



## BREADS

Garlic baguette	\$7
Garlic & cheese pizza	\$7
Dukkah pizza	\$10

## SALADS

House salad w/ white balsamic dressing <b>GF</b>	\$10.50
Greek salad w/ olives & fetta <b>GF</b>	\$12.50
Pumpkin & pinenut salad w/ fetta & baby spinach <b>GF</b>	\$12.50

## ENTREE

Mushroom arancini balls w/ garlic aioli	\$16.50
Crispy tender salt & pepper calamari w/ chilli black bean mayonnaise	\$16.50
Grilled scallops w/ wakame & wasabi ponzu dressing <b>GF</b>	\$17.50
Tasting plate for 2 to share a selection of the above 3 entrees	\$30

## MAIN COURSE

Beer battered Spanish mackerel w/ chips, salad & tartare sauce	\$26
Curry of the day ask your waiter / waitress	\$26
The old school Shack macca stack Macadamia crusted eggplant w/ Mediterranean vegetables, rocket, Goat's cheese, balsamic reduction & basil pesto	\$26
Chargrilled chicken breast <b>GF</b> w/ Mexican saffron rice pilaf, guacamole & barbecue corn cob w/ sweet corn salsa	\$28
Crispy skin Barramundi w/ rocket & parmesan salad, mini macca stack, basil pesto & balsamic	\$29
Chargrilled scotch fillet steak w/ polenta chips, green salad and your choice of garlic butter or red wine jus	\$29

## PASTA

Home made potato gnocchi in a rich parmesan nage, crispy prosciutto, roasted pinenuts & fresh basil pesto	\$17/\$27
Spaghetti Bolognese w/ bocconcini, fresh basil & parmesan	\$25
Fettuccini chicken carbonara w/ bacon, mushroom & creamy white wine sauce	\$25
Prawn & chorizo spaghetti w/ sun dried tomato, preserved lemon, chilli & olive oil	\$29



## PIZZA

<b>Pumpkin</b> Roasted spiced pumpkin on a pesto base with fresh rocket, cherry tomatoes & fetta cheese	\$21.50
<b>Hawaiian</b> Ham, pineapple & mozzarella	\$21.50
<b>The Mexican</b> Ground beef, Mexican beans, Spanish onion, jalapenos, chipotle sour cream & fresh coriander	\$22.50
<b>Tandoori Chicken</b> Chicken, capsicum, Spanish onion, cashew nuts & mint yoghurt with fresh coriander	\$22.50
<b>Diavola</b> Chorizo, salami, fresh chilli & jalapenos	\$23.50
<b>Meat Lovers</b> Pepperoni, salami, ham & ground beef with mozzarella & barbecue sauce	\$23.50
<b>The Shack Special</b> Mushroom, prosciutto, Goat's cheese, tomatoes & fresh basil	\$24.50
<b>Casablanca</b> Slow braised lamb shoulder, Spanish onion, preserved lemon, mint yoghurt & Macadamia nut dukkah	\$24.50
<b>Seafood Marinara</b> Calamari, prawns, mackerel, Spanish onion, dill & lime mayonnaise w/ fresh lemon wedges	\$26
<b>Spicy Prawn</b> Chorizo, prawns, Spanish onion, sun dried tomatoes, chilli & preserved lemon	\$26

## SIDES

<b>Chips</b> w/ tomato sauce	\$7
<b>Steamed vegetables</b>	\$7
<b>Polenta chips</b> w/ tomato relish	\$9

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Crispy skin Barramundi w/ rocket & parmesan salad, mini macca stack, basil pesto & balsamic	\$29
Chargrilled scotch fillet steak w/ polenta chips, green salad and your choice of garlic butter or red wine jus	\$29

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Fettuccini chicken carbonara w/ bacon, mushroom & creamy white wine sauce	\$25
Prawn & chorizo spaghetti w/ sun dried tomato, preserved lemon, chilli & olive oil	\$29



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Garlic & cheese pizza	\$7
Dukkah pizza	\$10

## SALADS

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Greek salad w/ olives & fetta (GF)	\$12.50
Pumpkin & pinenut salad w/ fetta & baby spinach (GF)	\$12.50

## ENTREE

Mushroom arancini balls w/ garlic aioli	\$16.50
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Chargrilled chicken breast (GF) w/ Mexican saffron rice pilaf, guacamole & barbecue corn cob w/ sweet corn salsa	\$28
Crispy skin Barramundi w/ rocket & parmesan salad, mini macca stack, basil pesto & balsamic	\$29
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Dukkah pizza	\$10

## SALADS

House salad w/ white balsamic dressing <b>GF</b>	\$10.50
Greek salad w/ olives & fetta <b>GF</b>	\$12.50
Pumpkin & pinenut salad w/ fetta & baby spinach <b>GF</b>	\$12.50

## ENTREE

Mushroom arancini balls w/ garlic aioli	\$16.50
Crispy tender salt & pepper calamari w/ chilli black bean mayonnaise	\$16.50
Grilled scallops w/ wakame & wasabi ponzu dressing <b>GF</b>	\$17.50
Tasting plate for 2 to share a selection of the above 3 entrees	\$30

## MAIN COURSE

Beer battered Spanish mackerel w/ chips, salad & tartare sauce	\$26
Curry of the day ask your waiter / waitress	\$26
The old school Shack macca stack Macadamia crusted eggplant w/ Mediterranean vegetables, rocket, Goat's cheese, balsamic reduction & basil pesto	\$26
Chargrilled chicken breast <b>GF</b> w/ Mexican saffron rice pilaf, guacamole & barbecue corn cob w/ sweet corn salsa	\$28
Crispy skin Barramundi w/ rocket & parmesan salad, mini macca stack, basil pesto & balsamic	\$29
Chargrilled scotch fillet steak w/ polenta chips, green salad and your choice of garlic butter or red wine jus	\$29

## PASTA

Home made potato gnocchi in a rich parmesan nage, crispy prosciutto, roasted pinenuts & fresh basil pesto	\$17/\$27
Spaghetti Bolognese w/ bocconcini, fresh basil & parmesan	\$25
Fettuccini chicken carbonara w/ bacon, mushroom & creamy white wine sauce	\$25
Prawn & chorizo spaghetti w/ sun dried tomato, preserved lemon, chilli & olive oil	\$29



## PIZZA

<b>Pumpkin</b> Roasted spiced pumpkin on a pesto base with fresh rocket, cherry tomatoes & fetta cheese	\$21.50
<b>Hawaiian</b> Ham, pineapple & mozzarella	\$21.50
<b>The Mexican</b> Ground beef, Mexican beans, Spanish onion, jalapenos, chipotle sour cream & fresh coriander	\$22.50
<b>Tandoori Chicken</b> Chicken, capsicum, Spanish onion, cashew nuts & mint yoghurt with fresh coriander	\$22.50
<b>Diavola</b> Chorizo, salami, fresh chilli & jalapenos	\$23.50
<b>Meat Lovers</b> Pepperoni, salami, ham & ground beef with mozzarella & barbecue sauce	\$23.50
<b>The Shack Special</b> Mushroom, prosciutto, Goat's cheese, tomatoes & fresh basil	\$24.50
<b>Casablanca</b> Slow braised lamb shoulder, Spanish onion, preserved lemon, mint yoghurt & Macadamia nut dukkah	\$24.50
<b>Seafood Marinara</b> Calamari, prawns, mackerel, Spanish onion, dill & lime mayonnaise w/ fresh lemon wedges	\$26
<b>Spicy Prawn</b> Chorizo, prawns, Spanish onion, sun dried tomatoes, chilli & preserved lemon	\$26

## SIDES

<b>Chips</b> w/ tomato sauce	\$7
<b>Steamed vegetables</b>	\$7
<b>Polenta chips</b> w/ tomato relish	\$9

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\$3 per adult surcharge on public holidays  
Please advise your waiter or waitress of any food allergies  
Ⓜ denotes gluten free option available upon request

Thank you!

One bill per table. No split bill facility available



## BREADS

Garlic baguette	\$7
Garlic & cheese pizza	\$7
Dukkah pizza	\$10

## SALADS

House salad w/ white balsamic dressing <b>GF</b>	\$10.50
Greek salad w/ olives & fetta <b>GF</b>	\$12.50
Pumpkin & pinenut salad w/ fetta & baby spinach <b>GF</b>	\$12.50

## ENTREE

Mushroom arancini balls w/ garlic aioli	\$16.50
Crispy tender salt & pepper calamari w/ chilli black bean mayonnaise	\$16.50
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Tasting plate for 2 to share a selection of the above 3 entrees	\$30

## MAIN COURSE

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Chargrilled chicken breast <b>GF</b> w/ Mexican saffron rice pilaf, guacamole & barbecue corn cob w/ sweet corn salsa	\$28
Crispy skin Barramundi w/ rocket & parmesan salad, mini macca stack, basil pesto & balsamic	\$29
Chargrilled scotch fillet steak w/ polenta chips, green salad and your choice of garlic butter or red wine jus	\$29

## PASTA

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Spaghetti Bolognese w/ bocconcini, fresh basil & parmesan	\$25
Fettuccini chicken carbonara w/ bacon, mushroom & creamy white wine sauce	\$25
Prawn & chorizo spaghetti w/ sun dried tomato, preserved lemon, chilli & olive oil	\$29



## PIZZA

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<b>Seafood Marinara</b> Calamari, prawns, mackerel, Spanish onion, dill & lime mayonnaise w/ fresh lemon wedges	\$26
<b>Spicy Prawn</b> Chorizo, prawns, Spanish onion, sun dried tomatoes, chilli & preserved lemon	\$26

## SIDES

<b>Chips</b> w/ tomato sauce	\$7
<b>Steamed vegetables</b>	\$7
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## BREADS

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Garlic & cheese pizza	\$7
Dukkah pizza	\$10

## SALADS

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## BREADS

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