

TO START

ORGANIC SOURDOUGH

lggy's spelt sourdough, confit garlic-parmesan butter

SALADS AND SANDWICHES

CAESAR SALAD 24

bacon, parmesan, egg, anchovies, croutons, cos lettuce (NF)

add prawn 7 | add chicken 6

CRUNCHY CHICKEN SALAD 27

napa cabbage, onions, peanuts, coriander-chilli dressing

ROASTED BEETS 21

chickpeas, carrots, spinach, kale, pepitas, zesty verde

(VGN, NF, GF)

CHICKEN SOURDOUGH SUPREME 38

grilled chicken breast, bacon, lettuce, fried egg, hot chips (NF)

SEASONAL STACK 28

spinach croquette, avocado, sweet chilli mayo, vegan cheese
lettuce, fries, grilled sourdough (VGN, NF)

STEAK SANDWICH 38

cheese, rocket, onion jam, dijonnaise, sourdough, fries (NF)

GRAINS

FOREST MUSHROOMS BUCATINI 32

swiss brown, oyster mushrooms, garlic, parmesan cream (V, NF)

CAPPELLETTI À LA BOLOGNESE 39

slow cooked beef, basil and tomato ragu, manchego

SEAFOOD RISOTTO CAKE 38

prawns, green-lipped mussels, chardonnay emulsion (NF, GF)

SEAFARER'S LAKSA 36

egg noodles, fish cake, prawns, tofu, spicy coconut broth

PAD THAI 30

rice noodles, tofu, peanuts, chilli, bean sprouts, garlic chives
(VGN, GF)

ESSENTIALS

SINGAPORE FRIED RICE 36

prawns, chicken, eggs, shallots, crisps

ANGUS CHEESEBURGER 38

american cheese, lettuce, onion jam, tomato, pickles signature
sauce, potato bun, fries (NF)

BEER BATTERED FISH N' CHIPS 38

flathead, tartare sauce, lemon wedge

CREOLE CRAB CAKES 29

remoulade sauce, arugula salad (NF)

GREEK ISLES PIZZETTE 27

heirloom tomato, feta, artichokes, olives, rocket (V)

FROM THE GRILL

ORA KING SALMON 180GM 42

HUMPTY DOO BARRAMUNDI 180GM 39

PORTORO SIRLOIN 300GM 55

FLAT IRON STEAK 250GM 49

HALF ROASTED CHICKEN 38

GRILLED LAMB CUTLETS 44

(NF)

CHOOSE YOUR SAUCE

smoky tomato relish, béarnaise, mushroom, chimichurri

Additional sauce 5

SIDES

FRENCH FRIES 12

aioli (V, NF)

WHIPPED POTATOES 11

(V, NF, GF)

MIXED GREENS 8

cherry tomato, red onion (VGN, NF, GF)

WILD MUSHROOMS 12

garlic, parsley (V, NF, GF)

MARKET MEDLEY VEGETABLES 12

(VGN, NF)

DESSERTS

BRÛLÉED BASQUE CHEESECAKE 16

pistachio cream (V)

KIWI-PASSIONFRUIT PAVLOVA 16

blood orange drizzle, passion crunch (V, NF, GF)

STICKY TOFFEE SLICE 16

butter toffee sauce, crème chantilly (V, NF)

DESSERT OF THE DAY 16

please ask your server for today's selection

Please inform your wait staff if you have any dietary requirements. (GF) Gluten Free | (V) Vegetarian | (VGN) Vegan | (NF) Nut Free | (DF) Dairy Free

10% Sunday surcharge and 15% public holiday surcharge applies. Credit/debit card surcharge of 1.97% applies to all payments made at the venue (AMEX, Visa, MasterCard, Diners, CUP/JCB all accepted) and to all charges charged back to room bill for in-house guests.