

FOOD MENU

ORDER AT THE BAR WITH YOUR TABLE #

Please notify staff of any food allergies you may have



STARTERS & SHARED

Freshly Shucked Rock Oysters served on ice, pepperberry mignonette (df, gf).....	5ea
Rustica Spelt Sourdough, cultured butter (v, dfo).....	6
Marinated Olives (vg, df, gf).....	8
Woodfired Flatbread, taramasalata, smoked oil (vo).....	16
Hand-Stretched Burrata, tom berries, olive chutney, sourdough (v, gfo).....	19
Buttermilk Fried Cauliflower, chimichurri, spicy salt (v, gfo, vgo).....	15
Spicy Fried Chicken Tenders, buttermilk dressing.....	16
Beef Tartare, capers, cornichon, egg yolk, potato crisps (gf, df).....	19
Raw Kingfish, crunchy chilli, sesame, nashi pear, avocado (df, gf).....	19
Wood Grilled Shark Bay Scallop, herb butter (gf, dfo).....	8ea
Chilled Prawn Slider, marie rose sauce, pickled shallots.....	14
Cheese, (please ask your waiter for options), condiments, grilled sourdough.....	17

COUNTER MEALS

FDH Cheeseburger (gfo) Beef patty, port onion jam, smokey tomato relish, pickles, milk bun & fries.....	27
Veggie Burger (v, vgo, gfo) Woodfired mushroom, cheese, beetroot, mint yoghurt & fries.....	25
Chicken Burger Ranch sauce, pickles, cos lettuce & fries.....	26
Dukkah Roasted Cauliflower Steak (vg, gf, df) Avocado, coriander, pistachio & golden raisin.....	24
Lightly Battered Local Fish & Chips (df) Chunky tartare sauce & salad.....	28
Chicken Parmigiana Ham, rich tomato napoli, scamorza, basil, salad & fries.....	29
Salmon & Grain Salad Warm king salmon, fennel, quinoa & lentil grain salad.....	29
Roast Pumpkin Salad (v, vgo, dfo) With kale, soy sesame dressing..... ~Add grilled chicken +8	22
Chicken Schnitzel Mustard slaw, herb butter, gravy & fries.....	28

WOOD GRILL & MAINS

300g Grass Fed Porterhouse (gf) Chips & salad. Ask staff for available condiments.....	42
350g Scotch Fillet (gf) Chips & salad. Ask staff for available condiments.....	49
Confit Duck Leg (gf, df) Green lentil, spiced butter, taro crisp.....	36
Woodfired Barramundi (gf) Whipped harissa butter, confit fennel, kipflers.....	38
Slow Cooked Whole Lamb Shoulder to share (3-4 people) (gfo, dfo) Flatbread, chimmichurri & spiced yoghurt.....	110

VEGGIES & SIDES

Grilled Broccoli (vg) White bean, almond salsa.....	14
Cos & Iceberg Salad (vg, dfo) French dressing & parmesan.....	13
Crispy Cocktail Potatoes (vg) Cornichons, seeded mustard & dill.....	13
Roast Pumpkin (v, vgo, dfo) Grains, mint, yoghurt.....	13
Fries, confit garlic aioli (v, vgo).....	10

DESSERTS

Chocolate Fondant Tart (v) Honeycomb ice cream.....	15
Burnt Custard (v) Seasonal fruit, strawberry sorbet.....	15

KIDS

Fish & Chips.....	12
Grilled Chicken Salad.....	12
Fried Chicken Tenders & Chips.....	12
Cheeseburger & Chips.....	12

WEEKLY SPECIALS

Monday

STEAK MONDAYS

Premium grass fed beef with chips & salad
\$25

Tuesday

PARMAS & PUPS

Bring your furry friends down every Tuesday.
Chicken Parma with chips & salad
\$20

Wednesday

TRIVIA NIGHT

7.30pm Start. Book via phone or email
Prizes to be won. Food & drink specials.

Thursday

T.G.I.T.

Oysters \$2⁵⁰ / Prosecco \$7

Weekdays 4-6pm

DUCK DAYCARE

Kids Eat Free*
*Conditions Apply

HAPPY HOUR

\$8 Schooners & \$9 House Wine

