



## BREADS

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

## SALADS

House salad w/ white balsamic dressing (GF)	\$10.50
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
Crispy tender salt & pepper calamari w/ chilli black bean mayonnaise	\$16.50
Duo of slow cooked pork belly & grilled scallops w/ chipotle chilli slaw, crispy bacon & apple maple glaze (GF)	\$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
Crispy Skin Chicken Supreme (GF) w/ roast beetroot, pumpkin & feta salad, crisp Parmesan polenta, basil pesto & balsamic glaze	\$28
Macadamia Crusted Barramundi w/ sweet potato, sweet corn & Goat's cheese rosti, green beans & chilli mango salsa	\$29
Chargrilled scotch fillet steak w/ chorizo & potato gratin, grilled Tiger prawns, seasonal veg & café de Paris butter	\$31

## PASTA

Home made potato gnocchi in a rich three cheese sauce prosciutto, roasted pinenuts & fresh basil pesto	\$17/\$27
Spaghetti Bolognese w/ bocconcini, fresh basil, Parmesan & truffle oil	\$25
Fettuccini chicken carbonara w/ bacon, mushroom & creamy white wine sauce	\$25
Prawn & chorizo spaghetti w/ shallots, capers & parsley in a creamy tomato sauce	\$29

One bill per table, No split bill facility available



## PIZZA

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

## SIDES

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

Please ask your waiter or waitress about our daily specials  
\$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!

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