

FOOD MENU

LUNCH MON-FRI 11.30-2.30PM
DINNER MON-SAT 5.30-9PM



STARTERS/SHARES

Garlic & Herb Bread (v) Toasted sourdough with housemade garlic & herb butter	\$8
Bread & Dips Plate (v,n) Housemade flatbread served with labneh, romesco, olive oil & dukkah add Nduja \$4	\$11
Mushroom Bruschetta (v,vg,df) Chargrilled sourdough with marinated mushrooms & fresh herbs add Nduja \$4	\$10
Fries (v,df) Aioli & tomato sauce	\$8
Onion Rings (6) (v,df) Chipotle aioli	\$8
Marinated Olives (v,gf,vg,df) A selection of olives marinated in-house	\$8
Arancini (5) (v) Pumpkin, ricotta & spinach with parmesan aioli	\$12
Salt & Pepper Squid (df) Yuzu mayonnaise	\$12
BBQ Pulled Pork Tostadas (4) Crispy tortilla chips with pulled pork & pineapple salsa	\$14
Karaage Chicken Bites (df) Japanese style fried chicken with chilli salt & wasabi soy mayonnaise	\$12
Jalapeno Poppers Stuffed with cream cheese, smoked cheddar & bacon with paprika aioli	\$12
Cheese Board (v,n) A selection of 3 cheeses served with crackers & accompaniments	\$18

SALADS & PASTAS

Pumpkin & Freekeh Salad (v,vg,df) Green beans, mixed leaf, cherry tomatoes, spanish onion, mixed seeds & balsamic dressing add chicken \$5	\$16
Grilled Calamari & Chorizo Salad Chickpeas, piquillo peppers, tuscan kale, saffron aioli and fresh herbs of coriander, mint & parsley add chicken \$5	\$19
Vegetarian Noodle Salad (v,vg,df) Soba noodles, julienne vegetables, wakame and bean sprouts with soy & mirin dressing add chicken \$5	\$14
Crab Linguine (df) Cherry tomatoes, zucchini, chilli, garlic & lemon	\$18
Herb Gnocchi (v,n) Pumpkin, peas, ricotta, walnuts & crispy sage	\$20

BURGERS ALL SERVED WITH FRIES

Smoked Brisket Cheeseburger House smoked with BBQ sauce, grilled onions, lettuce, tomato & pickles	\$18
Peri Peri Chicken Bacon, pineapple, lettuce, tomato & mayonnaise	\$18
Pork Burger Crumbed pork loin, pickled carrot and cucumber, house slaw & miso mayonnaise	\$18
Smoked Mushroom (v,vg,df,n) Portobello mushroom, roasted capsicum, wilted spinach & romesco sauce	\$18

MAINS

Beer Battered Flathead (df) Fries, mixed leaf salad & housemade tartare	\$20
Chicken Schnitzel House crumbed with ranch slaw, chips & choice of sauce add parmy or boscaiola topper \$3	\$19
Crumbed Lamb Cutlets (2 or 3) House crumbed cutlets with mashed potato, peas & choice of sauce	\$26/34
Pan Fried Salmon Zucchini noodles, freekeh, labneh & balsamic dressing	\$28
Crispy Skin Chicken Breast (gf,df) Cassoulet of chorizo & mixed beans (≥15min)	\$24
300g Sirloin Steak (gf,df) Fried chats, green beans, pickled eschallot, bacon-onion jam & jus (≥15min)	\$34
300g Pork Cutlet (gf,df) Roasted sweet potato, caramelised apple, watercress, chicharron & apple cider sauce (≥15min)	\$27

SIDES

Honey Glazed Carrots (v,gf) With ricotta & toasted cumin seeds	\$10
Roasted Cauliflower (v) With almond and sultana pangratata & tahini yoghurt dressing	\$10
Mashed Potato (v)	\$8

SAUCES

Classic gravy, creamy mushroom, green peppercorn, diane, or jus (gf)	\$2
Aioli, housemade BBQ, Peri Peri or Chipotle Aioli	\$1

DESSERTS

Chocolate Brownie (v,n) Vanilla ice cream, salted caramel sauce & honeycomb	\$12
Peach Parfait (v) Lemon sorbet, oat crumble & lavender syrup	\$12

KIDS UNDER 10 YEARS OF AGE

Pasta Linguine (v) Napoli sauce & cheese	\$10
Fish & Chips Tomato sauce & tartare	\$10
Cheeseburger & Chips Beef pattie with cheese, tomato sauce	\$10
Chicken Nuggets & Chips Tomato sauce	\$10
Kids Vanilla Ice-Cream Two scoops with 100's & 1000s	\$6

BEERS & BBQ
FROM 5.30PM WEDNESDAY

\$7.50 CRAFT BEER PINTS
\$20 BBQ RIBS OR CHICKEN

v = vegetarian, gf = gluten free, vg = vegan, df = dairy free, n = contains nuts, ≥15min = approx. 15 minute wait time