

BREAKFAST SATURDAY & SUNDAY ONLY FROM 8:00AM - 10:30AM

BREAKFAST	SOURDOUGH TOAST W/ BUTTER & PRESERVES	\$7.00
	BANANA BREAD	\$7.00
	FRUIT & NUT TOAST	\$8.50
	HAM & CHEESE CROISSANT	\$8.00
	EGGS ON TOAST Two free range eggs cooked how you like, poached, scrambled or fried.	\$14.00
	PANCAKE STACK Four fluffy pancakes served with locally sourced fruits, our in house berry compote and whipped cream, and it isn't breakfast without some maple syrup to top it off!	\$18.00
	AVOCADO ON TOAST Smashed avocado on sourdough toast served with grilled tomato and dressed rocket leaves. + FETA \$3 + POACHED EGG \$3	\$17.00
	EGGS BENNY The breakfast favourite of two poached eggs on our sourdough toast with your choice of bacon or smoked salmon, all made tastier with peppery rocket and rich hollandaise sauce!	\$21.00
	BIG BREAKFAST The classic big breakfast, ROAR style! Two free range eggs cooked your way on our sourdough toast, crispy bacon, spinach, golden hashbrowns, baked beans, roasted mushroom, tomato and a huge english style sausage from our local butcher!	\$25.00
	ADD ONS	
	EXTRA SAUCE/AIOLI	\$1.00
	GLUTEN FREE BREAD	\$1.50
	EGG HOLLANDAISE BABY SPINACH	\$3.00
	HASHBROWN MUSHROOM AVO SMASH	\$4.00
	GLUTEN FREE PIZZA BASE	\$5.00
	BACON SMOKED SALMON	\$6.00

ALCOHOLIC BEVERAGES

BEER:	Roar Lager 4.2%	Midi	Pint
	Gage Roads Single Fin 4.5%	\$7	\$14
	Gage Road Side Track 3.5% (mid strength)	\$8	\$13
	Pirate life south cost pale ale 4.4%	\$7	\$13
	Pirate life Hazy XPA 5%	\$8	\$14.5
	Swan Draught 4.4%	\$8.5	\$14.5
	Travla Australian lager 3.5% (ultra-low carb)	\$6	\$12
	Matso's Ginger Beer (GF) 4%	\$7	\$13
	Gage Roads Hello Sunshine Cider 5%	\$8.5	\$15
		\$8	\$13
RTD'S:	Billsons Vodka Twister Can		\$14
	Billsons Vodka Fruit Tangle Can		\$14
	Billsons Gin & Elderflower		\$14
	Jacks & Coke 4.8%		\$13
	Ampersand Pink Gin & Soda 4.2%		\$13
	Canadian Club & Dry 4.8%		\$13
SHELTZER	Actual Vodka Seltzer & Lime		\$13.5
	Actual Vodka Seltzer & Watermelon		\$13.5
COCKTAILS:	Cosmopolitan Fizz 11.1%		\$16
	Margarita Fizz 9.6%		\$16
	Pimm's No.1 Jug		\$45
WHITE:	MC person Sauvignon Blanc	Glass	Bottle
	Icarus SBS	\$10	\$38
	Flametree Chardonnay	\$11	\$40
	Villa Fresco Pinot Grigio	\$12	\$42
		\$13	\$42
RED:	D'Arenberg Stump Jump Shiraz	\$10	\$38
	Finca Las Moras Malbec	\$12	\$40
	Howard Park Cabernet Sauvignon	\$13	\$44
MOSCATO:	McPherson Rose	\$11	\$40
SPARKLING:	Villa Fresco Prosecco	\$11	\$40
	Howard Park Petit Jete (bottle only)		\$47



SHARES	BREAD & DIP (ve) grilled Turkish bread, homemade dip & marinated olives.	\$14
	FRIES (ve) skin on fries.	\$10
	SAUTEED CHORIZO sauteed using red wine, honey, orange zest, and thyme, with grilled Turkish bread	\$15
	TRUFFLE MUSHROOM ARANCINI (GFO) basil pesto, rocket, aioli, parmesan shaving, balsamic glaze	\$22
	SPICY FISH TACO TORTILLAS battered fish, cabbage slaw, fresh chilli, coriander & chipotle mayo.	\$16
	ASIAN MARINATED CHICKEN SKEWERS home made satay sauce, coriander, chilli & crushed peanuts.	\$18
	PORK BELLY BITES served on carrot & orange puree, pickled radish and sticky pork jus	\$21
	CRISPY FRIED CHICKEN (GFO) chicken thigh marinated in peri sauce and buttermilk, served with red cabbage pickle & mango sauce	\$22
	CRISPY CHICKEN WINGS chicken marinated in buttermilk, served with barbecue or hot sauce.	\$22
	BREAKFAST :	

KIDS	KIDS PANCAKES WITH FRUIT	\$12
	KIDS WAFFLES WITH VANILLA ICE-CREAM	\$12
	LUNCH & DINNER :	
	BEEF SLIDER WITH CHIPS	\$12
	CRISPY CHICKEN TENDERS WITH CHIPS	\$12
	CHICKEN SLIDER WITH CHIPS	\$12
	HAM & CHEESE PIZZA	\$12

MAINS	CHICKEN PARMI OR EGGPLANT PARMIGIANA (VE)(VG/O) panko crusted chicken breast(orpanko crusted eggplant with vegetable ratatouille) topped with napolitana sauce, ham, mozzarella and served with chips & salad.	\$27/\$24
	STICKY ASIAN PORK RIBS served with a cabbage, coriander and lime slaw, soy glazed sweet corn and a side of chips.	\$31
	SALMON FILLET WITH WARM SALAD (GF) pan fried crispy skin salmon fillet, bell pepper and butternut pumpkin salad, feta crumb, balsamic glaze & lemon.	\$35
	CHAR GRILL SCOTCH FILLET (300G) (GF) scotch fillet, sauteed kipfler potatoes, kale, chorizo, olive & beetroot puree. + selection of sauce -red wine jus/pepper/mushroom \$4	\$48
	BEEF NACHOS OR VEG NACHOS (GF) beef chili con carne/Veg chili con carne, Corn chips, guacamole, sour cream, jalapenos, cheese sauce and coriander	\$22

BURGERS	** ALL BURGERS COME WITH SIDE OF CHIPS	
	STEAK SANDWICH rump steak, rocket, tomato, grilled onion, beetroot and cheese, aioli and smokey BBQ sauce on grilled turkish bread.	\$27
	PERI PERI CHICKEN BURGER peri peri chicken, lettuce, tomato, chipotle mayo, on a toast- ed brioche bun.	\$26
	SMASH BURGER beef pattie, pickles, cheese, mustard and tomato sauce, on a toasted brioche bun. + Bacon \$3.00	\$22
	ROAR FULLY LOADED BURGER double beef patties, salad, cheese, bacon, egg and chipotle mayo on a toasted brioche bun.	\$29
	CRISPY HALLOUMI BURGER (VE/GFO) panko crusted halloumi, rocket, tomato, red onion, pesto sauce, spicy mango chutney, on a toasted brioche bun	\$24

PLEASE INFORM OUR STAFF OF ANY ALLERGIES, INCLUDING GLUTEN, BEFORE PLACING YOUR ORDER. HOWEVER, WE CANNOT GUARANTEE COMPLETE GLUTEN-FREE OPTIONS DUE TO OUR KITCHEN SETUP.

A 15% SURCHARGE APPLIES TO MENU ITEMS ON PUBLIC HOLIDAYS. OUR DISHES MAY ARRIVE AT YOUR TABLE AT DIFFERENT TIMES AS THEY ARE PREPARED IN VARIOUS AREAS OF THE KITCHEN

HEALTHY OPTIONS	** ALL BOWLS CAN BE MADE VG/VEOA/GF	
	NOURISH BOWL jerk chicken, slaw, black beans, corn, jalapenos, yoghurt and coriander	\$24
	GRILLED CHICKEN BOWL chicken, spinach, cherry tomato, cashew, avocado, parmesan, house made dressing and crispy noodles	\$22
	ROASTED PUMPKIN & BELL PEPPER SALAD (VE/GF/ VGO) Butternut pumpkin, red bell pepper, pesto sauce, toasted pine nuts, feta crumb, balsamic glaze	\$18
	CAESAR SALAD (GFO) Cos lettuce, bacon, egg, anchovies, crouton, parmesan shaving, Caesar dressing +chicken \$6	\$18

PIZZA	** ALL PIZZAS CAN BE MADE GF * FOR VG/VE OPTION	
	PORKY PIG nap sauce, pepperoni, pork, bacon, ham and mozzarella with a BBQ sauce	\$27
	PERI PERI CHICKEN nap sauce, chicken, onion, bell pepper, mozzarella, perinaise sauce and rocket	\$26
	HAWAIIAN nap sauce, ham, bacon, pineapple and mozzarella cheese	\$25
	ANGRY PRAWN nap sauce, prawns, chorizo, chilli, cherry tomato, rocket, mozzarella, a feta crumb and aioli	\$27
	CLASSIC MARGARITTA *vg/ve option available nap Sauce, fior di latte cheese, basil, finished with olive oil	\$25
	MEDITERRANEAN VEGO *vg/ve option available nap sauce, eggplant, bell pepper, zucchini, olive, onion, mozzarella, ricotta crumb, and pesto sauce	\$25
	THREE CHEESE pesto sauce, mozzarella cheese, feta, parmesan, rocket and a balsamic glaze	\$21