

## ENTREES & SHARING PLATES

<b>Marinated Olives (v + vg + gf )</b>	<b>8</b>
<b>Baked Focaccia</b> Extra virgin olive oil & balsamic, tomato salsa, basil (v +vg)	<b>12</b>
<b>Baked Petit Camembert</b> Toasted focaccia, tomato & chili relish, rocket	<b>24</b>
<b>Antipasto, Italian Platter</b> Italian prosciutto, salami, mixed olives, rocket, bocconcini, toasted focaccia	<b>29</b>
<b>Peking Duck</b> shredded crispy duck served with 4 steamed pancakes, hoi sin sauce, cucumber, spring onion & toasted sesame seeds	<b>16</b>
<b>Tempura King Prawns</b> green papaya salad, sweet chili dressing	<b>20</b>
<b>House Made Fishcakes</b> flaked salmon & barramundi fishcakes (2), coconut & lemon grass sauce, steamed Asian vegetables, crispy onions, coriander	<b>16</b>
<b>Caprese Salad</b> tossed heirloom tomatoes in EVVO & balsamic, rocket, basil fresh mozzarella (V + GF)	<b>14</b>
<b>Chorizo Arancini</b> saffron aioli, rocket & parmesan salad	<b>15</b>
<b>Salt &amp; Pepper Calamari</b> spring onion, chili & parsley, rocket salad, aioli	<b>18.5</b>
<b>Lamb Meat Balls</b> slow cooked in Pomodoro sauce, torn basil, shaved pecorino & toasted focaccia	<b>15</b>
<b>Beer Battered Chips</b> with parmesan & black pepper & truffle mayonnaise	<b>10</b>
<b>Sweet Potato Fries</b> with coriander, aioli (V + GF)	<b>10</b>

## KIDS MENU

<b>Beef Burger</b> lettuce, tomato, cheese on a brioche bun with chips	<b>12</b>
<b>Rigatoni Bolognese</b> basil & parmesan cheese	<b>12</b>
<b>Rigatoni with Butter Sauce</b> with parmesan cheese	<b>10</b>
<b>House Crumbed Chicken Schnitzel</b> served with fries	<b>12</b>

**15% surcharge on any Public Holiday/ v=vegetarian/ gf=gluten free/ vg=vegan**

# Local & Co.

E S P R E S S O B A R



## PASTA

<b>Rigatoni Bolognese</b> slow cooked beef ragu, torn basil & shaved parmesan	<b>24</b>
<b>Seafood Linguini</b> sautéed king prawns & baby squid, chili, garlic & tomato bisque sauce	<b>33</b>
<b>Linguini with Pesto</b> zucchini & fresh basil pesto, crumbled goats cheese, parmesan cheese & toasted pine nuts	<b>24</b>
<b>Lamb Meatballs with Rigatoni</b> slow cooked in Pomodoro sauce torn basil, shaved pecorino	<b>25</b>
<b>Moreton Bay Bug Linguini</b> sautéed Moreton Bay bugs with garlic & chili, steamed mussels confit cherry tomatoes & fresh parsley	<b>45</b>
<b>Italian Sausage Linguini</b> crumbled Italian sausage, toasted fennel seeds, zucchini, chili, cherry tomato & parmesan cheese	<b>25</b>
<b>Gnocchi</b> fresh house made gnocchi, Napoli sauce, parmesan cheese & fresh basil	<b>28</b>
<b>Rigatoni with Arrabbiata Sauce</b> black pepper, garlic, red chili flakes, fresh basil, roasted red capsicum, cherry tomato, parmesan & torn mozzarella (V)	<b>24</b>
<b>Vegetable Linguini</b> with roast cauliflower, zucchini, mushrooms, Napoli sauce, cherry tomato, capsicum, dukkah, crispy shallots (V + VEGAN)	<b>24</b>

## BURGERS (all served with beer battered chips)

<b>Beef Burger</b> house made beef patty, lettuce, tomato, aged cheddar, red onion pickles, Local burger sauce on a brioche bun	<b>20</b>
<b>Chicken Burger</b> seared chicken breast, bacon, cheese, baby cos lettuce, tomato saffron aioli on a brioche bun.	<b>20</b>
<b>Fish Finger Sandwich</b> tempura fish fillets, baby gem lettuce, tartar sauce	<b>20</b>
<b>Local &amp; Co. Burger</b> double house made beef patty, crispy bacon, aged cheddar, pickles, lettuce, tomato, onion rings, Local burger sauce on a brioche bun	<b>28</b>

## MAINS

<b>Grain fed Black Angus Eye Fillet (230g)</b> served with garlic & herb butter, house salad, parmesan & black pepper chips, truffle mayonnaise, beer battered onion rings	<b>43</b>
<b>Fish &amp; Chips</b> beer battered fish, triple cooked chips, tartar sauce, green leaf salad	<b>24</b>
<b>Crispy Skin Barramundi</b> chorizo & cannelloni bean cassoulet, rocket, basil & parmesan crumb	<b>32</b>
<b>Seared Salmon Fillet</b> cauliflower puree, roasted cauliflower, sultana, buttered spinach and dukkah (GF)	<b>32</b>
<b>Snapper Fillet</b> Thai noodle broth, shredded vegetables, Bok choy, toasted cashews & coriander	<b>38</b>
<b>Chicken Parmigiana</b> crumbed chicken schnitzel, Napoli sauce, fresh mozzarella, saffron aioli, green leaf salad served with beer battered chips	<b>29</b>
<b>Confit Belly Pork</b> slow cooked belly pork, sweet potato & ginger puree, tempura king prawn, Bok choy & toasted pepitas	<b>30</b>
<b>SALADS add grilled chicken or smoked trout</b>	<b>+ 6</b>
<b>Local Super Salad</b> mixed quinoa, greens, sweet potato, broccolini, avocado, cherry tomato red onion, almond flakes, feta & lime dressing	<b>20</b>
<b>Heirloom Tomato &amp; Fresh Mozzarella</b> tossed heirloom tomatoes in EVVO & balsamic, rocket, basil fresh mozzarella & sourdough crisps (V)	<b>20</b>
<b>Chicken Caesar Salad</b> baby gem lettuce, Caesar dressing, anchovies, grilled chicken & toasted sourdough croutons	<b>22</b>
<b>Chicken Pesto &amp; Avocado</b> orzo, mixed greens, cherry tomato, mozzarella, toasted pine nuts fresh basil pesto with house dressing	<b>22</b>
<b>Roast Sweet Potato</b> roasted sweet potatoes, mixed green leaf, macerated sultanas, black rice, feta, toasted pepitas, candied walnuts, crispy chick peas	<b>20</b>
<b>Sticky Glazed Asian Beef</b> sticky beef, shredded Asian vegetables, udon noodles, Bok choy, chili toasted sesame seeds, crispy onions	<b>26</b>
<b>King Prawn &amp; Mango</b> seared king prawns in garlic & chili, mixed leaf, spring onion, toasted cashews with soy & sesame dressing	<b>28</b>
<b>Local Vegan Super Salad</b> mixed greens, broccolini, red onion, black rice, sultanas, shredded vegetables, dukkah, chick peas with chili dressing	<b>20</b>