

Starters

GARLIC & PARMESAN PIZZA **\$12**

12 inch pizza topped with garlic oil & fresh parmesan (v)

DIPS & FLATBREAD **\$18**

trio of dips served with chargrilled flatbread (gf) & lavosh (gfa, v)

ARANCINI **\$18**

japanese style miso arancini served with aioli (v, 7 pcs)

VINE WRAPPED HALOUMI **\$17**

pan fried & served on hummus, with kalamata olives (v)

DUCK SPRING ROLLS **\$17**

peking duck & cabbage spring rolls served with sweet chilli sauce (4 pcs)

SALT & PEPPER SQUID **\$18**

on a bed of greens with aioli (gf)

TASTING PLATE **\$55**

vine wrapped haloumi, salt & pepper squid, arancini & duck spring rolls (serves 3-4)

Pub Faves

BEEF BURGER **\$25**

house made 200g patty, bacon, egg, american cheddar, tomato, lettuce, onion rings & mustard.

FRIED CHICKEN BURGER **\$24**

chicken thigh fillet, lettuce, tomato, grilled pineapple, BBQ sauce and aioli

VEGAN BURGER **\$25**

plant based patty, vegan cheese, lettuce, tomato, mustard & chutney (vg, gfa)

ALL BURGERS SERVED ON A TURKISH BUN WITH CHIPS & TOMATO SAUCE

BEER BATTERED BARRAMUNDI **\$24**

with chips, garden salad & aioli (gfa)

SALT & PEPPER SQUID **\$25**

with sweet potato chips, salad & aioli (gf)

CHIICKEN SCHNITZEL (300G) **\$24**

with chips, salad & standard sauce

parmi **\$27**

EGGPLANT SCHNITZEL **\$24**

panko crumbed with sweet potato chips, salad & standard sauce (vg, gf)

vegan parmi **\$28**

BANGERS & MASH **\$25**

thick pork sausages on creamy mashed potato with bacon, peas & onion gravy (gf)

SAUCES **\$3**

mushroom & thyme, pepper & rosemary, plain gravy, red wine jus (all gf)

Mains

BASIL CHICKEN SALAD **\$24**
pan grilled tenderloins, with cherry tomatoes, cucumber & salad greens, with a chilli mango salsa (gf)

MUSHROOM & HEIRLOOM TOMATO SALAD **\$24**
mixed salad greens, french beans, crushed almonds & pan fried tofu strips topped with sticky balsamic vinegar (vg)

CURRY SPECIAL **\$POA**

FISH SPECIAL **\$POA**

BRAISED BEEF CHEEKS **\$35**
marinated & slow cooked for 6 hours in red wine, served with grilled broccolini on garlic mashed potato & gremolata

280G EYE FILLET **\$42**
served with roasted kipler potatoes, beetroots, portobello mushroom & a red wine jus (gf)

400G SCOTCH FILLET **\$45**
served with chips, salad & standard sauce (gfa)

Sides

TO SHARE

SWEET POTATO CHIPS **\$13**
with aioli (gf)

FRIES **\$11**
with tomato sauce

WEDGES **\$13**
with sweet chilli & sour cream

ROASTED VEGETABLES **\$10**
with chips, garden salad & aioli (gfa)

GARDEN SALAD **\$11**

gf -gluten free
gfa - gluten free available
v - vegetarian
vg - vegan