



---

M E N U

---

Menu created by Chef Adam Swanson

## Starters

Garlic & herb bread <b>V</b>	10.00
Crispy Barramundi bao buns (2) coriander, shallots, chipotle aioli	18.00
Salt n pepper calamari chilli, parsley, lemon E: 16.00 M: 25.00 (Main includes chips & salad)	
House made croquettes (4) <b>V</b> potato, parmesan, truffle aioli	16.00
Crispy chips with aioli <b>VE V</b>	12.00

## Burgers & more

Slow cooked steak sandwich bacon, caramelised onion, chilli jam, lettuce, tomato, chips & aioli	28.00
Haloumi burger <b>V</b> haloumi, beetroot hummus, lettuce, tomato, chips & aioli	24.00
Vegan patty available - add 5.00	
Smokey bacon cheeseburger beef patty, American cheddar, bacon, BBQ sauce, pickles & chips	25.00

SAUCES - 2.00

Mushroom | Pepper | Gravy | Diane | Bearnaise

## Main Plates

Char grilled portuguese ½ chicken <b>GF</b> brown rice, greens, preserved lemon	34.00
Tuscan slow braised lamb shank tomato, vino rosso, rosemary, mash, gremolata	36.00
Pan roasted barramundi tomato, olives, capers, chilli, kipfler potato	38.00
Grilled Murray Valley pork cutlet <b>GF</b> broccolini, romesco sauce	34.00
Slow cooked lamb shank pie red wine, porcini, herbs, potato top	28.00
Gnocchi puttanesca <b>GF VO</b> sugo, white anchovies, chilli, garlic, basil	34.00
Wagyu beef korma brown rice, naan bread, minted yoghurt	34.00
250g Slow-cooked Angus scotch broccolini, kipfler potato, w` your choice of sauce	44.00
Wagyu rump MB 6 broccolini, kipfler potato, w` your choice of sauce	36.00 52.00
Seafood duo southern battered barramundi, salt n pepper calamari, chips, salad & tartare	38.00
Classic fish n chips ale battered barramundi, chips, salad, & tartare	34.00
Panko crumbed chicken or beef schnitzel chips, salad, w` your choice of sauce Parmigiana – add 4.00	24.00

## Sides

Grilled broccolini <b>VO</b> bacon, parmesan, garlic aioli dressing	12.00
Twice cooked kipfler potatoes rosemary sea salt	14.00
Steamed corn <b>V VO</b> preserved lemon & garlic butter, paprika, pepitas	12.00

## Salads

Singapore noodle salad <b>V</b> noodles, coriander, basil, mint, crispy shallots, prawn crackers	24.00
Grilled broccolini & quinoa salad <b>V VO VE</b> rocket, almonds, parsley, preserved lemon, garlic aioli dressing	24.00
Add grilled chicken / barramundi / haloumi / slow cooked scotch fillet	8.00

## Desserts

Double chocolate brownie salted caramel sauce, vanilla ice cream	14.00
Lemon meringue tart <b>GF</b> almond crumble, lemon sorbet	16.00
Broken pavlova meringue, lemon curd, berries, coconut	14.00
Affogato espresso, ice cream Add liqueur Frangelico, Baileys, or Kahlua	9.00 6.50

A surcharge of 15% applies on all public holidays

**VE** Vegan

**GF** Gluten Free

**V** Vegetarian

**VO** Vegan option available