marinated beef, rice noodles & Asian slaw

Leonka Salad (V, CG) \$19.00

Roast beetroot, roast pumpkin, quinoa, spinach & balsamic glaze

Moroccan Lamb Salad (CGF, CV) \$22.50

Pulled lamb, spiced couscous, toasted almond, sultanas, roast peppers, feta cheese, baby spinach, mint aioli



BURGERS

Served with fries

Appin Burger \$16.50

House-minced Angus patty, maple bacon, cheese, lettuce, tomato, pickles, burger sauce

Double Appin Burger \$22.50

Two house-minced Angus patties, maple bacon, cheese, lettuce, tomato, pickles, burger sauce

Angus Steak Burger \$16.50

Angus rump steak, cheese, lettuce, tomato, seeded mustard aioli, caramelized onion

Tropical Chicken Burger (CV) \$16.50

Marinated chicken breast, bacon, pineapple, lettuce, tomato, cheese, spicy mayo

Pulled Lamb Shoulder Burger \$16.50

12-Hour slow cooked lamb, baby spinach, roast capsicum, mint aioli

Sweet Potato Fritter & Halloumi Burger (V) \$16.50

Sweet potato fritter grilled halloumi lettuce, tomato, tomato relish & aioli

(V) Vegetarian
(CV) Can Be Vegetarian
(CVE) Can Be Vegan
(G) Gluten Free
(CG) Can Be Gluten Free

SCHNITZELS

Served with chips & salad or potato & vegetables

Chicken Breast Schnitzel \$18.50

Panko crumbed chicken breast

Chicken Parmigiana \$20.50

Crispy chicken schnitzel, rich tomato & basil sauce, mozzarella cheese

Schnitzel Monterey \$22.00

Chicken schnitzel, BBQ sauce, bacon, melted cheese

Veal Schnitzel \$20.50

Crispy panko crumbed veal

Veal Parmigiana \$22.50

Crispy fried veal schnitzel, rich tomato & basil sauce, mozzarella cheese

SEAFOOD

Served with chips & salad or potato & vegetables

Beer Battered Barramundi \$20.50

Crispy fried barramundi served with tartare sauce

Calamari Rings \$19.50

Panko crumbed calamari served with tartare sauce

Herb Crusted Barramundi (CGF)\$25.50

Crusted barramundi served with creamy garlic sauce

Creamy Garlic Tiger Prawns \$24.50

Creamy garlic & chive sauce

FROM THE GRILL

Served with chips & salad or potato & vegetables

350g Grain Fed Angus Rump (GF) \$25.50

500g Grain Fed Angus Rump (GF) \$32.50

300g Grain Fed Scotch Fillet (GF) \$29.50

400g Grain Fed T-Bone Steak (GF) \$31.50

250g Free Range Marinated Chicken Breast (GF) \$19.50

+ Add 4 Tiger Prawns \$6.00

+ Add Sauce \$2.00

Gravy, peppercorn, creamy mushroom, dianne or creamy garlic sauce