



STARTERS/SNACKS

Tapas Plate \$15
Stuffed Spanish Olives, serrano ham, marinated feta, beetroot relish, pickles and flat bread

Piping Hot Soup
Today's selection served w' grilled sour dough

Serrano and Mozzarella Bruschetta \$14
Spanish ham, cherry tomatoes, fresh basil, buffalo mozzarella and olive oil on grilled grain bread

Flash Fried Squid \$12
With green chilli aioli, sea salt and citrus

BBQ Duck Spring Rolls \$14
Marinated bbq duck, shitake and coriander in crisp pastry w spiced dipping sauce

Bowl of Fries \$6
Beer battered fries, roast garlic aioli

CICADA SALADS

Winter Garden Salad \$14
Bella roma tomatoes, shaved beetroot, pear and radishes, toasted hazelnuts, oak lettuce and citrus dressing **gf v**

Crunchy Noodle Salad \$14
Crispy noodles, shredded cucumber, fresh herbs and sprouts, roasted seeds and nuts, spring onions, sesame-lime dressing **v**

SALAD ADDITIONS \$5 Each

Crispy Calamari, Bbq Thai Chicken, Grilled Tiger Prawns, Grilled Pork Belly, Grilled Haloumi

PASTA

Parpadelle pasta served in your choice of style w' shredded grana padano

Pork, Peppers and Peas \$22
Pancetta, roasted red pepper and tomato sugo, white wine, soft herbs and green peas

Truffled Mushroom, Spinach and Pine Nuts \$20
Porcini and portabella mushrooms, baby spinach, toasted pine nuts, mascarpone and truffle oil.

BURGERS

Steak and Bacon Burger \$20
Grain Fed Rib Fillet, streaky bacon, burger relish fresh tomato, lettuce and aioli

Kara'age Chicken Burger \$18
Crispy Fried Chicken, bbq-plum sauce, pickles, shaved cucumber, oak lettuce and Jap mayo

Sweet Potato, Quinoa, Black Bean Burger \$18
House made vegetarian patty, beetroot pickle, onion rings, aioli and lettuce
All served on a steamed milk bun w' fries

BURGER BLING \$3

Extra bacon, haloumi, Swiss cheese, grilled mushrooms, onion rings

PLATES

Pan - Roasted Barramundi \$26
Served over a warm salad of French lentils, streaky bacon, cherry tomato, parsnip puree and soft herbs **gf**

Spiced 12hr Lamb Shoulder \$24
Shredded over char grilled flat bread w' tomato, pistachio and coriander salsa, za'atar and yoghurt

Pork Belly w/ King Prawns \$26
Twice cooked pork belly, pan fried local king prawns, spiced pumpkin puree, shaved fennel and vincotto **gf**

300gm Grain Fed Rib Fillet \$30
Brushed with a pink pepper and fennel rub, cooked to your liking and served w/ beer battered fries, petite salad and mustard sauce

SIDES \$5 Each

Leafy green salad, crunchy noodle salad, beer battered fries, roasted mushrooms

DESSERT

Warm Chocolate Brownie \$10
Vanilla bean ice cream, chocolate sauce and berry dust

Toasted Strawberry Waffles \$10
Poached pear, toasted hazelnuts and mascapone

