

SOUP & SALAD			MAINS			BOWLS			PIZZA		
Thai Soup \$13			Fish & Chips \$18			Dragon Bowl \$21			Classic Margherita \$17		
Coconut Chicken, Aromatic Rice, Roasted Peppers			Crispy COD, Coleslaw, House Fries, Tartar Sauce			Teriyaki Chicken, Coconut Rice, Sautéed Veggies, Sambal, Mayo, Green Onion, Red Cabbage			Tomato Sauce, Mozzarella, Basil		
Wonton Soup \$15			Chicken Wraps \$17			Beefzilla Noodles \$21			Pepperoni \$18		
Pork & Shrimp Wontons, Pulled Chicken, Prawns, Vegetables, Wonton Broth, Garlic Oil			Tortilla, Grilled Or Crispy Chicken, Lettuce, Cheddar Blend, Onion, Garlic Mayo, House Fries			Mixed Spice Beef, Sautéed Veggies, Kung Pao Sauce, Noodles, Cilantro, Green Onion, Sesame Seed			Tomato Sauce, Pepperoni Slice, Age Padano, Mozzarella		
Hail Caesar Salad F- \$15 H- \$9			Green Gold Salmon \$25			Butter Chicken Bowl \$22			Pizza Meatore \$20		
Crispy Bacon, Garlic Croutons, Aged Padano, Caesar Dressing			Grilled Pistachio-Crusted Salmon, Pesto Sauce, Herb Pilaf, Seasonal Vegetables, Lemon			Chicken Tikka Buttery Sauce, Cilantro Basmati Rice, Garlic Naan, Cucumber Tomato Salad, Cilantro			Tomato Sauce, Mozzarella, Bacon, Capicola, Chicken, Crumbled Beef		
Add: Cajun/Grilled Chicken Or Prawns \$4			Chimichurri Lamb Chops \$28			Crispy Tofu Bowl \$19			Pizza Fattore \$18		
Leaf Me Alone House Salad F- \$15 H- \$9			Spaghetti Arrabbiata, Balsamic-Charred Vegetables			Crispy Chilled Tofu, Jasmine Rice, Cucumber, Radish, Avacado, Edamame, Ginger, Sesame, House Poke Sauce, Ajitama			Tomato Sauce, Pesto, Mozzarella, Olive, Honey, Chicken, Mushroom		
Mixed Greens, Corn, Black Beans, Feta, Dates, Walnuts, Honey-Lime Dressing, Garlic Croutons \$4			Creole Blackened Chicken \$23								
Add: Cajun/Grilled Chicken Or Prawns			Grilled Chicken Breast, Garlic Mashed Potatoes, Creole Butter, Seasonal Vegetables								
			Steak Oscar \$28								
			Sirloin, Bearnaise Sauce, Lobster, Lemon Garlic Butter, Mashed Potato, Grilled Seasonal Veggies								
			Spaghetti Frutti Di Mare \$24								
			Pomodoro Sauce, Prawns, Mussels, Salmon, Garlic Toast, Clams, Parsley								
			Fettuccine Alfredo \$17								
			Creamy Sauce, Bacon, Garlic Aged Padano, Garlic Toast, Parsley								
			Add - Chicken (Blackened/ Grilled) Or Prawns \$4								
			Spaghetti Meatballls \$22								
			Homemade Meatballs, Pomodoro Sauce, Basil, Parmesan, Garlic Toast								
			Pesto e Gamberetti \$22								
			Penne, Creamy Pesto, Prawns, Cheesy Tomato, Garlic Toast, Parmesan, Parsley								
			Aglio e Olio \$17								
			Spaghetti, Garlic, Red Chilli, Parmesan, Olive Oil, Parsley								
			Add - Chicken (Blackened / Grilled) Or Prawns \$4								
			BBQ Platter \$24								
			Pork Ribs, Brisket, BBQ Wings, Coleslaw, House Fries, Pickled Onion								
			Sub - Yam Fries Or Truffle Fries \$2								

KIDS MENU

Kids Grill Cheese	\$9
Grill Cheese With Tomato Soup	
Chicken Tenders	\$13
Kids Mac	\$10
Crispy Chicken Sandwich	\$13

DESSERTS

Crème Brulee	\$8
Brownie With Vanilla Ice Cream	\$8
Cheese Cake	\$8
Toped With Berry Compote	
Profiteroles	\$8

Happy Hour Menu

Wings	\$11
Caesar Salad	\$13
(add chicken (cajun/grilled) or prawns)	
Yam Avocado Roll	\$12
Cauli-Fry-Yay	\$8
Pizza Pepperoni	\$15
Nashville Fried Chicken Sandwich	\$15
Truffle Fries	\$6
House Fries	\$4
Grilled Cheese	\$12
Butter Chicken Bowl	\$18
Chicken Tenders	\$17
All 16oz Draught Beer	\$5.50 - \$7.00
Buck-an-Ounce - House Wine	
Domestic Bottles	\$5.50
Single Well Highballs	\$5.00
Double Well Highballs	\$8.00
10% Off - All Appetizers	



Menu

