



For Bookings Phone 9733 8923

STARTERS

- GARLIC BREAD (V)** 5
- GARLIC & CHEESE BREAD (V)** 6
- BRUSCHETTA (V)** 11
Ricotta, Roasted Rainbow Beetroot, Spinach, Semi-dried Tomatoes, Salsa Mojo & Balsamic Glaze, on Toasted Sourdough Bread
- STICKY CHILLI CHICKEN RIBS (GF)** 12
Crispy Fried, tossed in Honey, Chilli, Soy, Ginger & Garlic served on a bed of Jasmine Rice, garnished with Sesame Seeds & Shallots
- BULGOGI BEEF LETTUCE WRAPS (GF)** 16.5
Marinated & seared Beef Strips, Kimchi & Creamy Japanese Mayo, garnished with Sesame Seeds & Shallots
- CRISPY BBQ BOURBON GLAZED PORK BELLY** 17
Twice cooked Pork Belly, tossed & coated in a sweet BBQ Bourbon Glaze served on a Tangy Apple & Fennel Slaw

BURGERS served with Steakhouse Fries

- PORK BELLY BURGER** 19
Twice cooked Pork Belly Strips, Mint & Coriander Slaw, Creamy Japanese Mayo & Asian Caramel Glaze
- 2170 BURGER** 18
Angus Beef Pattie, Swiss Cheese, Sautéed Mushrooms, Lettuce, Tomato, Onion & Sour Cream
- CRISPY CHILLI CHICKEN BURGER** 18
Crispy Beer Battered Chicken Fillet, Swiss Cheese, Lettuce, Tomato, Onion, Aioli & House-made Chilli Sauce

SALADS

- CAESAR** 18
Cos Lettuce, Bacon, Parmesan, Soft Boiled Egg, Croutons & Chef's House-made Dressing
- RAINBOW BEETROOT & FETA (V)** 18
Roasted Beetroot, Crumbled Feta, Baby Spinach, Spanish Onion, Candied Walnuts, with a Sweet Vinegar Dressing
- HONEY MUSTARD CRISPY CHICKEN** 21
Beer Battered Chicken Strips, Cos Lettuce, Tomato, Cucumber, Cabbage, Carrots & Onions, with a Honey Mustard Dressing

VEGETARIAN

- VEGETABLE & HALOUMI STACK (V)** 20
Served with Spinach, Feta, Spanish Onion & Pomegranate Salad
- IMPOSSIBLE BURGER (VE)** 22
Beetroot Bun, Plant-based Pattie, Vegan Cheese, Lettuce, Tomato & Vegan Aioli, served with Sweet Potato Fries
- BEETROOT LINGUINE (V)** 21
Buttered Beetroot, Crumbled Feta, Candied Walnuts, Rocket & Salsa Mojo

KIDS MEALS (12 years & under)

- NUGGETS & CHIPS** 8
 - HAM & CHEESE PIZZA** 8
 - FISH & CHIPS** 8
- All Kids Meals come with a Bowl of Ice Cream & **FREE** Activity Bag

(VE) Vegan / (V) Vegetarian / (GF) Gluten Free

FAVOURITES

ROAST OF THE DAY 20

CHICKEN SCHNITZEL 20
MAKE IT VEGAN +2
MAKE IT A PARMIGIANI +2

BEER BATTERED FISH & CHIPS 18

LAMB & ROSEMARY SAUSAGES 20
2 SAUSAGES 23
3 SAUSAGES 23

Meaty Lamb Sausages, flavoured with Rosemary, served with Creamy Mash, Seasonal Vegetables, Gravy & Crispy Fried Onions

PORK RAMEN 22
House-made Pork Broth, with Egg Noodles, Soft Boiled Egg, Pulled Pork & Tempura Enoki

PIZZAS

TANDOORI LAMB 20
Tandoori Base, Slow Roasted Lamb, Spanish Onion, Spinach, Mozzarella & Mint Yoghurt Swirl

PUMPKIN, ROCKET & PINENUT (V) 18
Tomato Base, Roasted Pumpkin, Spanish Onion & Mozzarella, topped with Ricotta, Rocket & Toasted Pine Nuts, finished with Olive Oil & Balsamic Glaze

BULGOGI BEEF 20
Bulgogi Base, Spanish Onion, Cherry Tomatoes, Mozzarella & Marinated Beef Strips, finished with Sesame Seeds & Shallots

SATAY CHICKEN 20
Satay Base, Chicken, Spanish Onion, Spinach & Mozzarella, finished with Peanuts & Shallots

SIDES

SWEET POTATO CHIPS (V)(GF) 7

STEAKHOUSE CHIPS (V) 6

SEASONAL VEGETABLES (V)(GF) 5

GARDEN SALAD (V)(GF) 5

CREAMY MASH (V)(GF) 5

STEAMED RICE (V)(GF) 3

SAUCES, 2
Mushroom, Pepper, Diane

BREAD ROLL (V) 1

CONDIMENTS .5



GRILL

All Grill Items are served with your choice of two sides

CHICKEN BREAST 19

GRAIN FED SIRLOIN 29.5

2170 GRILL PLATE 28

Chicken Breast, Lamb & Rosemary Sausage, Bacon, Onion, Mushroom & Fried Egg

PORK SHORT RIBS 28.5

Served in a Bourbon BBQ Glaze

SEAFOOD

WHOLE STEAMED BABY BARRAMUNDI (GF) 27

Steamed with Aromatic Herbs & Chilli, served with Jasmine Rice & Thai Salad

COCONUT PRAWNS
Crispy Fried & served with a Macadamia Chilli Sambal, Jasmine Rice & Thai Salad
ENTRÉE serving of 4 Coconut Prawns 18
MAIN serving of 6 Coconut Prawns 26

SALMON FILLET & SALSA ROMESCO (GF) 28

Crispy Skin Salmon, Almond, Capsicum & Tomato Puree, with Crunchy Fried Garlic Potatoes & Chimmi Churri

DESSERTS

DEEP FRIED ICE CREAM 10
Double crumbed & fried, topped with Butterscotch Sauce

BAKED RICE PUDDING (GF) 11
Served with Charred Peach Cheek, Bourbon Syrup & Macadamia Crunch

COCONUT PANNACOTTA (GF) 11
Served with Roasted Pineapple, Toasted Shredded Coconut, Vanilla & Ginger Syrup

LUNCH

Sunday to Friday
11.30am—2.30pm

DINNER

Tuesday to Thursday
5.30pm—8.30pm
Friday to Saturday
5.30pm—9pm

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