

## 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