



Entrees

Garlic Cob Loaf Artisan baked cob loaf with wild garlic butter, EVOO & sea salt (V)	\$14	House Crumbed Salt & Pepper Squid With fresh lemon & nam jim (GF,DF)	\$18
Fresh Italian Burrata With confit tomato salsa, basil oil, hot honey & sourdough (V)	\$22	Lamb Souvlaki Marinated lamb shoulder, sumac onions, tzatziki, fresh herbs & olive oil (GF) Add Pita Bread +\$4	\$18
Smoked Chicken Lollipops With coffee BBQ & buffalo hot sauce (GF)	\$18	Tempura Australian Prawns With chilli lime aioli & fresh lime (DF)	\$20
Mexican Corn Ribs With paprika & lime butter, marinated fetta & fresh lime (V/GF) (VE/DF option available)	\$18	Mezze Platter With sourdough bread, prosciutto, salami, bresola, Italian olives, soft fetta, muscatels, Robertson cheddar, crackers & fresh strawberries	\$35 2pax \$60 4pax

Mains

300g Black Angus Sirloin 300g Black Angus Sirloin MB2+ with chips, salad, cafe de Paris butter & sauce of choice (GF/DF option) +\$4 Mash & Veg	\$44	Roasted Vegetable Salad With marinated fetta, spiced chickpeas, pickled onions, rocket & honey mustard Add grilled chicken +\$6 (GF, V) (VE Option Available)	\$26
250g Black Angus Picanha 250g Black Angus Picanha MB3+ with chips, salad, cafe de Paris butter & sauce of choice (GF/DF option) +\$4 Mash & Veg	\$36	Green Papaya Salad With shaved green papaya, asian cabbage, Vietnamese mint, thai basil, thai coriander, roasted peanuts & nam jim dressing, (GF/DF) (V/VE option available) Add chicken +\$6	\$26
250g Riverina Lamb Rump 250g Riverina Lamb Rump with chips, salad, cafe de Paris butter & sauce of choice (GF/DF option) +\$4 Mash & Veg	\$36	'The Proper Fish & Chips' house battered cod, malt vinegar chips, crisp salad, chunky tartar & grilled lemon	\$32
Half Kilo USA Pork Ribs Tender glazed pork ribs with chips, pickles & Austin slaw (GF/DF)	\$36	Freshly Crumbed Chicken Breast Schnitzel With chips, salad & sauce of choice Parmi (ham, nap sauce & cheese) +\$4	\$28
Pan Roasted Red Snapper With crushed desiree potatoes, semi dried tomatoes, preserved lemon, fresh herbs, tender stem broccolini and lemon & herb butter (GF, DF, NF)	\$34	Smoked Southern Fried Chicken Burger With Austin slaw, roast garlic aioli, hot honey, house-made bitter sweet pickles. With chips. (GF available +\$4)	\$26
Seafood Linguine With prawns, crab, clams, cod, confit garlic, confit tomato, chilli, fresh herbs, lemon & butter	\$32	Angus Beef Burger Grilled black angus beef patty with smoked cheddar cheese, bacon jam, ketchup, mustard grain aioli, mixed leaf lettuce, bitter sweet pickles. With chips (GF option available +\$4)	\$28
Braised Beef Cheek Papardelle 15 hour braised beef cheek ragu with sauteed vegetables, shaved parmesan & gremolata crumb	\$30	Royal Steak Sandwich Sliced Ribeye, smoked cheddar cheese, tomato jam, caramelised onion, steak bearnaise, chimichurri, rocket on a artisan sourdough roll with chips	\$32
Smoked Harissa Fusilli Smokey Harissa, confit garlic, roasted fennel, crispy artichokes, fresh herbs and marinated feta (NF, V) (VE/DF option available) Add chicken +\$6	\$26		

Sauces

Creamy Peppercorn (GF,V), Porcini (GF,V), Gravy (GF,DF,V, VE), Nam Jim (GF,DF)	\$4
Aioli (GF,DF), Tartare (GF/DF), Chilli Lime Mayonaisse, Coffe BBQ Sauce, Hot Honey Sauce	\$2

Sides

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

Kids

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

Skillet Baked Brownie With sweet vanilla mascarpone & peanut praline (V)	\$16
Sticky Date With butterscotch sauce, fresh strawberries & cookie crumb ice cream (V)	\$16

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.