



# TREEHOUSE

## TAPAS & SMALL PLATES

*Perfect for sharing or as a starter*

### TRIO OF DIPS

Ask for Today's Selection (V) \$14.00

### MARINATED OLIVES (V) \$8.00

### SLOW BRAISED BEEF RIBS

with Pickled Veggies and Fresh Herbs (GF) \$16.50

### PRAWN DUMPLINGS

Soy and Ginger Sauce, Fried Shallots, Spring Onion  
\$13.00

### TERIYAKI CHICKEN WINGS

Toasted Sesame Seeds and Spring Onions (GF) \$16.00

### SPICY PRAWN TACOS

Slaw, Wasabi Avocado Puree,  
Coriander and Yuzu Seeds \$15.00

### GRILLED SAGANAKI

Vinocotto and Grilled Lemon (V) \$10.00

### SALT & PEPPER CALAMARI

Squid Ink Mayo, Wasabi Seeds \$15.00

### MAC & CHEESE CROQUETTES

Romesco, Spanish Chorizo and Manchego \$14.00

### SAGE, CHILLI & MANCHEGO MEATBALLS

Burst Cherry Tomatoes, Truffle Char Crumb,  
Turkish Sticks \$16.00

## TRUFFLED MUSHROOM AND PARMESAN ARANCINI

with Lemon Aioli (V) \$9.50

### ROASTED VEGGIES

Asparagus, Dutch Carrots, Broccoli, Pumpkin Puree,  
Hazelnut Dukkah (V,GF) \$14.00

### QUINOA FRITTERS

Beetroot Hummus, Feta (V) \$14.00

### PROSCIUTTO AND MELON

with shaved Parmesan (GF) \$9.50

### FISH TACOS

Pickled Cabbage, Corn Salsa, Sriracha Mayo \$15.00

### EGGPLANT CHIPS

Shallot Puree, Maple Drizzle (V) \$14.00

## MAINS

### CONFIT LEG OF DUCK

on a Truffled Mushroom and  
Parmesan Risotto (GF) \$22.50

### TRIO OF ROASTED CAULIFLOWER

Pumpkin Puree, Spiced Crispy Chickpeas,  
Crispy Kale, and Manchego (V,GF) \$18.00  
Add Prosciutto \$5.00

### PRAWN LINGUINI

Tiger Prawns cooked in Olive Oil &  
White Wine base, Garlic, Fresh Chilli,  
Cherry Tomatoes, Spinach & Fresh Herbs \$22.50

## PIZZAS

### MARGHERITA

Napoli Base, Mozzarella, Bocconcini,  
Fresh Basil (V) \$16.50

### THAI CHICKEN

Napoli Base, Mozzarella, Peppers,  
Coconut Poached Chicken, Red Onion,  
Spring Onion, Coriander and Sweet Chilli sauce \$19.50

### TREEHOUSE LOUNGE

Napoli base, Mozzarella, Salami, Chorizo,  
Bacon and BBQ Sauce \$19.50

### PUMPKIN PATCH

Olive Oil & confit Garlic base, Mozzarella,  
Roasted Pumpkin, toasted Pine Nuts,  
Fresh Rocket and Feta (V) \$18.50

### SIMPLE SAM

Napoli base, Mozzarella, Salami, Bocconcini,  
and fresh Basil \$18.50

### WALK IN THE WOODS

Olive Oil & confit Garlic base, Mozzarella, Mushrooms,  
Manchego, Fresh Rocket and Truffle oil (V) \$18.50

### CAULIFLOWER & BLUE CHEESE

Olive Oil & confit Garlic base, Mozzarella, Spinach,  
Cherry Tomatoes, Truffle Oil (V) \$18.50

### POTATO & PROSCIUTTO

Olive Oil & confit Garlic base, Rosemary \$18.50



# TREEHOUSE

## BURGERS

### CHICKPEA & BEETROOT BURGER

Caramelised Onion, Tomato, Sriracha Mayo,  
Lettuce, Smashed Avocado, Pickles with  
Sweet Potato Fries & Tomato Sauce (**V,VGO**) \$17.50

### TREEHOUSE BURGER

Angus Beef Patty, Bacon, Cheddar, Tomato,  
Lettuce, Pickles, Mayo & Magic Mustard,  
Beer Battered Chips & Tomato Sauce \$19.50

### ACHIOTE PULLED PORK BURGER

Slaw, Coriander, Cheddar, Pickles,  
Beer Battered Chips & Tomato Sauce \$19.50

## SIDE SALADS

### QUINOA

Cherry Tomato, Red Onion, Herbs, Balsamic  
Vinaigrette, Spinach & Edamame (**V,GF**) \$11.00

### TREEHOUSE SALAD

Shaved Cabbage, Lettuce, Cherry Tomatoes,  
Coconut, Coriander, Corn, Celery, Spring Onion,  
Cucumber (**V**) \$11.00

## DESSERT

### COCONUT PANNA COTTA

Toasted Coconut, Raspberry Coulis, Fresh Berries  
(**VG**) \$14.00

### SPICED PUMPKIN CAKE

Whipped Coconut Cream, Salted Caramel (**VG**)  
\$14.00

## CHEESEBOARD

Housemade Pear Puree, Caper Berries, Lavosh

1 cheese \$12.00

2 cheese \$16.00

3 cheese \$22.00

## AUSTRALIAN & NZ CRAFT BEER

Stone & Wood Pacific Ale \$9.50

Mountain Goat Organic Steam Ale \$9.50

White Rabbit Dark Ale \$10.00

## INTERNATIONAL BEER

Heineken (Netherlands) \$9.00

Carlsberg Lager (Denmark) \$8.50

Peroni Nastro Azzuro (Italy) \$8.50

## CIDER

The Hills Apple Cider \$9.00

The Hills Pear Cider \$9.00

## LOW ALCOHOL

Coopers Premium Light \$7.00

## ON TAP

Carlton Draught Pot \$4.50 | Schooner \$6.50

Cooper Pale Ale Pot \$6.00 | Schooner \$9.00

## HAPPY HOUR

Tuesday to Saturday 4pm-7pm

\$10 Cocktails | \$5 House Wine

## SPARKLING WINE

### Beelgara The Vines Brut Cuveé NV

South Eastern Australia \$7.50 | \$37

### Santa D'Sas Prosecco NV

King Valley, Victoria \$45

### Oyster Bay Sparkling Cuvee Rosé

Hawke's Bay, New Zealand \$52

## WHITE WINE & ROSÉ

### Beelgara The Vines Semillon Sauvignon Blanc

South Eastern Australia \$7.50 | \$37

### Oyster Bay Sauvignon Blanc

Marlborough, New Zealand \$9.50 | \$45

### Little Goat Creek Organic Pinot Gris

Marlborough, New Zealand \$47

### Flametree Chardonnay

Margaret River, Western Australia \$56

### Tim Adams Riesling

Clare Valley, South Australia \$49

### Oyster Bay Rosé

Marlborough, New Zealand \$45

## RED WINE

### Beelgara The Vines Cabernet Merlot Shiraz

South Eastern Australia \$7.50 | \$37

### Kingston Estate Shiraz

Clare Valley, South Australia \$9.50 | \$42

### Barossa Valley Estate GSM

(Grenache Shiraz Mourvedre)

Barossa Valley, South Australia \$55

### Little Goat Creek Organic Pinot Noir

Marlborough, New Zealand \$49

### Flametree 'Embers' Cabernet Sauvignon

Margaret River, Western Australia \$47