

equinOx

DINNER MENU

please let your waitstaff person know of any dietary requirements and we will happily accommodate, all meals are prepared freshly from our kitchen which uses nuts, seeds, gluten, dairy and soy, as a result we cannot 100% guarantee the absence of these items, a 15% surcharge applies on all public holidays
upgrade to gluten free bread for an additional \$2

*v - vegetarian *veg - vegan *df - dairy free *gf - gluten free

breakfast: 8am - 11am lunch: 11.30pm - 3pm dinner: from 5.30pm

TAPAS

PORK DUMPLINGS *DF	\$22
pork and cabbage steamed dumplings, mixed leaves, pickled ginger, tonkatsu sauce	
SQUID MINT ZUCCHINI *GF, DF	\$19
fried squid rings with fried zucchini slices, mint and rocket salad	
PRAWN AND SESAME SPRING ROLLS	\$18.5
with soy and sesame dipping sauce and salad	
FRIED HALLOUMI *V	\$16.5
with olives, sun-dried tomatoes and rocket	
BRUSCHETTA *V	\$16.5
avocado, cherry tomato concasse and red onion tossed with balsamic vinegar reduction on sour dough	

See our specials menu for amazing daily specials

MAINS

SQUID INK FISH AND CHIPS **\$31**

squid ink beer battered shark with hand-cut sweet potato chips and salad

CATCH ME IF YOU CAN **\$MP**

ask our staff about the catch of the day

STEAK SANDWICH **\$26.5**

scotch fillet, cheese, caramelized onion, sun-dried tomatoes, crunchy bacon, lettuce and mustard, chips

PORK BELLY **\$33**

with sweet onion, spiced potatoes and roasted capsicum

CHICKEN BREAST **\$32.5**

bacon wrapped slow cooked chicken stuffed with mushroom served with mushroom sauce and mashed potato

SCOTCH FILLET STEAK *GF **\$40**

300g M.S.A angus steak with fresh vegetables and roast potatoes

sauce: pepper sauce or mushroom sauce

add: prawns in garlic sauce **\$8**

LAMB RAGU PAPPARDELLE **\$34**

with porcini mushrooms, pecorino and truffle oil

FETTUCINE AND PRAWNS **\$34**

with red onion, cherry tomato, chives, parsley, olives, capers and lemon zest

SPAGHETTI DI ZUCCHINE *GF, VEG, DF **\$23.5**

olives, capers, mixed herbs, cherry tomatoes, grilled eggplant, pumpkin and crunchy kale

HOUSE-MADE GNOCCHI *V **\$32**

house-made gnocchi with braised pumpkin, beurre noisette, goats cheese, kale, shaved almond and thyme

PIZZAS

all pizzas are 12" with tomato sauce and mozzarella

MARGHERITA	\$21
basil and fresh tomato	
SICILIAN	\$25
kalamata olives, capers, fresh tomato, pepperoni, roasted capsicum	
MARINA	\$25
prawns, char grilled zucchini, capers, fresh chilli, fresh rocket	
MEAT LOVER	\$25
bacon, pepperoni, chorizo, bbq sauce swirl	
THE GARDENER	\$25
char grilled zucchini, roasted capsicum, artichoke, kalamata olives, torn mozzarella, rocket	
GARLIC TEAR AND SHARE	\$14/\$19
confit garlic sauce, mozzarella, mixed dry herbs	

SALADS

EQUINOX CAESAR \$24

bacon, shaved parmesan, coz leaves, poached egg, herb croutons and caesar dressing

ASIAN SALAD *GF, DF \$28

asian style marinated grilled chicken with mixed leaves, rocket, sun-dried tomatoes, onion and soy dressing

PRAWN SALAD *GF, DF \$27.5

seared prawns with sesame, chickpeas, pumpkin, rocket, onion, cherry tomatoes and house dressing

SIDES

CHIPS with aioli and ketchup	\$10
HAND-CUT SWEET POTATO CHIPS with aiolo and ketchup	\$12
LOADED CHIPS with truffle oil and shaved parmesan	\$12
WEDGES with sour cream and sweet chilli	\$12
SEASONAL VEGIES *GF, VEG, DF	\$9.5
SIDE SALAD mesculin, feta, red onion, cherry tomatoes and house dressing	\$8.5
MASHED POTATO	\$8.5