

## lunch menu

# lunch menu

## small plates

<b>Sticky licky chicken wings</b>	16
<b>Halloumi bruschetta</b>	16
Grilled halloumi, guacamole, pico de gallo on sourdough	
<b>Prosciutto and brie arancini balls</b>	16
<b>Calamari</b>	15
Dusted in Szechuan salt	
<b>Australian teriyaki prawn skewers</b>	20
<b>Crispy chips</b>	8
<b>Fully loaded wedges</b>	14
Guacamole, sour cream, sweet chilli sauce, cheese, scallions	

## in between

Served with chips

<b>Curve burger</b>	22
Handmade beef patty, tomato, bacon, egg, cheese, lettuce, brioche bun	
<b>Spicy chicken sandwich</b>	22
Battered chicken fillet, lettuce, tomato, gherkin, cheese, brioche bun	
<b>Steak sandwich</b>	24
150g Australian beef, tomato, cheese, bacon, egg, Turkish bread	
<b>Club sandwich</b>	20
Triple decker, chicken, lettuce under bacon and ham	
<b>Chicken BLAT wrap</b>	18
Chicken, bacon, lettuce, guacamole, tomato, sriracha aioli	
<b>Ham, cheese and tomato jaffle</b>	12
<b>Chicken, cheese, onion and aioli jaffle</b>	12
<b>Mushroom, spinach and feta jaffle</b>	12

## salads

<b>Power salad</b>	22
Lettuce, pine nuts, pumpkin, beetroot, feta and quinoa	
<b>Caesar salad</b>	22
Chicken, bacon, croutons, lettuce, poached egg, Caesar dressing	
<b>Wild rice salad</b>	20
Wild rice, brown rice, toasted pine nuts, grilled halloumi, balsamic	

## from the grill

Served with 2 sides and a sauce of your choice

<b>Australian eye fillet 200g</b>	48
<b>Angus Porterhouse 300g</b>	38
<b>Marinated lamb rump 200g</b>	38

## large plates

<b>BBQ back ribs</b>	48
500g pork ribs, homemade BBQ sauce, crispy chips, chargrilled Mexican street spiced corn on the cob	
<b>Chicken supreme</b>	32
Prosciutto wrapped chicken breast, potato gratin, crispy salad, cumin infused mango mojo	
<b>Chef Prem's curry</b>	28
Malaysian roti, rice, mint raita, pappadums, tomato salsa	
<b>Chicken and pumpkin risotto*</b>	28
Rocket, freshly grated parmesan cheese	
*Vegetarian option available	
<b>La pasta dello chef Matteo</b>	28
Please ask our team for the current selection	
<b>Fish n' chips served with house salad</b>	18

## sweet cravings

<b>Sticky date pudding</b>	16
Caramel sauce and ice cream	
<b>Warm chocolate lava cake</b>	15
Berry compote, ice cream with a cherry on top	
<b>Strawberry gum panna cotta</b>	15
Quandong purée, fresh berries	
<b>Fruit salad</b>	10
Chef's selection of seasonal fruits	
<b>I scream, you scream</b>	8
2 scoops of your choice (ask our team for today's selection)	
<b>We all scream</b>	18
1 scoop of vanilla ice cream submerged in a salted caramel espresso martini (contains alcohol)	
<b>Charcuterie board (per person)</b>	14
Chef's selection of cheeses, cured meats, dried fruits	

## sides

<b>Red wine jus, pepper sauce, mushroom gravy</b>	2
<b>Crispy chips</b>	4
<b>Truffle mashed potato</b>	4
<b>Chargrilled asparagus and broccolini</b>	4
<b>House salad</b>	4
<b>Mexican corn on the cob</b>	4
<b>Grilled chicken</b>	5



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cafe  
bar

dinner menu

# dinner menu

## entrée

<b>Sticky lick chicken wings</b>	16
<b>Halloumi bruschetta</b> Grilled halloumi, guacamole, pico de gallo on sourdough	16
<b>Prosciutto and brie arancini balls</b>	16
<b>Calamari</b> Dusted in Szechuan salt	15
<b>Australian teriyaki prawn skewers</b>	20

## salads

<b>Power salad</b> Lettuce, pine nuts, pumpkin, beetroot, feta and quinoa	22
<b>Caesar salad</b> Chicken, bacon, croutons, lettuce, poached egg, Caesar dressing	22
<b>Wild rice salad</b> Wild rice, brown rice, toasted pine nuts, grilled halloumi, balsamic	20

## large plates

<b>BBQ back ribs</b> 500g pork ribs, homemade BBQ sauce, crispy chips, chargrilled Mexican street spiced corn on the cob	48
<b>NT barramundi</b> 230g crispy skin Humpty Doo barra, coconut pumpkin purée, caramelised fennel, charred leek and lemon myrtle beurre blanc sauce	36
<b>Local market fish (whole)</b> Please ask our team for today's fish	mp
<b>Chicken supreme</b> Prosciutto wrapped chicken breast, potato gratin, crispy salad, cumin infused mango mojo	32
<b>Chef Prem's curry</b> Malaysian roti, rice, mint raita, pappadums, tomato salsa	28
<b>Chicken and pumpkin risotto*</b> Rocket, freshly grated Parmesan cheese *Vegetarian option available	28
<b>La pasta dello chef Matteo</b> Please ask our team for the current selection	28
<b>Cheeky cow</b> Slow-cooked beef, truffle mashed potatoes, chargrilled vegetables, capers, jus	34

## from the grill

Served with 2 sides and a sauce of your choice

<b>Australian eye fillet 200g</b>	48
<b>Angus Porterhouse 300g</b>	38
<b>Marinated lamb rump 200g</b>	38

## sweet cravings

<b>Sticky date pudding</b> Caramel sauce and ice cream	16
<b>Warm chocolate lava cake</b> Berry compote, ice cream with a cherry on top	15
<b>Strawberry gum panna cotta</b> Quandong purée, fresh berries	15
<b>Fruit salad</b> Chef's selection of seasonal fruits	10
<b>I scream, you scream</b> 2 scoops of your choice (ask our team for today's selection)	8
<b>We all scream</b> 1 scoop of vanilla ice cream submerged in a salted caramel espresso martini (contains alcohol)	18
<b>Charcuterie board (per person)</b> Chef's selection of cheeses, cured meats, dried fruits	14

## sides

<b>Red wine jus, mushroom and pepper gravy</b>	2
<b>Chips</b>	4
<b>Truffle mashed potato</b>	4
<b>Chargrilled asparagus and broccolini</b>	4
<b>House salad</b>	4
<b>Mexican street corn on the cob</b>	4
<b>Grilled chicken</b>	5

# drinks menu

## beer and cider

Great Northern Original	9
Great Northern Super Crisp	8.5
Cascade Light	7.5
Carlton Dry	9
Carlton Draught	9
Peroni Libera	8.5
Peroni	9.5
Corona	9.5
4 Pines Pale/Summer/Pacific Ale	10
Strongbow Cider Apple/Pear	9

## spirits

Wybrowa Vodka	8.5
Absolute Vodka	9
Beefeater Gin	8.5
Beefeater Pink Gin	9.5
Gordons Gin	9
Wild Turkey Bourbon	8.5
Wild Turkey Rare	11.5
Wild Turkey 101	12
Ballantines Scotch	8.5
Johnny Walker Black Label	9
Glen Grant 12yo Scotch	10
Havana Club 3 Anos	8.5
Havana Club Especial	9

## sparkling wine

Chain of Fire Sparkling NV	8.5	32
La Gioiosa Prosecco	12.5	
Veuve Talihan		42
Piper Heidsieck NV Champagne		125
Craigmoor Cuvée Brut 200ml		12

## white wine

Wild Oats Semillon Sauvignon Blanc	9.5	36
Chain of Fire Pinot Grigio	8.5	32
Pikorua Sauvignon Blanc	10	45
Montrose Chardonnay	10.5	46
Robert Oatley Riesling	13	59

## rosé and moscato

Luna Rosa Rosado	10	44
Hancock & Hancock Rosé	11	45
Fiore Moscato	11	
Fiore Pink Moscato	11	42
Craigmoor Rosé 187ml		11.5

## red wine

Wild Oats Merlot	9.5	36
Chain of Fire Pinot Noir	8.5	32
Woodbrook Farm Cabernet Sauvignon	13	50
Montrose Shiraz	10.5	46
Philip Shaw Shiraz	14	55

# #drink**REFRESH**chill menu

## Non alcoholic

Soft drinks	4.5
Lemon lime and bitters	5
Barista coffees	4.5/5
Iced coffee, chocolate and caramel latte	6
Homemade iced tea	7
Milkshakes	7
Chocolate, strawberry, caramel, vanilla, coffee, caramel frappe	
Fresh Juice	9
Ask our team for todays fruit selection	

## Mocktails

Frozen Virgin Daiquiri	9
Ask our team for todays fruit selection	
Tropical Lemonade	9
Watermelon, strawberries, mint, lemonade, lime, lemon	
Fruit Punch	5
Blend of orange, apple and pineapple juice	
Virgin Mary	10
Tomato juice, celery, black pepper, Tabasco sauce, Worcestershire sauce	
Adina VIBErations	10
Pineapple and passionfruit or lychee, raspberry and lemon blended with ice	
Waterfront Sunrise	5
Orange juice with a splash of raspberry cordial	
Curve-ball	10
Kiwifruit, lemonade	
Florida Stanley	12
Blend of fresh watermelon and orange juice, muddled cucumber and topped with ginger ale	

## Cocktails

Caprioska	18
Refreshingly simple! The Caprioska is a classic cocktail made with vodka and lime, shaken and served over ice.	
Cosmopolitan	18
Cosmo as it is popularly called, is made with vodka, Cointreau, cranberry juice and freshly squeezed lime.	
Espresso Martini	18
Double espresso, Kahlua, vodka and sugar syrup. Twists available: butterscotch, chocolate, Salted caramel, popcorn.	
Frozen Fruit Daiquiri	18
Seasonal flavours vary for our frozen Daiquiri. Blended with rum, lime and ice. Perfect to chill!	
Pink Gin Spritz	18
Pink gin, strawberries, prosecco, oranges, crushed ice. Lets get tropical!	
Martini	18
Classic, dirty, shaken, stirred—we can do them all.	
Pina Colada	18
Puerto Rico Represent! Rum, Pineapple Juice and coconut cream.	
Pimms Cup	18
Classic British summertime drink.	
Margarita	18
Tequila, Cointreau and heaps of lime.	
Aperol Spritz	12
Prosecco, Aperol & Soda Water. Chill out!	
Mojito	18
Summer in a glass! White rum, muddled lime, herbaceous mint, raw sugar (optional)	