

FAVOURITES

Frites Fries 14

Truffle Sriracha Mayonnaise
(E,V)

Wagyu Burger 14.5

Milk Bun, Onion, Pickled Cucumber,
Cheddar, Dijonnaise, BBQ Sauce
+ Add Fries 2.5
+ Make it a Double 7
(E,D)

Smashed Avo and Poached Egg 14

Single free range egg, Sweet corn, Confit tomato
Grilled Sourdough
+ Add Extra Poached Egg 3
(V,E)

Fish & Chips 15

Beer battered Flathead, Tartare sauce, Lemon
+ Add Salad 6
(E,F,D)

Gochujang Chicken Bao 14

Crispy Fried Chicken, Pickled Radish, Scallions
+ Add Fries 2.5
+ Add Salad 6
(E,D)

Slow Cooked Pork Belly Burger 14.5

Crisp shallot, Coriander, Kewpie mayonnaise
Adobo sauce, Fresh Chili, red Onion
+ Add Fries 2.5
+ Add Salad 6
(E,D)

***Gluten Free options are available please
ask our team**

FLATBREAD PIZZAS

Anchovies & Kalamata Olive 23

Lilliput Caper, Chili, Rocket, Mozzarella
(F,D)

Confit Tomato & Mozzarella 22

Basil, Olive Oil
(D,V)

Pepperoni 22

Red onion, Mozzarella
(D)

Pulled Beef Short Rib 24

Whisky BBQ, Roasted Pepper, Goat Cheese, Chive
(D)

Chorizo & White Truffle Oil 23

Button Mushroom, Chili, Mozzarella
(D)

The Vegan 23

Vegan Cheese, Mushroom, confit Tomato, Roasted Capsicum, Olives
Rocket
(V)

TREN D

B A R & K I T C H E N

LUNCH
11:30am – 2:00pm

SALADS

Bocconcini Mozzarella & Heirloom Tomato Salad 14

Rocket Pesto, Pine Nut, Olive Oil, Basil, grilled Schiattata
Bread
(N,V,D)

Poached Chicken & Quinoa 14

Spinach, Confit tomato, Corn, roasted Walnut
Orange Vinaigrette
(N,GF,D)

Warm Roasted Jap Pumpkin Salad 14

Green Beans, Hung Sheep Yoghurt, Pepita, Arugula, Confit
Garlic Dressing
(V,GF,D)

MAINS

Steak & Frites 38

120 day Grain Fed Angus Fillet, Shoestring
Fries, Green Pepper Jus

Seared Coral Coast Barramundi 28

Buttered Potato, Kale, Basil & Coconut
(D,GF,F)

Seafood Linguini Aglio Olio 22

Pipis, Mussels, Calamari, Prawns, Garlic, confit Cherry Tomato, Chili
+ Add Prawns 5
(SF,E)

Buttered Garlic Prawn 22

Zucchini, Garlic Crumble, Spring Onion Confit Tomato, Chive, grilled Schiattata
(SF,E)