JOSEPH'S

Lounge Menu

the NIBBLES

Mediterranean Mezze (V VG DF)	18
Humus Olive Zaatar Pickles Pita Bread	
Spicy Fried Calamari (DF) Mix Leave Salad Heirloom Tomato Radish	23
Cucumber Onion Saffron Aioli	
Cauliflower & Green Lentil Salad (V VG GF) Arugula Baby Spinach Sweet Potato Cucumber Onion Heirloom Tomato Cumin Lemon Dressing Add Chicken \$7 Prawns \$9	21
Bowl of Thick Cut Chips (DF V GF) Tomato Sauce Aioli	12
Seasonal Wedges (GF) Sour Cream Sweet Chili Sauce	18
PIZZAZ and PASTAZ	
Margherita Pizza (V)	24
Napoli Sauce Basil Bocconcini Cheese	
Salami Pizza Calabrese Salami Napoli Sauce Roasted Pepper Mozzarella Cheese	28
Hawaiian Pizza Napoli Sauce Ham Pineapple Mozzarella Cheese	28
Gluten Free Pizza Base for additional	5
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Chicken Rigatoni (GFO) Mushroom Spinach Garlic Cream Sauce Shaved Grana Padano	32
Replace Chicken with Prawns for additional	6

the BIG AFFAIR

Grilled Black Angus Porterhouse (250g) (GF DF) Red Wine Jus Chips Salad	45
Angus Beef Burger Bacon Cheese Tomato Pickles Cos Lettuce Tomato Relish Burger Sauce Chips	32
Vegan Burger (V VG) Tomato Lettuce Beetroot Bun Tomato Relish Vegan Mayo Chips	28
Free Range Grilled Chicken Sandwich Cheese Tomato Cos Lettuce Turkish Roll Aioli Chips	32
Chicken Parmigiana Cheese Napoli Sauce Chips	32
Fish & Chips Beer Battered Fish Lemon Tartare Sauce Salad Chips	28
SHARING is CARING	
Charcuterie Calabrese Salami House Pickles Marinated Olives Sourdough	45
Selection of Three Cheese Double Cream Brie Cheddar Blue Dried Fruit Mix Crackers	48

the SWEET STUFF

House Made Sorbet & Ice Cream (VGO GF) Three Scoops of available flavor	16
Golden Syrup Steam Pudding (NF) Warm Orange Vanilla Gelato	18
Apple Rhubarb Tart (GF NF) vanilla gelato	18

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE DF - DAIRY FREE | NF - NUT FREE

CONSUMER ADVISORY:

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please let us know in advance if you have any allergies or dietary requirements. Whilst every effort is made to accommodate your request, we cannot guarantee allergy free meals. Due to the possible traces of allergens in the working environment and/or supplied ingredients, some items may contain or come into contact with lupins, soy, crustaceans, molluscs, eggs, fish, flour, milk, peanuts, sulphites, tree nuts and sesame seeds.

A surcharge is applicable on Sundays (10%) and Public Holidays (15%) All prices are in Australian dollars and are inclusive of GST