



STARTERS

Salt and pepper squid, aioli (gf, df)	M / NM	17 / 18.5
Spicy chicken wings (gf)		17 / 18.5
Prawns, garlic, chilli, tomato cooked in a clay pot, served with crusty bread		20 / 22
Porcini mushroom arancini, salsa verde (v)		17 / 18.5
Black mussels in a spicy tomato broth, served w/garlic bread		22 / 24

SIDES

Chips (v)	M / NM	9 / 9.9
Steamed vegetables (gf, df, v)		8 / 8.8
Seasonal salad (gf, df, v)		8 / 8.8
Garlic or herb bread		8.5 / 9.50
Mashed potatoes (gf, v)		8 / 8.8
Brazilian cheese bread (gf, v)		9 / 9.9
Sweet potato wedges, aioli (df, v)		11 / 12

MAINS

	M / NM
Peri Peri chicken burger, lettuce, tomato guacamole, cheese, mustard aioli & chips	20 / 22
Angus beef burger, cheese, lettuce, tomato, onion jam, beetroot, aioli & chips	21 / 23
Chicken schnitzel, panko crumbed chicken breast, chips & salad	22 / 24
Chicken parmigiana, panko crumbed chicken breast, Napoli sauce, cheese, chips & salad	24 / 26.5
Picanha (rump cap) steak, chips & salad or mash & veg (df)	27 / 30
Grain-fed beef fillet tenderloin, chips & salad or mash veg (df)	32 / 35
Beer battered fish & chips	25 / 27.5
Grill barramundi, lemon, capers, olive sauce (gf, df)	30 / 33
Brazilian hot pot: mussels, prawns, fish, squid, capsicum, chilli, coriander, coconut, rice (gf, df)	32 / 35
Moqueca: fish of the day, prawns, tomato, chilli, urucum, coconut milk, (gf, df)	34 / 37.5
Home-made gnocchi, olives, spinach, artichoke, tomato (v)	24 / 26.5
Coogee Bowl: beetroot, sweet potatoes, spinach, cashew nuts, cauliflower, goats cheese, salsa (gf,v), Add chicken	21 / 23 5 / 5.5
Brazilian Bowl: Quinoa, palm heart, kiss pepper, avocado, tomato, capsicum, chimi churri (gf,df,v) Add chicken	21 / 23.1 5 / 5.5

KIDS MENU – 12 & under *(served with soft drink/juice & ice cream)*

	M / NM
Pasta Napolitana	13 / 14.4
Fish & chips	13 / 14.4
Chicken nuggets & chips	12 / 14.4
Minute steak & chips	12 / 14.4

**SEE BLACKBOARD FOR
DAILY SPECIALS
AND DESSERTS**