

PIZZAS

House made dough & sugo is freshly prepared every day using traditional Italian recipes

12" | 20

GLUTEN FREE BASE | 4

THE LANDMARK METERY PIZZA | 65

Please choose 4 toppings from below

MARGHERITA (V) - house made sugo, mozzarella, basil oil, parmesan

LOADED PEPPERONI - house made sugo, lots of pepperoni, mozzarella, parmesan

SMOKEY JOE - house made smokey bbq sauce, dry rubbed chicken, ham, pepperoni, salami, mozzarella, anchovies

EL DIABLO - sriracha spiced sugo, crispy bacon, salami, chorizo, ham, jalapeño, red onion, mozzarella

PROSCIUTTO ROCKET - mozzarella, prosciutto, rocket, shaved parmesan, sea salt

CARBONARA - sour cream base, spinach, chicken, crispy bacon, mozzarella

KLEFTIKO - house made sugo, pulled lamb, black olives, red onions, feta, mozzarella, tzatziki swirl

LOADED VEGGIE (V) - House made sugo, BBQ bourbon mushroom, roasted red capsicum, beetroot, avocado, red onion, mozzarella, spicy bulldust dukkah

CHEESEBURGER - Smokey cheddar sauce base, ground mince, crispy bacon, chorizo, mozzarella, parmesan

DESSERT

CHEFS DESSERT OF THE DAY | 12

Please ask our friendly staff for daily specials

V – vegetarian,  – vegan, GF – gluten free, DF – dairy free.

Please advise wait staff of any allergies or intolerances and we'll do our best to cater for you.



LUNCH MENU



STARTERS & ENTREES

GARLIC & HERB BREAD (V) | 9

CHEESY GARLIC & HERB BREAD | 11

STEAK FRIES (V ) - aioli | 10

LOADED FRIES - gravy, mozzarella | 13

LANDY DIRTY WEDGES - smoked cheddar sauce, bacon, shallots | 15

SWEET POTATO FRIES (V) - sour cream, sweet chilli sauce | 12

WEDGES (V) - sour cream, sweet chilli sauce | 12

CHICKEN WINGS (8) (GF) - buffalo, smoky BBQ or BBQ dry rub, ranch, dip | 12

FRIED HALLOUMI, MOZZARELLA & CAMEMBERT BITES (2ea) (V) - harissa yoghurt dusted, with spicy bulldust dukkah | 18

BRUSCHETTA (DF ) - toasted sourdough, grilled tofu, sweet potato, harissa chickpeas, caramelized onion | 14

MAINS

BATTERED OR GRILLED LOCAL FISH OF THE DAY (GF DF) - steak fries, house salad, tartare sauce, lemon wedge | 30

TU'S LAKSA - rice & egg noodles, mixed vegetables, puffed tofu, soft boiled egg, bean sprouts, chilli, peanuts, lemon wedge

VEGETABLE | 16 CHICKEN | 18 SEAFOOD | 20 COMBO | 22

CHICKEN SCHNITZEL - freshly crumbed chicken breast, steak fries, house salad, lemon wedge | 24

CHICKEN PARMIGIANA - freshly crumbed chicken breast, house made sugo, ham, mozzarella, steak fries, house salad | 26

SLOW-COOKED LAMB SHANK - red wine & tomato jus, mash, vegetables, crispy puff pastry | 28

KUNG PAO CHICKEN (GF DF VEGAN OPTION AVAILABLE) - capsicum, eggplant, roasted peanuts, Szechuan pepper, coriander, chilli served with rice. *Want to go vego? Swap the chicken to tofu* | 26

FROM THE GRILL

300G RUMP STEAK BLACK ONYX MB 3+ - grain fed, from New England tablelands served with steak fries or garlic roasted chats, house salad & sauce of your choice | 30

ADD

CREAMY GARLIC PRAWNS | 6

MOROCCAN SPICED CALAMARI (GF) | 6

SIDES

ALL | 8

creamy mash (GF)

garlic roasted chats (GF )

seasonal vegetables (V GF )

paprika dusted onion rings (V )

garden salad (V )

SAUCES

ALL GF | 3

gravy

creamy garlic & mushroom

brandy & green peppercorn

dianne

garlic butter

SALADS

PAN FRIED PORK BELLY (DF) - mixed Asian vegetable, rice noodles, sticky sweet chilli dressing | 20

SHROOMAMI (GF V ) - BBQ bourbon portobello mushrooms, roasted capsicum, fresh avocado, feta, spinach, mixed leaves, tahini dressing | 18

MOROCCAN SPICED CALAMARI (GF) -harissa chickpeas, mixed leaves, cucumber, tzatziki dressing | 18

CAESAR SALAD - cos lettuce, soft-boiled egg, bacon, anchovies, croutons, classic Caesar dressing | 18

ADD

FETA | 3

DRY RUBBED CHICKEN (GF) | 4

LEMON PEPPER CALAMARI (GF) | 6

BURGERS

served on a milk bun with steak fries

GLUTEN FREE BUN | 3

KOREAN STYLE CRISPY FRIED CHICKEN - house slaw, sticky gouchuchang sauce | 18

CARAMELIZED STEAK & ONION - 110g Aussie scotch fillet, bacon, cheese, lettuce, tomato | 20

CHEESEBURGER - House made burger patty, lettuce, tomato relish, pickles | 18

DIRTY BURGER - House made burger patty, blue cheese, smoked cheddar sauce, caramelized onions, bacon, fried egg | 22

THE BOHEMIAN (V VEGAN OPTION AVAILABLE) - Bourbon seasoned portobello mushroom, grilled halloumi, guacamole, beetroot, smoky roasted eggplant puree | 18

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