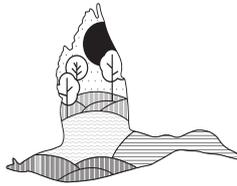


MENU

—+ STARTERS +—		—+ MAIN +—	
Leek and pecorino croquettes served with truffle aioli (5)	14	Roasted cauliflower on sundried tomato with almond pesto, basil and dry olives	19
Freshly-baked bread served with EVOO and balsamic vinegar	6	Slow cooked duck leg confit, potato gratin, broccolini and a sweet & sour cherry glaze	31
Salt & pepper squid, Asian-style salad, wasabi dressing - Add main size for \$32	16	Slow roasted 1.2kg lamb shoulder on the bone with baby vegetables. Served with rosemary and garlic potatoes (to share)	68
Mussel pot with chorizo sausage, slow cooked napoli sauce, coriander and chilli sauce, served with toasted sourdough	16	Homemade fettucine with tiger prawns, garlic, chilli and pangrattato in Napoli cream sauce	29
Southern style fried chicken strips served with housemade hot sauce (4)	17	Seafood salad: prawns, scallops, mussels, squid and fish tossed in olive oil, garlic, fresh chilli and coriander, garnished with salsa and lemon	32
Chargrilled veggie stack and roasted cherry tomato with rocket pesto	17		
Charcuterie board: veal and pork terrine, cured meat with condiments	24		
—+ PUB CLASSICS +—		—+ FROM THE GRILL +—	
Chicken parma, chips, garden salad	25	250g Sirloin grass-fed marble score 2+	35
Tiny parma, chips, garden salad	19	250g Scotch fillet Riverina Angus Reserve marble score 2+	39
Eggplant parmigiana, lasagne style, napoli, mozzarella and basil	26	<i>All grilled items are served with chips and rocket salad and come with your choice of</i>	
Grilled Angus beef burger, cheddar, caramelised onion, pickles, iceberg lettuce and aioli served with chips	25	Red wine jus	
Southern fried chicken burger with bacon, jalapenos, cheese, slaw and chipotle mayo served with chips	26	Peppercorn sauce	
Vegetable pattie burger with hummus, avocado, goat's cheese, tomato relish and lettuce served with chips	25	Mushroom sauce	
Battered fish and chips, garden salad, tartare	26		
		—+ SIDES +—	
		Beer battered chips with aioli	9
		Garden salad with kalamata olives, cherry tomatoes and house dressing	8
		Chargrilled broccolini with garlic and white wine reduction	9
		Rosemary and garlic potatoes	9



MENU

—+ DESSERTS +—

Profiteroles with vanilla ice cream, dulce de leche (soft caramel) and nut praline	12
Crème brûlée	12
Lemon tart	12
Cheese platter	
- 2 cheeses	17
- 3 cheeses	21

—+ WEEKLY SPECIALS +—

WEDNESDAY	25
250g Sirloin grass-fed marble score +2 with glass of house wine or pot of beer	
THURSDAY	20
Chicken or eggplant parma with pot of beer or house wine	

—+ HAPPY HOURS +—

WEDNESDAY - FRIDAY 3PM - 6PM	
Selected schooners of beer	8
Glass of house wine	7
Aperol spritz	12