



WEEKLY SPECIALS MENU

Monday - Friday

The Mezzanine
A Surcharge of 15% Applies on Public Holidays

Monday

5:30pm - 8:45pm

\$42



YES CHEF



Choose any 1 starter and main from our Chef's favourites

Starters

Garlic Mushrooms on Sourdough

Thinly sliced mushrooms sauteed in garlic butter and served on sourdough

Pumpkin & Ricotta Arancini

Golden fried arancini served with aioli

Tomato Bruschetta

Sourdough with marinated tomatoes, basil, onion, feta and aged balsamic

Mains

Pan-Seared Salmon (I)

With honey glazed heirloom carrots, broccolini, roasted potato and bearnaise sauce

Crispy Pork Belly

Served with honey glazed heirloom carrots, broccolini and apple sauce

Butter Chicken

Served with basmati rice and roti bread

Tuesday

5:30pm - 8:45pm

\$47

GRILL CLUB



Enjoy our grill main with 1 side and a glass of selected house wine or schooner of beer

Grill Main

Rib Eye Fillet

Served with broccolini and roasted potatoes

Thai Green Curry (V)

Asian vegetables cooked in Thai green curry paste and coconut milk, served with rice

Pan Fried Barramundi (I)

Served with capsicum, green beans, chat potatoes and teriyaki sauce

Porterhouse Steak (300g)

Served with your choice of sauce

Sides

Garlic Bread

Garden Salad



Seafood Origin: A = Australian I = Imported M = Mixed

Please advise staff of any dietary requirements or allergies. While we endeavour to accommodate all customers, we cannot guarantee meals are free from traces of allergens due to potential cross contamination as our kitchen handles allergens of all types and prepares all meals, including vegan and vegetarian options in the same environment, therefore the decision to consume a meal is the responsibility of the customer.

THE MEZZANINE

AVANI

Wednesday

5:30pm – 8:45pm

\$14
PER ITEM
\$38
FOR 3



TWO HANDS



Choose any bar bite for \$16
or bundle 3 for \$38

Bites

Buffalo Wings (6pc)

Crispy deep fried buffalo wings mixed with red hot sauce

Satay Chicken Skewers

Chicken tenderloins marinated with coconut creamy satay sauce
and garnished with fresh coriander

Salt & Pepper Calamari (I)

House spiced blend, salad, aioli

Japanese Karaage Chicken

Served with aioli

Beef Burger Slider

Slider brioche buns with angus beef patty, caramelised onion,
mustard and tomato sauce

Golden Fried Churros

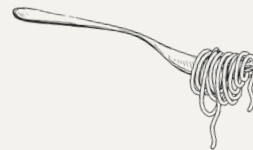
Tossed in cinnamon sugar and served with Nutella dipping Sauce

Thursday

5:30pm – 8:45pm

\$22

PASTA & POUR



Choose any 1 pasta and pair with a
glass of selected house wine or
schooner of beer

Pasta

Seafood Linguine (I)

Chilli, prawns, mussels, squid, scallops, garlic, onion,
tomato and aged parmesan

Spaghetti Bolognese

House made beef bolognese tossed with spaghetti pasta

Creamy Carbonara

Linguine with bacon, onion, garlic cream and grana padano

Veggie Tomato Linguine

Roquette, cherry tomatoes, capers, courgette,
garden peas, garlic tossed in a rose sauce

Friday

6:30pm – 9pm

\$22

FRIDAY FEELING

Choose any 1 bar bite to enjoy with
our Friday Feeling Signature Spritz or
a glass of selected house wine or
schooner of beer

Bites

Mini King Prawn Roll (A)

Butter-poached king prawns, lemon herb mayo, celery
crunch and chives in a toasted brioche roll

Grilled Halloumi Slider

Slider brioche buns with Haloumi cheese, caramelised onion,
mustard and tomato sauce

Sticky Chilli Wings

Marinated in mix of tomato, BBQ and Worcestershire sauce

Garlic Prawns

Tossed with cayenne pepper, Spanish onion and roast capsicum

Signature Spritz

Aperol Spritz



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