dinner

starters/sharing

baked brie 20.0 v gf 4.0

oven baked brie topped with walnut & honey served with crusty bread

seafood hot pot 22.0 gf 4.0

garlic marinated prawns and barra in a chorizo and saffron tomato sauce, capers w crusty bread

nachos 22.0 gf

choose chicken or ground beef w house made beans, avocado, cheese, jalapeno, tomato salsa and charred spring onion sour cream

lamb skewer 20.0 gf 4.0

harissa spiced lamb skewer, grilled flatbread, mint yoghurt, hummus

crispy duck 22.0 gf avail

sliced and lightly battered crispy duck pieces, asian noodle salad, hoisin and orange glaze

garlic & cheese crust 16.0 v gf avail 6.0

confit garlic and cheese crust with rosemary salt

popcorn chicken 17.0

fried popcorn chicken pieces with a honey chili glaze and sweet chili aioli

chips 6.0/12.0 gf

straight cut chips w your choice of sauce add gravy 2.0

house smoked nuts 7.0 gf

assorted nuts smoked in house 10% surcharge on public holidays



mains

350 g rump 45.0 gf

350-gram rump w duck fat hassleback potatoes, heirloom carrots, honey balsamic brusell sprouts and your choice of sauce

braised beef cheek pappardelle 34.0

slow braised beef cheek and mushroom ragu in a rich tomato and red wine sauce, fresh herbs and parmesan

seared kingfish laksa 34.0

seared kingfish fillet, asian greens, soba noodle, laksa sauce w fresh chili and lime

chicken al fungi 32.0 gf

pan seared chicken breast in a creamy mushroom sauce, parsnip mash, broccolini, blistered toms, avo crema

house smoked pork ribs 40.0 gf

500 g smoked pork ribs sticky bbq plum sauce, slaw, hassleback duck fat potatoes

chicken schnitzel 28.0

panko crumbed schnitzel with chips and salad choice of gravy/mushroom/diane, or parmi 2.0

pie floater 30.0

brisket and provolone pie floater served with braised parsnip mash, mushy peas, topped w gravy

mi goreng 32.0

duck, prawn, bacon, fried egg, asian veg, soba noodles, sticky sweet soy sauce, carrot, topped with coriander and sesame seeds



pizzas

mushroom 25.0 gf 6.0

medley of mixed mushrooms, topped with rocket, parmesan and avo crema

chicken and brie 26.0 gf 6.0

chicken, bacon, onion, brie, avocado, sweet chili aioli

lamb 26.0

braised lamb, spinach, spanish onion, sun dried tomatoes, mint yoghurt, fetta w pomegranate reduction

prawn 26.0 gf 6.0

harissa spiced prawns, grilled zucchini, goats cheese, lemon dill aioli, capers, blistered toms

charcuterie 25.0 gf 6.0

garlic base, brie, salami, olives topped with fresh rocket, prosciutto and quince paste

classics gf 6.0

supreme, vego, meatlovers, pepperoni, tropical

salads

lamb salad 28.0

pulled lamb, spanish onion, tabouli, goats cheese, barley, grilled flatbread and hummus w a pomegranate reduction

grilled chicken salad 28.0 gf

grilled chicken breast, tomato, onion, barley, rocket, pickled beetroot, whipped feta, dukkha

vego salad 24.0 v gf

spiced cauliflower, grilled zucchini, halloumi, rocket, carrot, whipped feta, blistered toms, pumpkin, pomegranate reduction

burgers

all burgers are served with chips

philly cheese roll 26.0 gf 4.0

smoked beef rump, onion, mushrooms, capsicum, provolone, cheese sauce, garlic buttered torpedo roll

fish tacos 24.0

crispy beer battered barramundi fillets, tomato onion salsa, coleslaw, avo, fetta, coriander and sour cream

lamb and gravy roll 25.0

braised lamb in red wine herb gravy, minted mushy peas in a garlic buttered torpedo

fried chicken burger 25.0 gf 4.0

crispy fried chicken breast with bacon, cheese, slaw, sweet chili aioli

reverse seared beef burger 26.0 gf 4.0

sous vide beef pattie, housemade pickles, oak lettuce, cheese, tomato, bacon jam, garlic aioli

chicken parmi burger 26.0

chicken schnitzel, pineapple, ham and lettuce, garlic aioli, mozzarella, nap sauce, torpedo roll

halloumi burger 23.0 v gf 4.0

fried halloumi, oak lettuce, grilled zucchini, avocado, hummus, smoked tomato relish, pickled beetroot

10% surcharge on public holidays