

GRAZING

GARLIC & HERB BREAD 12 vg
add cheese 2.5

MUSHROOM BRUSCHETTA 19
braised leeks, onions, wild mushrooms, goat
cheese mousse

PARMESAN & HERB ARANCINI (4) 18 v
parmesan & herb, roquette, truffle aioli

GRAZING BOARD 33 serves 2 - 3
duck spring rolls, prawn gyozas, 4 cheese
arancini, chicken skewers, criss-cross fries, aioli

PACIFIC OCEAN OYSTERS (a) (6) gf
natural 28 - pickled ginger & soy
kilpatrick 32 - bacon, smokey bbq & worcestershire
sauce

PRAWN GYOZAS (i) (6) 22 
wakame & pickled onion salad, chilli oil

BEEF SLIDERS (3) 24 gfa
12-hour smoked beef brisket & chilli jam

CHICKEN SATAY SKEWERS (3) 21 gf
panang satay sauce, jasmine rice

CHILLI PRAWN LINGUINE (i) 38
confit tomatoes, pomodoro sauce, pickled red
chilli, garlic & fresh herbs

BLUE GRENADIER FISH & CHIPS (a) 28
beer battered fillets, lemon, tartare, chips &
house salad (grilled available gf)

ARLO PORTERHOUSE 300GM 48 gf
100-day grain fed porterhouse, chips, salad &
choice of sauce or garlic butter

AUSTRALIAN SALMON (a) 38 gf
sesame crusted salmon, bok choy, wild rice &
chorizo oil

CHICKEN PARMI 32
triple-crumbed chicken breast, smoked shaved
ham, pomodoro, 3-cheese blend, chips & house
salad

CLASSIC CAESAR SALAD 21 gfa
bacon, croutons, parmesan, anchovies, 6-minute
egg & caesar dressing
add chicken 6

HOT HONEY CHICKEN BURGER 27 
triple crumbed chicken fillet, bacon, cheese,
smokey chipotle aioli, zesty slaw & chips

MUSHROOM RISOTTO 34 gf vg
wild mushrooms, red onion, confit garlic & goat
cheese add chicken 6

SEA SALT & PEPPER SQUID (i) 25
celeriac & apple slaw, wasabi aioli

SALMON SOBA BOWL (a) 26 v vga
beetroot infused smoked salmon, soba
noodles, edame, pickled ginger & onion,
cucumber ribbons & thai coconut dressing

TWICE COOKED PORK BELLY 32 gf
apple cider, roasted apple puree, fennel &
celeriac slaw

STEAK SANDWICH 28 gfa
arlo porterhouse, lettuce, tomato, chilli jam,
pickled red onion, tasty cheese, truffle aioli,
toasted sourdough & chips

GARLIC CHICKEN BALLOTINE 38
spinach & ricotta stuffed chicken breast,
creamy garlic sauce, sweet potato mash,
sesame bok choy

SAUCES gf

peppercorn, mushroom or traditional gravy 2.5
red wine jus 2.5
garlic butter 2.5
garlic aioli 2
sweet chilli 2
tomato relish 2
tartare 2

SIDES

creamy mashed potato 4.5 gf
garden salad 4.5 gf
caesar salad 4.5 gf
seasonal vegetables 4.5 gf
spicy potato wedges, relish & aioli 14 v
chips, sauce & aioli 12

DINING

PIZZA

TROPICAL 24

shaved smoked ham, pomodoro, 3-cheese blend & fresh pineapple

CLASSIC MARGHERITA 22 v

pomodoro, 3-cheese blend, fresh tomato & basil

CAPRICCIOSA 26

pomodoro, 3-cheese blend, shaved smoked ham, mushrooms, olives, artichokes & fresh tomato

CALABRESE 28

spicy italian salami, pomodoro, 3-cheese blend, hot honey & sriracha

all pizza's are on an authentic turkish bread base. gluten free bases available

DESSERT

CLASSIC STICKY DATE PUDDING 16

sea salt butterscotch & vanilla ice-cream

CHOCOLATE ORANGE WAFFLE 16

white chocolate cointreau ganache & double chocolate ice-cream

CRÈME BRULEE 16 gf

vanilla bean, classic rose water

KIDS

INCLUDES CHOICE OF MAIN & ICE-CREAM CUP 12.5

CHEESEBURGER gfa

chips & tomato sauce

CHICKEN SCHNITZEL

chips & tomato sauce

MARGHERITA PIZZA v gfa

6" base, pomodoro, 3-cheese blend, fresh tomato

CHARCUTERIE BOARD gfa

kabana, ham, cheese cubes, gherkins, carrot, hummus, cucumber, seasonal fruit & crackers

SPAGHETTI MEATBALLS

pomodoro sauce & parmesan

ICE-CREAM CUP

vanilla gf, strawberry or chocolate & sprinkles

FISH BITES & CHIPS (i)

chips & tomato sauce

gf - gluten friendly • v - vegetarian • vg - vegan

 lightly spiced

seafood labelling

a - australian • i - imported • m - mixed origin

surcharges: • public holiday 15% • eftpos 1%

OGBC