

## SNACKS & STARTERS

<b>GARLIC BREAD</b> [V]	\$10
<b>CHEESY GARLIC BREAD</b> [V]	\$12
<b>BACON &amp; CHEESE GARLIC BREAD</b>	\$14
<b>BRUSCHETTA</b> [GFO, CO, DFO]	\$20
<u>w</u> sweet & sour tomato, pickled onion, capers, whipped ricotta, basil, balsamic	
<b>SALT &amp; PEPPER SQUID</b> [GFO]	\$17
<u>w</u> aioli, lemon	
<b>ARANCINI</b> [V]	\$18
<u>w</u> pumpkin, goat cheese, pesto mayo	
<b>CAJUN FRIED CHICKEN TENDERS</b>	\$19
<u>w</u> citrus mayo	
<b>HOUSE MADE FISH FINGERS</b>	\$19
<u>w</u> tartare	
<b>DEEP FRIED PORK &amp; VEAL LASAGNE BITES</b>	\$18
<u>w</u> aioli	
<b>SCOTCH EGG</b>	\$14
<u>w</u> truffle mayo	
<b>CHEESE BOARD</b> [GFO, V, CO]	\$55
<u>w</u> 3 cheeses, house made pickled vegetables, nuts, fruit, lavosh	
<b>CHIPS</b> [GFO]	\$9
<u>w</u> garlic aioli	
[OPTION] GLUTEN FREE CHATS	

## OYSTERS

<b>1/2 DOZEN</b>	\$29
<b>FULL DOZEN</b>	\$58
<b>CHOOSE FROM</b>	MIN. 6 OF EACH TYPE
Natural [GF, DF, C]	Kilpatrick [GF, DF, C]
Chive Crème Fraiche,	Ponzu [GF, DF, C]
Salmon Pearls [GF, C]	

## BURGERS

<b>CHEESEBURGER</b> [GFO, CO]	\$21
<u>w</u> brisket pattie, onion, pickles, cheese, tomato sauce, burger sauce	
<b>BEEF BURGER</b> [GFO, CO]	\$26
<u>w</u> brisket pattie, onion, tomato, lettuce, cheese, pickles, bacon, tomato sauce, burger sauce	
<b>CAJUN FRIED CHICKEN BURGER</b> [GFO]	\$24
<u>w</u> slaw, pickles, chipotle mayo	
<b>VEGAN BURGER</b> [VF, GFO, DF]	\$26
<u>w</u> vegan pattie, onion, pickles, tomato, lettuce, vegan aioli	
<b>STEAK SANDWICH</b> [DFO, GFO, CO]	\$28
<u>w</u> pickled onion, smoked cheddar, tomato, mustard mayo	
+ GLUTEN FREE BUN & CHATS	ADD \$5

## PIZZAS

<b>HAWAIIAN</b> [GFO]	\$23
<u>w</u> ham, pineapple, mozzarella, tomato base	
<b>PEPPERONI</b> [GFO]	\$23
<u>w</u> mozzarella, tomato base	
<b>GARLIC PRAWN</b> [GFO]	\$29
<u>w</u> spinach, tomato, basil pesto, mozzarella, crème fraiche base	
<b>BBQ CHICKEN</b> [GFO]	\$25
w/ grilled capsicum, red onion, mushroom, mozzarella, BBQ base	
<b>MARGHERITA</b> [GFO, V]	\$21
<u>w</u> tomato, basil, bocconcini, mozzarella, tomato base	
+ GLUTEN FREE BASE	ADD \$5

## SALADS

<b>THAI BEEF SALAD</b> [GF, DF, C]	\$28
<u>w</u> snow peas, cucumber, capsicum, cashews, mint	
<b>CHICKEN CAESAR SALAD</b> [GFO, CO]	\$27
<u>w</u> bacon, parmesan, egg, sourdough croutons	
<b>ROAST PUMPKIN SALAD</b> [GF, C, V, VFO]	\$25
<u>w</u> pomegranate, red onion, walnut, roquette, blue cheese dressing	

## SHARE PLATES

**1KG TOMAHAWK** [DF, GF, C] \$95  
w jus

**BUTTERFLIED CHICKEN** [DF, GF, C] \$50  
w chimichurri

**SIDE OF BARRAMUNDI** [GF, C] \$85  
w lemon butter

+ ADD A SIDE DISH

**ROASTED PUMPKIN** [GF, V, C] \$14  
w hazelnut praline

**MASH POTATO** [GF, V, C] \$12

**ROASTED CARROTS** [GF, V, C] \$14  
w chilli, cumin, labna

**HOUSE SALAD** [GF, DF, V, C, VFO] \$9

**GRILLED BROCCOLINI** [GF, V, C] \$14  
w brown butter, almonds

**BOWL OF CHIPS** [GFO] \$9  
[OPTION] GLUTEN FREE CHATS

**CARAMELISED BRUSSEL SPROUTS** [GF, C] \$14  
w bacon, peas, mint

**SEASONAL VEGETABLES** [GF, V, C, VFO, DFO] \$9

## MAINS

**BEER BATTERED FLATHEAD** \$24  
w chips, salad, lemon, tartare

**PAN FRIED BARRAMUNDI** [GF] \$38  
w crushed potatoes, caponata

**500G PIPPIES** [DF] \$49  
w vermicelli, XO sauce

**CONFIT CHICKEN MARYLAND** [GF] \$34  
w/ chat potatoes, peas, pancetta, lemon, mint, gem lettuce

**SLOW COOKED LAMB SHOULDER** [GF, C, DFO] \$36  
w carrots, broccolini, labna

### DISHES BELOW INCLUDE

Your choice of chips & salad  
[or] mash & vegetables, sauce

**PANKO CRUMBED CHICKEN SCHNITZEL** \$26  
+ VEGAN FRIENDLY OPTION \$5

**PANKO CRUMBED CHICKEN PARMIGIANA** \$29

**CRUMBED LAMB CUTLETS** \$32  
+ EXTRA CUTLET ADD \$7

**300G RUMP CAP** [GFO, DFO] \$45

**300G SIRLOIN** [GFO, DFO] \$46

## SAUCES

 [GF] ADD \$3 EA

Gravy, Mushroom, Dianne, Pepper, Aioli, Chipotle Mayo, Truffle Mayo, Tartare, Burger, Pesto Mayo, Chimichurri

## PASTA / RISOTTO

**PORK & VEAL LASAGNE** \$27  
w chips & salad

**MIXED MUSHROOM RISOTTO** [GF, C, V] \$29  
w rosemary & thyme crème fraiche

**RIGATONI BOSCAIOLA** [GFO] \$29  
w mushroom, bacon, parmesan

**CHILLI CRAB ANGEL HAIR** [GFO] \$32  
w tomato, white wine, lemon, dill, parsley, chilli, pangrattato

## KIDS MENU

UNDER 12 YEARS

**CHEESEBURGER & CHIPS** [GFO] \$12

**NUGGETS & CHIPS** \$10

**FISH & CHIPS** \$10

## DESSERTS

**CHOCOLATE FONDANT** \$18  
w mascarpone, berries, mint

**VANILLA & RASPBERRY MILLE FEUILLE** \$18

**CUSTARD TART** \$16  
w orange, pineapple, passionfruit, mint

**PUMPKIN PIE** \$16  
w chai cream

**STICKY DATE PUDDING** \$16  
w butterscotch, vanilla bean ice cream

**CHEESE BOARD** [GFO, V, CO] \$55  
w 3 cheeses, house made pickled vegetables, nuts, fruit, lavosh