

GLUTEN FREE PASTA +\$3
 GLUTEN FREE TOAST +\$3
 GLUTEN FREE BUN / CHATS +\$5

GF GLUTEN FREE
 GFO GLUTEN FREE OPTION
 DF DAIRY FREE
 DFO DAIRY FREE OPTION
 VF VEGAN FRIENDLY
 VFO VEGAN FRIENDLY OPTION
 V VEGETARIAN
 C / CO COELIAC / COELIAC OPTION
 MB+ MARBLE SCORE

BREADS

GARLIC BREAD [V]	\$11
CHEESY GARLIC BREAD [V]	\$13
BACON & CHEESE GARLIC BREAD	\$15
SWEET CHILLI & CHEESE GARLIC BREAD [V]	\$15
+ ADD BACON	ADD \$2
CLASSIC BRUSCHETTA [GFO, CO, DFO, V, VFO]	\$22
<u>w</u> tomato, red onion, basil, fetta, balsamic	
CONFIT GARLIC PIZZA [GFO, V]	\$24
<u>w</u> truffle, cream cheese, rocket	

ENTRÉE / BAR SNACKS

OYSTERS [GF, C, DF]	1/2 DOZ. \$32 / FULL DOZ. \$64
Natural [OR] Kilpatrick	
CHEESE PLATTER [GFO, CO, V]	\$55
CRISPY FRIED CHICKEN TENDERS	\$22
<u>w</u> ranch, pickles	
PUMPKIN & GOATS' CHEESE ARANCINI [V]	\$20
<u>w</u> pesto mayo	
DUCK SPRING ROLLS	\$20
<u>w</u> sweet & sour sauce	
FRIED PORK DUMPLINGS	\$22
<u>w</u> dumpling sauce, chives, sesame	
POPCORN CAULIFLOWER [V, VFO]	\$19
<u>w</u> yoghurt, Indian spices	
PRAWN TWISTERS [DF] <u>w</u> chilli mayo	\$21
SALT & PEPPER SQUID [GFO, CO] <u>w</u> aioli	\$17
CHEESY FRIES [V]	\$18
<u>w</u> Marie Rose sauce, parmesan, parsley	
TRUFFLE FRIES [V] <u>w</u> parmesan, chives	\$20

BURGERS / SANDWICHES

CHEESEBURGER & CHIPS [GFO, CO]	\$24
<u>w</u> brisket pattie, onion, pickles, cheese, tomato sauce, burger sauce	
+ MAKE IT A DOUBLE OR A TRIPLE	ADD \$6 / PATTIE
VEGAN BURGER & CHIPS [DF, V, VF]	\$26
<u>w</u> onion, pickles, vegan burger sauce, tomato sauce	
JERK SPICED CHICKEN BURGER & CHIPS [GFO, CO]	\$29
<u>w</u> char-grilled pineapple, onion, tomato, lettuce, citrus mayo	
REUBEN SANDWICH & CHIPS [GFO, CO]	\$29
<u>w</u> pastrami, pickled cabbage, Swiss cheese, Russian dressing on rye	
STEAK SANDWICH & CHIPS [GFO, CO, DFO]	\$30
<u>w</u> caramelised onion, smoked cheddar, tomato, mustard mayo	

SHARE PROTEINS

72-HOUR LITTLE JOE BEEF SHORT RIBS [GF, C, DF]	MB4+ \$150
<u>w</u> Carolina BBQ sauce	
1.5KG PORTORO TOMAHAWK [GF, C, DFO]	MB4+ \$175
<u>w</u> Café de Paris butter	
1KG RIVERINA ANGUS FLANK STEAK [GF, C, DF]	MB2+ \$95
<u>w</u> chimichurri	
1KG CONFIT PORK BELLY [GF, C, DF]	\$65
<u>w</u> sherry glaze	
HANGER STEAK [GF]	\$95
<u>w</u> béarnaise sauce, chives	
SLOW COOKED BRISKET [GF, C]	\$75
<u>w</u> Dijon & brown sugar	
1.8KG SLOW COOKED LAMB SHOULDER [GF, C]	\$95
<u>w</u> anise, oregano, red wine	
FRIED CHICKEN PIECES	\$75
<u>w</u> house made pickles & trio of sauce – blue cheese, franks, hickory BBQ	

SHARE SIDES

GREEK SALAD [GF, C, DFO, V, VFO]	\$24
<u>w</u> oregano, fetta, red wine dressing	
CHAR-GRILLED BROCCOLI [GF, V, VFO]	\$24
<u>w</u> ranch dressing, fried capers, dill	
MASH POTATO [GF, C, V]	\$14
<u>w</u> chives	
FRIED GREEN BEANS [GF]	\$21
<u>w</u> anchovy & chilli butter, fried eschalots	
CAULIFLOWER BLOSSOM [GF, V]	\$26
<u>w</u> brown butter, raisins, almonds, parsley	
ROASTED CARROTS [GFO, CO, DF, V, VFO]	\$19
<u>w</u> honey, lemon, chilli, pangrattato	
CARAMELISED BRUSSEL SPROUTS [GF]	\$22
<u>w</u> peas, bacon, confit garlic, lemon	
HOUSE SALAD [GF, C, DF, V, VFO]	\$11
GRILLED COS	\$23
<u>w</u> Caesar dressing, bacon, parmesan, sourdough	
STEAMED SEASONAL VEG [GF, C, DFO, V, VFO]	\$14
<u>w</u> confit garlic butter	
FRIED CORN COBETTES [GF, C, DFO, V, VFO]	\$17
<u>w</u> lime, paprika, chilli butter	
STEAMED CHATS [GF, C, DFO, V, VFO]	\$17
<u>w</u> ranch dressing, dill	
CHEESY FRIES [V]	\$18
<u>w</u> Marie Rose sauce, parmesan, parsley	
TRUFFLE FRIES [V] <u>w</u> parmesan, chives	\$20
CHIPS [GFO] <u>w</u> / aioli	\$10

PUB CLASSICS

BATTERED OR GRILLED BARRAMUNDI [GFO, CO, DFO] \$29

w mash & veg [OR] chips & salad

CHICKEN SCHNITZEL \$29

w mash & veg [OR] chips & salad, your choice of sauce

+ VEGAN FRIENDLY OPTION ADD \$5

+ ADD A TOPPER w ONION RINGS ADD \$10

PARMIGIANA

ham, sugo, mozzarella

BBQ

bacon, barbecue sauce, mozzarella

HAWAIIAN

ham, pineapple, sugo, mozzarella

4 CHEESE

smoked cheddar, blue cheese, parmesan, crème fraiche, mozzarella

MARGHERITA

sundried tomato, basil pesto, buffalo mozzarella

CHEESEBURGER

pickles, onion, burger sauce, ketchup

CAESAR

bacon, anchovies, caesar dressing, parmesan

BOLOGNAISE

bolognese sauce, parmesan, gremolata

350G CHAR-GRILLED [GFO, CO, DFO] \$39

PORK CUTLET

w mash & veg [OR] chips & salad, your choice of sauce

300G RIVERINA RUMP MB2+ \$49

CAP STEAK

 [GFO, CO, DFO]

w mash & veg [OR] chips & salad, your choice of sauce

500G 60-DAY DRY AGED MB2+ \$85

T-BONE STEAK

 [GFO, CO, DFO]

w mash & veg [OR] chips & salad, your choice of sauce

PASTAS

CHILLI PRAWN & CHORIZO FETTUCCINI [DFO] \$36

w cherry tomato, chilli,

parsley, dill, lemon

FOUR CHEESE & SPRING ONION RAVIOLI [V] \$29

w Napoli, herbs, parmesan

CHICKEN PESTO PASTA [GFO] \$34

w sundried tomatoes,

pine nuts, parmesan, cream

PORK & VEAL BOLOGNAISE [GFO, CO] \$29

w fettuccini, gremolata, parmesan

SALADS

CLASSIC WALDORF SALAD [GF, V] \$22

w grilled grapes, pickled apple, celery

+ ADD CHICKEN ADD \$7

CAESAR SALAD [GFO, CO] \$22

w bacon, parmesan, egg,

sourdough croutons

+ ADD CHICKEN ADD \$7

SQUID SALAD [GFO] \$29

w cucumber, bean sprouts,

mixed herbs, rocket, chilli mango dressing

SAUCES [GF, C] ADD \$4 EA

GRAVY, MUSHROOM, DIANE, PEPPER,

APPLE SAUCE, AIOLI, CHIPOTLE MAYO,

TARTARE, BURGER SAUCE, PESTO MAYO,

CHIMICHURRI, VEGAN AIOLI,

VEGAN BURGER SAUCE

PIZZAS

MARGHERITA [GFO, CO, V] \$23

w tomato, basil, bocconcini, mozzarella, tomato base

HAM & PINEAPPLE [GFO, CO] \$25

w mozzarella, tomato base

BBQ CHICKEN [GFO, CO] \$28

w grilled capsicum, red onion, mushroom, mozzarella, BBQ base

GARLIC PRAWN [GFO, CO] \$30

w spinach, tomato, basil pesto, mozzarella, crème fraiche base

PEPPERONI [GFO, CO] \$26

w mozzarella, tomato base

+ GLUTEN FREE PIZZA BASE ADD \$5

KIDS MENU

UNDER 12 YEARS

CHEESEBURGER & CHIPS [GFO, CO] \$12

SPAGHETTI BOLOGNAISE [GFO, CO] \$12

NUGGETS & CHIPS \$10

FISH & CHIPS \$10

DESSERTS

CINNAMON DONUTS \$16

w caramel sauce, Chantilly cream

STICKY DATE [V] \$16

w butterscotch sauce, vanilla bean ice cream

VEGAN MUD CAKE [V, VF] \$16

w raspberry coulis, vegan ice cream

PAVLOVA \$16

w passionfruit, raspberry coulis, Chantilly cream

CHEESE PLATTER [GFO, CO, V] \$55

PLEASE SEE OUR ALTERNATE CAKE / SLICE OPTIONS IN DISPLAY DOWNSTAIRS, OR ASK STAFF AT FOOD TILL.