

Lunch Menu

Mains	M / V
Signature house made focaccia with miso and macadamia butter	\$10/12
Stracciatella, vine ripened cherry tomato, chilli oil, basil, grilled focaccia	\$22 / 24
Crispy Smokey polenta chips with truffle aioli, parmesan (gf)	\$18/20
Miso and sesame grilled local fish wings with fresh lemon(gf/df)	\$20/22
Korean sweet and spicy chicken wings, crunchy shallot, lime and coriander (gf/df)	\$20/22
Fresh Ballina prawn cocktail, Bloody Mary mayonnaise, green apple, herbs, lemon (gf/df)	\$22/24
Share plate — chargrilled flatbread, mortadella, salami, smoked olive tapenade, whipped ricotta, herb oil, guindillas	\$28 / 30
MC16 , large fried chicken cutlet, San Marzano tomato, provolone, basil served on a warm ciabatta	\$14/16
Mumbai grilled sandwich, soft white bread, green chutney, potato, onion cucumber, tomato, masala spices, cheese grilled	\$14 / 16
Mortadella, provolone, truffle aioli, thick cut tomato, broad leaf rocket, pickled chilli, ciabatta	\$16/18
Classic grilled cheese steak sandwich, grilled minute steak, pickled jalapeno, cheese, pickled onion, ciabatta	\$16 / 18
Cheeseburger, chargrilled 200g beef burger, smoked bacon, American cheese, homemade pickles, onion, ketchup, mustard with fries	\$25 / 27
Plant based burger, chargrilled plant-based burger, American cheese, homemade pickles, onion, ketchup, mustard with fries	\$23 / 25
Chicken katsu, fried chicken, finely shaved cabbage kewpie mayo and katsu sauce on toasted brioche with fries	\$25 / 27
Fresh grilled chicken / tofu chopped salad — summer leaves, Persian fetta, cucumber, red onion, tomato, avocado, spiced chickpea, parsley and mint, jalapeno, fresh lemon, Italian dressing and grilled chicken (gf)	\$26 / 28



Lunch Menu

Sides	M / V	
Crispy chips, Japanese curry sauce, gravy, or aioli (gf) Extra sauce \$2	\$10/12	
Steamed seasonal greens, olive oil, lemon	\$10/12	
Italian green salad, garden leaves, Italian vinaigrette, pecorino	\$10/12	
Signature Crispy smashed potatoes with confit garlic, parsley, salt flakes	\$10/12	
Kids Only Meals – Under 12yrs Only		
Tempura chicken nuggets and chips	\$10/12	
Crumbed whiting and chips	\$10/12	
Margherita pizza (gf available)	\$10/12	
Grilled teriyaki chicken/tofu with salad (gf/df)	\$10/12	



Dinner Menu

Entrée	M / V
Signature House made focaccia with miso and macadamia butter	\$10/12
Stracciatella, vine ripened cherry tomato, chilli oil, basil, grilled focaccia	\$22 / 24
Crispy Smokey polenta chips with truffle aioli, parmesan (gf)	\$18/20
Miso and sesame grilled local fish wings with fresh lemon(gf/df)	\$20 / 22
Korean sweet and spicy chicken wings, crunchy shallot, lime and coriander (gf/df)	\$20 / 22
Fresh Ballina prawn cocktail, Bloody Mary mayonnaise, green apple, herbs, lemon (gf/df)	\$22 / 24
Share plate — chargrilled flatbread, mortadella, salami, smoked olive tapenade, whipped ricotta, herb oil, guindillas	\$28 / 30

Sides

Crispy chips, Japanese curry sauce, gravy, or aioli (gf) Extra sauce \$2	\$10/12
Seasonal greens, olive oil, salt flakes, pepper lemon	\$10/12
Crispy smashed potatoes with confit garlic, parsley, salt flakes	\$10/12
ltalian green salad, garden leaves, Italian vinaigrette, pecorino	\$10/12



Dinner Menu

Mains	M / V
Fresh Large Ballina king prawn spaghetti, chilli, garlic, parsley, lemon (gf pasta available)	\$38 / 40
Free range chicken breast, Almond puree, artichoke, pickled grapes, fennel and parsley salad with fresh lemon (gf-df)	\$30 / 32
Lemon whipped ricotta, spinach rotolo, San Marzano tomato, parsley, pinenut and parmesan	\$26 / 28
Pan fried fresh fish of the day, "panzanella" salad of tomato, caper, red onion, bread , basil, fresh lemon (df)	\$38 / 40
Rigatoni pasta alla vodka with tomato, chilli, mascarpone, and vodka, finished with stracciatella, pangrattatto and basil	\$28 / 30
Charcoal grilled 500g rump steak with cowboy butter, red wine jus (gf/df) (allow 20mins minimum)	\$40 / 42
Cheeseburger – chargrilled 200g beef burger, smoked bacon, American cheese, homemade pickles, onion, ketchup, mustard with fries	\$25 / 27
F resh grilled chicken breast / tofu chopped salad – summer leaves, Persian fetta, cucumber, red onion, tomato, spiced chickpea, parsley and mint, jalapeno, fresh lemon, Italian dressing and grilled chicken	\$26 / 28

Kids Only Meals - Under 12yrs Only

Tempura chicken nuggets and chips	\$10/12
Crumbed whiting and chips	\$10/12
Margherita pizza (gf available)	\$10/12
Chargrilled teriyaki chicken/tofu with salad (gf)	\$10/12

Dessert

	Hot chocolate fondant -	– Valrhona chocolate fondant	, biscuit crumb vanilla bean ice cream	\$14/16
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