

THE  
LANDING

## STARTERS

## LET THE ADVENTURE BEGIN

**GARLIC BREAD (V) - \$10**

Toasted turkish loaf with garlic butter  
+ GRILLED CHEESE \$4

**CHEESE & BACON PULL APART - \$16**

Sourdough cob loaf filled with garlic butter, bacon, spring  
onion & cream cheese

**WILD MUSHROOM & CHEESE ARANCINI (V) - \$16**

Basil Pesto, served with truffle aioli

**HOT WINGS (GFO) - \$16**

Crispy fried chicken wings tossed in hot sauce served with  
celery and carrot sticks and ranch dipping sauce

**BAKED CAMEMBERT (V) (GFO) - \$18**

Baked camembert with spiced walnut and honey, served with  
warm Turkish bread

**BEEF FILLET TATAKI - \$22**

Seared beef fillet, onion ponzu, garlic crisps and spring onion

**POPCORN CHICKEN TACO (VO / VGO) - \$18**

Chilli & lime popcorn chicken with kale slaw, grilled corn &  
chipotle aioli in soft flour tortillas

**PORK BELLY TACOS - \$18**

Plum sauce pork belly with crunch slaw, grilled corn & fresh  
chilli in soft flour tortillas

**LEMON PEPPER CALAMARI - \$18**

Served with aioli and house salad

**SPICY SHRIMP TEMPURA - \$20**

Tempura battered shrimp, tossed with a spicy siracha aioli.  
Served with Asian slaw salad

**WEDGES (V) - \$13**

Served with sour cream & sweet chilli sauce

**CHIPS (V) - \$9**

Served with tomato sauce & aioli

**SWEET POTATO FRIES (V) - \$16**

Served with tomato sauce

**BEER BATTERED ONION RINGS (V) - \$13**

Served with tomato sauce & sweet chilli sauce

**HOUSE SALAD (V) - \$10**

Asian slaw, mixed greens, cucumber, tomato, red onion,  
house dressing

## BURGERS

## BETWEEN BREAD

**AVOCADO CHICKEN CLUB (GFO) - \$26**

Peri Peri chicken breast, bacon, tasty cheese, lettuce, and chipotle  
dressing in a Turkish panini. Served with chips

**LANDING BEEF BURGER (GFO) - \$27**

Beef patty with tasty cheese, dill pickles, sliced tomato, lettuce, aioli,  
served on a Turkish bun. Served with chips

MAKE IT A DOUBLE \$35

**PLANT BASED BURGER (V) (VGO) (GFO) - \$25**

Plant-based Beyond Burger patty, baby spinach, roasted sweet  
potato & smokey tomato jam. Served with chips

ADD HALOUMI \$6

**THE BIG CHEESE STEAK SANDWICH - \$28**

Porterhouse, bacon, grilled mushrooms, tasty cheddar, Swiss cheese,  
lettuce, tomato and beer-battered onion rings with smokey tomato  
jam. Served with chips

**BIG WAVE BURGER - \$28**

Crispy battered red emperor, lettuce, tomato, spicy prawn tempura,  
tartare sauce. Served with chips

## SALADS

**ASIAN PORK BELLY SALAD (G) (GFO) - \$26**

Crunchy kale slaw with crispy noodles, pork belly pieces,  
tossed with a Japanese dressing, topped with fried shallots &  
fresh chilli

**CAESAR SALAD (GFO) - \$22**

Cos lettuce, crispy bacon, hard boiled egg, shaved parmesan  
and croutons with home dressing and anchovies

+ GRILLED CHICKEN \$7

+ LEMON PEPPER CALAMARI \$8

**HEALTHY BUDHA BOWL (V/VGO/GF) - \$22**

Roasted sweet potato, wild rice, grape tomatoes, broccolini,  
avocado, spinach, tahini ranch, dukkha & Japanese dressing

+GRILLED CHICKEN \$7

+GRILLED HALOUMI \$6

**GRILLED CHICKEN AND PEAR SALAD (GF) - \$26**

Cos lettuce, dried cranberry, candied spiced walnuts, danish  
blue, thyme, walnut bacon vinaigrette.

Ask our friendly staff for gluten free & plant-based options available

**V** VEGETARIAN **VG** VEGAN **VGO** VEGAN OPTION **GFO** GLUTEN FREE OPTION **GF** GLUTEN FREE

## THE LANDING

### MAINS

#### CHICKEN MUSHROOM LINGUINE - \$28

Chicken, bacon, mushrooms with a white wine cream sauce and shaved parmesan

#### PRAWN & SCALLOP LINGUINE - \$31

Prawns, fish, and chorizo with nepoli sauce, topped with parmesan and a lime wedge

#### LINGUINE PESTO (V) (VGO) - \$25

Asparagus, sundried tomato, mushrooms, spinach with a creamy pesto sauce and shared parmesan

#### PARMIGIANA (VO) - \$28

Chicken breast schnitzel with leg ham, nepoli sauce & mozzarella, served with chips & salad

+ JALAPENOS \$3

+ CHORIZO \$5

#### SALMON FILLET (GF) - \$36

Grilled salmon fillet served on sweet potato wedges topped with a lemon butter sauce, asparagus and prawns

#### SLOW ROASTED PORK BELLY (GF) - \$36

Parmesan mashed potato, broccolini, red wine jus and chargrilled pineapple

#### FISH & CHIPS (GFO) - \$29

Local beer battered fillets served with chips & salad

#### BUTTER CHICKEN MASALA (GFO) - \$29

Chicken thigh marinated then cooked in a creamy butter chicken sauce, served with rice, mango chutney, naan and poppadom

#### KOREAN FRIED CHICKEN - \$27

Korean style chicken coated with a rich spicy sauce, served with chips and Asian style slaw, crispy noodles and Japanese dressing

#### BBQ BEEF SHORT RIBS - \$42

Spiced braised short ribs, BBQ sauce, kale and cabbage slaw and pineapple salsa. Served with chips

#### IRISH BANGERS AND MASH (GF) - \$26

2 Irish sausages served on mashed potatoes with seasonal greens topped with gravy and onion rings.

#### MOROCCAN STYLE LAMB CUTLETS - \$38

Couscous salad, broccolini, tzatziki sauce and salsa verde

### BUTCHER'S CUTS

#### 300G MSA SURF & TURF SCOTCH FILLET - \$59

Scotch fillet served on parmesan mash with broccolini, topped with creamy garlic prawns and lemon pepper squid

#### 300G MSA SCOTCH FILLET (GFO) - \$49

#### 250G MSA PORTERHOUSE STEAK (GFO) - \$38

#### 500G MSA RUMP STEAK (GFO) - \$54

Plus your choice of sauce:

Mushroom, Peppercorn, Garlic, Gravy (ALL GF)

+ CREAMY GARLIC PRAWNS \$8

+ LEMON PEPPER CALAMARI \$8

+ BEER BATTERED ONION RINGS \$6

#### STEAKS SERVED WITH CHIPS & SALAD

### ANKLE BITERS

#### ALL KIDS MEALS - \$14

LINGUINE PASTA NAPOLI SAUCE, PARMESAN

CHICKEN CRUMBED TENDERS (GRILLED TENDERS AVAILABLE)

BATTERED OR GRILLED FISH

MINI CHEESEBURGERS

MINUTE STEAK

### SWEET TOOTH

#### ALWAYS ROOM FOR DESSERT

#### CHOC FUDGE BROWNIE (GFO) - \$13

Warm chocolate brownie. Served with vanilla ice cream and chocolate ganache

#### STICKY TOFFEE PUDDING - \$13

Warm sticky toffee and date pudding. Served with vanilla ice cream and toffee sauce

#### ETON MESS - \$12

Smashed pavlova, cream, mixed berry coulis and fresh seasonal berries

#### SNICKERS ICE CREAM PIE - \$13

Oreo crust, Snickers and vanilla bean ice cream, chocolate and caramel sauce. Served with fresh whipped cream