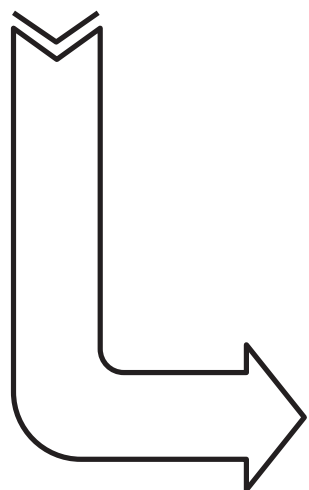


Let's get
STARTED



CHEESY GARLIC BREAD oregano (gf*) 9.0

SOUP OF THE DAY herbed bread 15.0

TWICE COOKED PORK BELLY BITES apple sour, Japanese mayonnaise,
spicy sauce (df) 14.5

COCONUT RAW FISH lime and chili dressing, sliced lime, shallots,
cherry tomatoes, fresh coriander (gf*, df) 14.5

CORN FRITTERS chimichurri sauce (v) 13.0

BUTTERMILK FRIED CHICKEN spicy aioli (gf*) 16.0

TEMPURA CAULIFLOWER BITES vegan sesame dressing (v) 13.0

SALT PEPPER SQUID lemon pepper, garlic aioli (gf*, df) 14.0

BEEF NACHOS corn chips, guacamole, sour cream, mozzarella 13.0

PUMPKIN ARANCINI pear and fig relish (gf) 15.0

Small plates will come to your table as they are prepared.
If you'd like it done differently please ask and we will do our best. Enjoy!

FEELING HUNGRY?

BEER BATTERED FISH'N'CHIPS green salad, tartare sauce, lemon wedge
(gf*) _____ 24.5

250G SILVER FERN SCOTCH FILLET fries, salad and jus _____ 34.0

LAMB SHANK roast root vegetables , potato mash , port wine jus _____ 34.0

CHICKEN SCHNITZEL fries, salad and gravy _____ 29.0

HOMEMADE BEEF BURGER cheddar cheese, bacon, beetroot,
lettuce, tomato, aioli, fries (gf*, df*) _____ 24.5

GRILLED CHICKEN BURGER swiss cheese, bacon, lettuce, tomato,
spicy aioli, fries (gf*, df*) _____ 24.5

RISOTTO pumpkin, peas, parmesan, truffle oil _____ 23.0

BANGERS AND MASH with onion gravy _____ 21.0

VEGAN SALAD moroccan spiced couscous, pumpkin seeds, cherry tomato,
pickled onion, mix leaf, balsamic vinaigrette (v) _____ 20.0

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MARGHERITA tomato, buffalo mozzarella, basil
and pine nut pesto 20.0

CHICKEN sliced chicken, onion, cranberries,
spiced plum sauce, mozzarella 23.0

MEAT LOVERS pepperoni, chorizo, cabanossi, onion,
mozzarella, capsicum, chili flakes 23.0

BEEF & BLUE herb crusted beef, roast pepper, caramelized onion,
blue cheese sauce, chili flakes 22.0

VEGE FRENZY mushroom, capsicum, onion, grilled pumpkin,
olives, mozzarella 21.0

ITALIAN SAUSAGE cabanossi and mushroom, mozzarella 23.0

Gluten free base add \$3

Would you like
**SIDES
WITH THAT?**

BEER BATTERED FRIES
with aioli

POLENTA CHIPS
spicy aioli

GREEN BEANS
sesame dressing

SIDE SALAD
mesculin, tomato, pickled onion,
balsamic vinaigrette

All \$8

Satisfy your
SWEET TOOTH

CRÈME BRULEE strawberry coulis, biscotti

CHOCOLATE BROWNIE FUDGE
vanilla ice cream, chocolate sauce

AFFOGATO
ice cream, almond biscotti, chocolate flakes

ICE CREAM SELECTION
ask our friendly staff for the flavour of the day

All \$12

AT YOUR SERVICE

* denotes dishes that can be modified upon request. We can also cater for other dietary requirements, please ask your waiter.