



# LEVEL ONE

BAR | COCKTAILS | TAPAS | HIGH TEA

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## BAR HOURS

MONDAY	Closed
TUESDAY	Closed
WEDNESDAY	5:30pm - Late
THURSDAY	12pm - Late
FRIDAY	12pm - Late
SATURDAY	12pm - Late
SUNDAY	12pm - 4:30pm*

## KITCHEN HOURS

MONDAY	Closed
TUESDAY	Closed
WEDNESDAY	5:30pm - Late
THURSDAY	12pm - 2:30pm   5:30pm - Late
FRIDAY	12pm - 2:30pm   5:30pm - Late
SATURDAY	12pm - 2:30pm   5:30pm - Late
SUNDAY	12pm - 2:30pm*

Policy - Children of any age are permitted in Level One Bar & Lounge provided they are in the direct company and supervision of a responsible adult, only during opening hours and half an hour after the kitchen closes.

\*Level One Bar & Lounge is open for trade on Sunday evenings only during Daylight Savings Time (DST).

# FOOD MENU

LUNCH THURS - SUN 12PM - 2:30PM | DINNER WED - SAT 5:30PM\*

## TO NIBBLE

	M	V
Shoe string fries with herb salt & aioli (gf) (v)	8	9
Grilled flatbread served with balsamic glaze & extra virgin olive oil (v)	11	12
House made guacamole with roasted corn chips (gf)(v)	13	14
Sweet potato wedges served with sour cream & sweet chili (gf)(v)	14	15
Selection of bruschetta:		
- Tomato, basil & buffalo mozzarella (v)	15	16
- add double smoked ham	5	5
- Wild mushroom, double smoked ham & provolone	17	19
Selection of house made dips with grilled flatbread (see blackboard) (v)	16	18
Salted Bavarian pretzels with baked cheddar cheese dip (v)	16	18

## SHARE PLATES

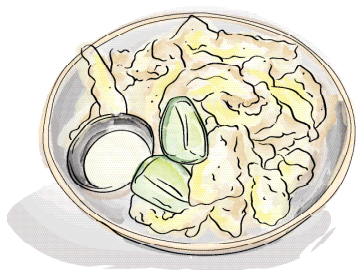
	M	V
Honey coated fried halloumi (gf)(v)	8	9
Garlic & thyme marinated olives (gf) (v)	8	9
Balsamic & honey marinated mushrooms (gf)(v)	8	9
Garlic & herb marinated baby bocconcini (gf)(v)	8	9
Sauteed chorizo with kalamata olives & roasted capsicum (gf)	9	10
Twice cooked pork belly with thai chili jam (gf)	9	10
Crispy szechuan prawns with aioli (gf)	9	10
Pork & fennel meatballs with nap sauce & parmesan cheese (gf)	9	10
Smoked salmon with kewpie mayo (gf)	9	10
Lime pepper squid with aioli (gf)	9	10
<b>Choose any 3 of the above items with grilled flat bread</b>	24	26
<b>Extra serving of flatbread</b>	4	4



**M MEMBERS V VISTORS [GF] GLUTEN FREE [V] VEGETARIAN**

## LITTLE MORE TO SHARE M V

Sticky chipotle BBQ chicken wings	19	21
Lime pepper squid with aioli <i>(gf)</i>	20	22
Australian cheese board with mixed nuts, grissini, lavosh and dried fruit	24	26
Weekly gourmet sausages with garlic mash & pepper jus <i>(see blackboard) (gf)</i>	25	26
Large pork & fennel meatballs with nap sauce & parmesan cheese <i>(gf)</i>	25	27
Large twice cooked pork belly with thai chili jam & asian slaw <i>(gf)</i>	25	27
Korean BBQ beef ribs with fresh coriander, chili & sesame seeds <i>(gf)</i>	29	31



## SALADS

Olives, fetta, rocket, cherry tomatoes with balsamic vinaigrette <i>(gf)(v)</i>	16	17
Mixed leaf, onion, cherry tomatoes, bocconcini, capsicum with salsa verde <i>(gf)(v)</i>	16	17
Semi dried tomatoes, rocket, onion, walnut with blue cheese vinaigrette <i>(gf)(v)</i>	16	17
<b>Add chicken</b>	4	4
<b>Add double smoked ham</b>	5	5

## HAND MADE FLATBREAD PIZZAS M V

Margherita with cherry tomato, bocconcini & basil <i>(v)</i>	18	19
Double smoked ham with jalapenos, brie & a drizzle of aioli	18	19
Tabasco chicken with jalapenos, fetta & honey	19	20
Moroccan lamb with mushroom, onion & tzatziki	19	21
Sirloin steak with caramelised onion, rocket & honey mustard	20	21
The five cheese with mozzarella, brie, fetta, halloumi & a blue cheese aioli <i>(v)</i>	20	21

## SOMETHING SWEET

Belgium waffle served with seasonal berries, berry ice cream & white chocolate ganache <i>(v)</i>	14	15
<b>Add ice cream</b>	3	3
<b>Add waffle</b>	5	5
Brownie with chocolate obsession ice cream, candied nuts & caramel sauce <i>(gf)(v)</i>	15	16
Handmade Amaretto parfait with berry coulis & biscuit crumble <i>(gf)(v)</i>	15	16

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