



GLUTEN FREE GUESTS, PLEASE BE AWARE THAT DISHES MAY CONTAIN GLUTEN TRACES. IF YOU HAVE A SEVERE CELIAC CONDITION, SPEAK TO OUR STAFF.



MS PEACOCK

EAT DRINK CHILL

Small bites

TOMATO & BASIL ARANCINI M (V, VGO) 15
GRANA PADANO, CRISPY BASIL, VINO COTTO

CRISPY PORK BITES (GF) 19
ASIAN SALAD, NAM JIM DRESSING

CHICKEN KARAAGE 16
FRIED CHICKEN, TOGARASHI PEPPER SPICE, AIOLI

SALT & PEPPER CALAMARI (GF) 18
CRISPY CALAMARI, LEMON MAYONNAISE

SAN DANIELE & MELON (GFO) 21
SAN DANIELE PROSCIUTTO, FIOR DI LATTE, ROCK MELON, ROCKET SALAD, WINE GLAZE & FOCACCIA

TEX-MEX NACHOS (VO) 19
CORN CHIPS, GUACAMOLE, SOUR CREAM, JALAPEÑOS, SALSA, CHEESE SAUCE & MOZZARELLA

ULTIMATE LOADED CHIPS (GF, VO) 21
CHIPS, BACON, CHEESE SAUCE, MOZZARELLA, SPRING ONION AND YOUR CHOICE OF GRAVY, MUSHROOM, PEPPER, GARLIC SAUCE

GARLIC BREAD (V) 14
CHEESY GARLIC BREAD (V) 17
GARLIC & CHEESE PIZZA (V, GFO, VGO) 16

V - Vegetarian
VG - Vegan
VO – Vegetarian Option
VGO – Vegan Option
GF – Gluten Free
GFO – Gluten Free Option



Pizza

PIZZA CLASSICO: NAPOLETANA STYLE TRADITIONAL NEAPOLITAN DOUGH, CREATING A LIGHT, AIRY BASE WITH A SOFT CENTRE AND A SIGNATURE FLUFFY CRUST ('CORNICIONE')

GLUTEN FREE BASE +3 VEGAN CHEESE +3

GARLIC & CHEESE PIZZA (V, GFO, VGO) 16

MARGHERITA (V, GFO, VGO) 23
SAN MARZANO TOMATO SUGO, FRESH FIOR DI LATTE, BASIL, MOZZARELLA

PROSCIUTTO DE SAN DANIELE (GFO) 34
SAN MARZANO TOMATO SUGO, FIOR DI LATTE, SAN DANIELE HAM, MOZZARELLA CHEESE, CHERRY TOMATOES, ROCKET

DIAVOLA (SPICY) (GFO) 26
SAN MARZANO TOMATO SUGO, MOZZARELLA, PEPPERONI, 'NDUJA (SPICY PORK SALAMI)

BIANCA DI ZUCCA (V, GFO, VGO) 25
ROASTED PUMPKIN, SAGE, FETA, MOZZARELLA, LEEK, ROCKET & VINO COTTO (WHITE BASE)

TUTTO CARNE (GFO) 28
SAN MARZANO TOMATO SUGO, MOZZARELLA, HOMEMADE PORK SAUSAGE, HAM, CACCIATORE

HAWAIIAN (GFO) 23
SAN MARZANO TOMATO SUGO, MOZZARELLA, PINEAPPLE, COOKED HAM

CAPRICCIOSA EVOLUTA (GFO) 26
SAN MARZANO TOMATO SUGO, DOUBLE-SMOKED HAM, MUSHROOM, OLIVES, ARTICHOKE

TRIS DI FUNGHI (V, GFO, VGO) 27
MOZZARELLA, MIXED MUSHROOMS, TRUFFLE PASTE, CONFIT GARLIC OIL, TALLEGIO CHEESE [WHITE BASE]

POLLO BBQ (GFO) 28
PULLED CHICKEN, SAN MARZANO TOMATO SUGO, CAPSICUM, MUSHROOM, BBQ SAUCE

PASTA BAR

YOUR CHOICE OF SPAGHETTI, FETTUCCINE OR GLUTEN FREE PENNE

CARBONARA (GFO) 32
BACON, GRANA PADANO, CREAM, PARMESAN

AL RAGU BOLOGNESE (GFO) 28
PORK AND BEEF RAGU, CARROT, ONION, CELERY, PARMESAN CHEESE

PUMPKIN RAVIOLI (V, GFO) 29
ROASTED PUMPKIN, ALMOND BURNT BUTTER, SAGE, FIOR DI LATTE, GREENS

AGLIO OLIO PRAWN & CALAMARI (GFO) 34
KING PRAWNS, CALAMARI, GARLIC, CHILLI, EXTRA VIRGIN OLIVE OIL, HERBS & LEMON

SURF & TURF

CATCH OF THE DAY (GF) 36
CHEFS CHOICE OF GARNISH (ASK STAFF)

FISH & CHIPS 34
FLATHEAD, CHIPS, SALAD & TARTARE SAUCE

CALAMARI SALAD (GF) 28
DEEP FRIED CALAMARI, MIXED LEAF SALAD, ONION, CUCUMBER AND ROASTED SESAME DRESSING

400g WAGYU RUMP (GF) 48
QUEENSLAND, MARBLING SCORE 5, 240 DAYS GRAIN FED

350g NEW YORK STYLE PORTERHOUSE (GF) 38
BLACK ANGUS PORTERHOUSE ON THE BONE

300g BLACK ANGUS SCOTCH FILLET (GF) 69
GIPPSLAND, 150 DAYS, GRASS FED, 4+ MARBLING SCORE

ALL STEAKS ARE SERVED WITH CHIPS (GF), MASH POTATO M(GF), STEAM VEGETABLES (GF, V, VG) OR SALAD (GF, V, VG) (PICK 2)

AND YOUR CHOICE OF GRAVY, MUSHROOM, PEPPER, GARLIC SAUCE OR RED WINE JUS (ALL GF)

ADD SURF & TURF (GF) 11
ADD GRILLED GARLIC PRAWNS (GF) (3) 14

Bigger things

Classics

WAGYU BEEF CHEESEBURGER 26
CHARGILLED, CHEESE, HOUSE BURGER SAUCE, PICKLE, LETTUCE & CRISPY ONION

MS PEACOCK STEAK SANDWICH 31
WAGYU BEEF, LETTUCE, CRISPY ONION, BRIE CHEESE, STEAK CHIPS, TOMATO AND SMOKY RELISH.

FLAMING JACK PARMA STACK 59
2 SCHNITZELS, BACON, PEPPERONI, HAM, BEEF BRISKET, NAPOLI SAUCE, BBQ SAUCE, MOZZARELLA, ONION RINGS, COLESLAW WITH FLAMING JACK DANIEL'S

CLASSIC CHICKEN PARMIGIANA (VGO) 29
TOMATO SUGO, DOUBLE-SMOKED LEG HAM, MOZZARELLA, CHIPS & SALAD

CHICKEN SCHNITZEL (VGO) 27
CHIPS & SALAD

CAESAR SALAD (GFO) 21
COS, PARMESAN, CROUTONS, ANCHOVIES, BOILED EGG, BACON, HOUSE CAESAR DRESSING
ADD CHICKEN +6

THAI BEEF SALAD (GF) 26
CABBAGE, MINT, BASIL, CUCUMBER, BEAN SHOOTS, CORIANDER, CHILLI, TOMATO, WAGYU BEEF, NAMJIM DRESSING



Our kitchen uses gluten (wheat), nuts, peanuts, dairy, eggs, sesame, soy, and seafood. Due to shared preparation areas, we cannot guarantee any meal is allergen-free.

Guests with coeliac disease or severe allergies should speak with our manager on duty before ordering.

Sides

SAUTÉED BROCCOLINI (GF, V) 14
PESTO, PINE NUTS, CHILLI

BAKED MUSHROOMS (GF, V, VGO) 14
GARLIC HERB BUTTER & FETA

GARDEN SALAD (GF, V, VG) 13
TOMATO, CUCUMBER, ONION

STEAMED VEGETABLES (GF, V, VG) 5

ONION RINGS (V, VG) 7 (SMALL) | 14 (LARGE)

POTATO WEDGES (V, VGO) 14
SWEET CHILLI & SOUR CREAM

STEAK CHIPS (GF, V, VG) 11
WAFFLE FRIES (V, VG) 11

MASH POTATO (V, VGO) 5

EXTRAS

GRAVY, MUSHROOM, GARLIC, PEPPER SAUCE 5
AIOLI, SOUR CREAM, SWEET CHILLI 2.5
MAYONNAISE 2.5
ADD GRILLED CHICKEN +6

Desserts (ALL CONTAIN NUTS)

NY STYLE CHEESECAKE (GFO, V) 14
NEW YORK CHEESECAKE, SALTED CARAMEL SAUCE, TIMTAM CRUMBS

WHITE CHOCOLATE LAVA CAKE (V) 14
RASPBERRY SORBET, RASPBERRY COULIS, BISCOFF CRUMBS

LAVENDER BUTTERMILK PANA COTTA 14
BANANA FOAM, BISCOFF CRUMBS

