



Entrees

Garlic Cob Loaf	\$14	House Crumbed Salt & Pepper Squid	\$18
Artisan baked cob loaf with wild garlic butter, EVOO & sea salt (V)		With fresh lemon & nam jim (GF,DF)	
Crispy Asian Pork Belly	\$18	Lamb Souvlaki	\$18
With XO sauce, sprout salad, furikake & pickled onion (DF)		Marinated lamb shoulder, sumac onions, tzatziki, fresh herbs and olive oil (GF)	
Korean Chicken Wings	\$18	Add Pita Bread +\$4	
With Gochujang ketchup & sesame seeds		Mezze Platter	\$35 2pax
Housemade Hummus	\$16	With rustic bread, prosciutto, salami, Calabrese sausage, Italian olives, soft fetta, hummus, black waxed cheddar, crackers & crispy chickpeas	\$60 4pax
With ezme salsa, spiced chickpeas & pita bread (DF,V,VE)			

Mains

300g Black Angus Sirloin	\$44	Roasted Vegetable Salad	\$24
With chips, salad, garlic butter & sauce of choice (GF/DF)		With marinated goats cheese, spiced chickpeas, pickled onions, rocket & honey mustard	
+\$4 Mash & Veg		Add grilled chicken +\$6	
300g Southern Prime Rump	\$36	(GF, V- VE Option Available)	
With chips, salad, garlic butter & sauce of choice (GF/DF)		Grilled Pear & Candied Walnut Salad	\$26
+\$4 Mash & Veg		With chargrilled pear, candied walnuts, shaved parmesan, dried cranberry, pickled onion & wild rocket (GF/ V) (DF/VE option available)	
300g Pork Cutlet	\$36	Add chicken +\$6	
With chips, salad, garlic butter, cider braised apples & sauce of choice (GF/DF)		'The Proper Fish & Chips'	\$32
+\$4 Mash & Veg		Fresh Cod, house battered, malt vinegar chips, salad, chunky tartar & grilled lemon	
Half Kilo USA Pork Ribs	\$36	Freshly Crumbed Chicken Breast Schnitzel	\$28
Glazed in Hickory BBQ sauce with chips, pickles & candied jalapeno slaw (GF/DF)		With chips, salad & sauce of choice	
Pan Roasted Red Snapper	\$34	Parmi (ham, nap sauce & cheese) +\$4	
With sugar snaps, green peas, swiss browns, gnocchi, lemon butter & fresh herbs		Southern Fried Chicken Burger	\$26
Seafood Linguine	\$32	With Swiss cheese, bacon, pickles, baby gem lettuce, avocado, aioli & chips	
With prawns, crab, clams, cod, confit garlic, confit tomato, chilli, fresh herbs, lemon & butter		Double Angus Beef Burger	\$26
Housemade Potato Gnocchi	\$28	With cheese, bacon, tomato, ketchup, pickles, lettuce, mustard & chips (GF option available +\$4)	
With spiced Napoli sauce, crispy pancetta, confit garlic, oregano & parmesan. (V option available)		12hr Pulled Pork Burger	\$24
Roast Pumpkin Rigatoni	\$26	Slow cooked pork shoulder, glazed in Hickory BBQ sauce with house made pickles, jalapeno slaw, crunchy tortilla & chips	
With squash puree, confit garlic, confit onion, sage, marinated goats cheese & crushed cashews			
Add grilled chicken +\$6			
(V- VE Option Available)			

Sauces

Creamy Peppercorn (GF,V), Porcini (GF,V), Steak Dianne (GF,V), Gravy (GF,DF,V, VE), Korean Ketchup (GF,DF,V,VE), Nam Jim (GF,DF)	\$4
Aioli (GF,DF), Tartare (GF/DF)	\$2

Sides

Baby Gem Salad	\$12
With parmesan, crispy croutons, crispy prosciutto & buttermilk dressing	
Steamed Seasonal Vegetables	\$12
With honey mustard & roasted almonds (GF,DF,V,VEG)	
Crispy Chat Potatoes	\$12
With confit garlic butter & shaved parmesan (GF,V)	
Velvet Mash (GF/V)	\$12
Bowl of Chips with Aioli (GF/DF/V)	\$12

Kids

All served with chips & ice cream	\$15
Choice of burger, chicken nuggets, fish bites or mac & cheese	

Desserts

Bread & Butter Pudding (V)	\$14
With cinnamon sugar, maple ice cream & creme anglaise	
Sticky Date (V)	\$14
With butterscotch sauce, fresh strawberries & cookie crumb ice cream	

GF- Gluten Free, DF- Dairy Free, V- Vegetarian, VE- Vegan

No substitutions to the menu - during peak times please allow additional time as all food is prepared fresh.

Please advise staff of any dietary requirements.