









SMALLER PLATES AND ENTREES

WARM GARLIC & PARMESAN BREAD

3 pieces

\$5.50 M | \$7.50 NM

ROASTED PUMPKIN ARANCINI

with lemon hummus & baby salad

\$14.5 M | \$16.9 NM

FRITTATA (GF)

warm chorizo, potato & roast capsicum frittata served with house salad & basil pesto dressing

\$14.9 M | \$16.9 NM

BEEF SALAD

marinated Thai beef salad topped with crispy noodles

\$17.9 M | \$19.9 NM

SALT & PEPPER SQUID SALAD

flash fried seasoned squid atop salad greens with tangy soya ginger dressing

\$17.5 M | \$19.5 NM

LARGER PLATES AND MAINS

GRILLED BARRAMUNDI FILLET

Served with your choice of either.
Garlic mash, steamed greens &
lemon butter sauce OR house
salad, beer battered chips & lemon
Tartare

\$24.9 M | \$26.9 NM

CHICKEN PARMIGIANA

with lashings of double smoked ham & melted cheese, house salad & seasoned fries

\$21.9 M | \$23.9 NM

STICKY TEXAS PORK RIBS

glazed with bourbon BBQ sauce, ranch slaw & baked Idaho potato

\$24.9 M | \$26.9 NM

RIB FILLET

200g grass fed rib fillet
"cooked to your liking" served on
sautéed potatoes & steamed greens
with a red wine jus & crispy onion rings

\$25.9 M | \$27.9 NM

SPECIALS

DESSERTS AND COFFEE

HOUSE CRUMBED CALAMARI | \$22.5

with baby Caesar salad, shoestring fries & lemon Tartare

CHICKEN, LEEK & MUSHROOM POT PIE | \$22.9

With puff pastry top, parmesan mash & buttered beans

PIZZA | \$16.5

Classic Italian base with mild salami, fire roasted peppers, Beachwood smoked ham, Kalamata Olives & basil pesto

WARM CREPES

with tangy lemon curd, clotted cream & vanilla bean ice cream

\$10.5

CHEESE PLATTER

(share 1-2)
a selection of local Australian cheeses
brie, aged cheddar, blue
with assorted crackers, fruits & nuts

\$13.9



COFFEE | \$4.5

Espresso, Long Black, Flat White, Latte, Mocha Chai, Dirty Chai | 50c

POT OF TEA | \$4.5

A selection of T2 favourites English Breakfast, Earl Gray, Chamomile, Green, Peppermint

AFFOGATO | \$12.5

scoop of vanilla ice cream drowned with a shot of hot espresso & Baileys. Without liqueur | \$7.9