

PASTA

- BLUE SWIMMER CRAB LINGUINE** 28
Yuzu, Zucchini, Gremolata, Salmon Roe
- HAND ROLLED GNOCCHI** 24
Asparagus, Heirloom Tomato, Edamame, Almond Beurre
- PRAWN TAGLIATELLE** 29
Tomato Butter, Basil Pesto, Micro Greens

SENIORS

*Available on presentation of Seniors Card
up to 7pm*

- SPAGHETTI BOLOGNAISE** 12
Gremolata, Parmesan
- GRILLED PERCH** 16
Chips, Salad, Lemon Butter
- PETITE PARMIGIANA** 12
Chips & Salad or Potato & Vegetables
- ROAST OF THE DAY** 12
Root Vegetables, Greens, Gravy
- FISH & CHIPS** 12
Chips & Salad or Potato & Vegetables

SWEET THINGS \$12

- BOMBE ALASKA**
Mango Sorbet, Summer Berries, Gold Leaf
- DECADENT BROWNIE**
Rich Dark Chocolate, Hazelnut Gelato, Vanilla Cream
- RICOTTA DOUGHNUTS**
Duche Deleche, Vanilla Bean Ice Cream
- TWO CHEESE BOARD**
Local Cheese, Pino Paste, Smoked Almonds, Lavosh

KIDS

*12yo & Under
Includes ice cream dessert*

- SPAGHETTI BOLOGNAISE** 10
Parmesan
- PETITE SCHNITZEL** 10
Chips, Ketchup
- CHEESE BURGER** 10
Chips, Ketchup
- BATTERED FISH** 10
Chips, Ketchup
- GRILLED CHICKEN** 10
Brown Rice, Vegetables

ALL DAY SPECIALS

*DISCOUNTED SENIORS MEALS
AVAILABLE EVERY DAY*

MONDAY - KIDS EAT FREE
*1 FREE KIDS MEAL WITH PURCHASE OF ANY
DISH OVER \$20*

TUESDAY - \$15 PARMY NIGHT
ENJOY A BISTRO CLASSIC DONE RIGHT

WEDNESDAY - \$25 HALF KILO STICKY RIBS
*USA STYLE STICKY PORK RIBS SERVED WITH
CHIPS & SALAD*

THURSDAY - \$15 STEAK
*250G ANGUS RUMP SERVED WITH CHIPS
& SALAD*

**FRIDAY & SATURDAY - \$55 1KG GRAIN
FED T-BONE TO SHARE**
SERVED WITH 2 SIDES, SERVES 2-3

**SUNDAY ROAST - \$20 WITH ALL
THE TRIMMINGS**
*CHEF A LA CARTE ROAST OF THE DAY
Served with Pumpkin, Dutch Carrots, Broccolini, Jus,
Yorkshire Pudding*



CASCADE DINING



SHARE/SMALL PLATES

| | |
|--|------------------------|
| SOUR DOUGH BREAD <i>Organic EV Oil</i> | 8 |
| HOUSE FLAT BREAD <i>Beetroot Dip, Cashew Hummus</i> | 12 |
| SWEET POTATO FRIES <i>Sea Salt, Chimmi Churri Mayonnaise</i> | 10 |
| SOUTH COAST ROCK OYSTERS <i>Mignonette, Lemon</i> | ½ DOZ 18 DOZ 32 |
| ROMEO'S CHICKEN PARFAIT <i>Sesame Lavosh, Rose Jelly</i> | 16 |
| ZUCCHINI ARANCINI <i>Edamame, Basil Pesto, Parmesan, Aioli</i> | 14 |
| CURED MEATS BOARD <i>Sourdough, Pickled Vegetables</i> | 18 |
| CARAMELISED FIGS <i>Burrata, Smoked Honey, Pistachio</i> | 16 |
| SALT & VINEGAR SQUID <i>Smoked Paprika, Garlic Aioli</i> | 17 |
| STICKY FRIED CHICKEN <i>Kewpie Mayo, Lime</i> | 14 |
| SALMON CEVICHE <i>Nam Jim, Coconut Yogurt</i> | 22 |

SALADS

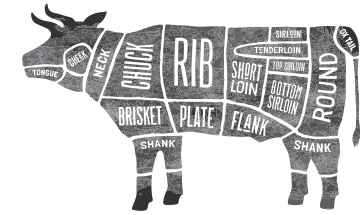
| | |
|---|-----------|
| FLAMED CHERMOULA CHICKEN <i>Brown Rice, Soft Herb, Grains, Nuts, Pomegranate, Avocado, Labneh</i> | 19 |
| HONEY ROASTED PUMPKIN <i>Kale, Pickled Fennel, Quinoa, Haloumi, Hazelnut, Honey Vinaigrette</i> | 19 |
| GRILLED HARISSA LAMB <i>Charred Cauliflower, Tomato Tabbouleh, Orange, Goats Cheese, Dukkah</i> | 24 |

BURGERS

| | |
|--|-----------|
| NEW YORK CHEESE BURGER <i>Wagyu Beef, Cheddar, Onion, Tomato, Lettuce, Secret Burger Sauce</i> | 18 |
| SOUTHERN FRIED CHICKEN <i>Crispy Chicken, Swiss Cheese, Bacon, Slaw, Smokey BBQ Sauce</i> | 18 |
| GARDEN BURGER <i>Kale & Chickpea Pattie, Lettuce, Beetroot Pesto, Semi Dried Tomato, Haloumi, Kewpie</i> | 18 |
| STEAK SANDWICH <i>Swiss Cheese, Semi Dried Tomato, Red Onion Jam, Rocket, Mayo</i> | 18 |

MAINS

| | |
|--|-----------|
| MERGUEZ LAMB SHOULDER <i>Sweet Potato, Fennel Herb Salad</i> | 28 |
| FISH N CHIPS <i>Lightly Battered Market Fish, Chips, Salad, Tartare</i> | 24 |
| CONE BAY BARRAMUNDI FILLET <i>Pumpkin Puree, Tomato Olive Verde</i> | 27 |
| FREE RANGE PORCHETTA <i>Wagyu Fat Potato, Braised Cabbage, Apple Vanilla Puree, Red Wine Jus</i> | 26 |
| CHICKEN PARMIGIANA <i>Mozzarella, Cypsy Ham, Chips, Chef Salad</i> | 24 |
| PANKO CRUMBED CHICKEN <i>Chips, Chef Salad, Choice of Sauce</i> | 20 |
| LAMB SOUVLAKI SKEWERS <i>Greek Pita, Village Salad, Tzatziki</i> | 24 |
| FREE RANGE PORK RIBS <i>Orange Hickory Glaze, Wagyu Potato, Corn</i> | 30 |



CUSTOM CUTS

We source the best meats from across the country and custom cut inhouse to ensure the highest quality eating.

All our custom cut steaks are served with Wagyu Fat Potato's & Garden Salad

| | |
|---|-----------|
| 250G GRAIN FED SIRLOIN <i>Toowoomba, QLD</i> | 23 |
| 250G WAGYU RUMP <i>Darling Downs QLD, BMS 5-6</i> | 27 |
| 300G GRAIN FED SCOTCH FILLET <i>120 Day Grain Fed, Standbroke QLD</i> | 32 |
| 200G EYE FILLET MIGNON <i>Wrapped In Bacon</i> | 34 |
| 350G GRAIN FED T-BONE <i>Pasture Fed, Cowra, NSW</i> | 28 |

SIDES

| | |
|--|----------|
| SKIN ON FRIES <i>Australian Sea Salt, Aioli</i> | 9 |
| SAUTÉED GREENS <i>Garlic, Chilli, Olive Oil</i> | 9 |
| VILLAGE SALAD <i>Tomato, Olive, Basil, Cucumber, Feta, Greek Oregano</i> | 9 |
| WAGYU FAT SPUDS <i>Crème Fraiche, Pickled Onion, Bronze Fennel</i> | 9 |