

## TO START

<b>BREAD AND DIPS (v)</b>	<b>14</b>
Chef selection of dips, served with pita bread.	
<b>BBQ PULLED PORK SLIDERS</b>	<b>15</b>
Pickle, Siracha aioli, slaw.	
<b>GOAT CHEESE AND BEETROOT CROQUETTES (v)</b>	<b>15</b>
Minted yogurt, herbs, maple syrup.	
<b>VEGAN SPRING ROLL (v, vg, df, gf)</b>	<b>15</b>
Thai sweet chilli, and lime sauce.	
<b>BUTTERMILK FRIED CHICKEN</b>	<b>16</b>
Sweet chilli mayo, sesame, lemon.	
<b>HALLOUMI (v, gf)</b>	<b>16</b>
Watermelon, aged balsamic, crushed walnuts.	
<b>LEMON PEPPER CALAMARI (df)</b>	<b>16</b>
Lemon, dill and tartare.	
<b>LAMB PITA</b>	<b>17</b>
Minted yogurt, feta, cucumber, cherry tomatoes, pickled onion.	

## SOMETHING TO SHARE

<b>CHEF'S TASTING PLATTER</b>	<b>40</b>
Goat cheese and beetroot croquettes, fried chicken popcorn, bread and dips, vegan spring roll and condiments.	
<b>SEAFOOD PLATTER</b>	<b>55</b>
Battered barramundi fillet, fried calamari, salmon lollipop, grilled tiger prawns, tartare, lime sweet chilli, lemon, dill.	

## MAINS

<b>BUTTERMILK FRIED CHICKEN BURGER</b>	<b>20</b>
Sweet chilli mayo, slaw, melted cheese, pickle and chips.	
<b>HOOK ME UP! (df)</b>	<b>21</b>
Battered barramundi fillet, tartare, green peas, chips and salad.	
<b>ROASTED ROOT SALAD (v, vg, df, gf)</b>	<b>22</b>
Beetroot Hummus, charred broccolini, quinoa, pumpkin, spiced pepitas and house dressing.	
	+ chicken <b>5</b>
	+ lamb <b>7</b>
<b>CHICKEN PARMA</b>	<b>23</b>
Ham, Napoli sauce, cheese, chips and salad.	
<b>GRILLED CALAMARI SALAD (df, gf)</b>	<b>23</b>
Rocket, fennel, cucumber, cherry tomato, radish, pickle onion, sweet and sour dressing.	
<b>WAYGU BEEF BURGER</b>	<b>23</b>
Bacon, cos lettuce, tomato, pickle, American cheese, house burger sauce and chips.	
<b>WILD MUSHROOM RISOTTO (v, gf)</b>	<b>25</b>
Walnut, cream, grated parmesan, truffle oil.	
<b>HOUSEMADE RICOTTA GNOCHHI (v)</b>	<b>26</b>
Pumpkin, spinach, shaved parmesan, crispy sweet potato.	
<b>CHILLI AND GARLIC PRAWN LINGUINI</b>	<b>27.5</b>
Cherry tomatoes, capers, white wine, rocket and olive oil.	
<b>PAN SEARED SALMON FILLET (gf, df optional)</b>	<b>28</b>
Beetroot hummus, broccolini, fennel, quinoa and kumara.	

<b>300gm PORTERHOUSE</b>	<b>28</b>
Chips, salad and choice of your sauce, Red wine jus, creamy mushroom sauce.	

<b>SLOW ROASTED LAMB SHOULDER</b>	<b>30</b>
Roasted Dutch carrots, green peas, blistered cherry tomato, thyme, and garlic jus.	

<b>250gm GRASS FED SCOTCH FILLET</b>	<b>32</b>
Pumpkin puree, Steamed green beans and rosemary and garlic mushroom with choice of your sauce: Red wine jus, creamy mushroom sauce.	

## SIDES

- o House salad (v, ve, df, gf) **7**
- o Beer battered chips with garlic aioli (v, df) **8**
- o Potato wedges, sweet chili mayo (v, df) **9**
- o Charred broccolini with beetroot, hummus, almond flakes (v, ve, df, gf) **10**
- o Roasted baby carrots with feta (v, gf) **10**

## KIDS MENU **12**

- o Calamari and chips with tomato sauce (df)
- o Chicken schnitzel and chips with tomato sauce (df)
- o Fish & chips with tomato sauce (df)
- o Ham and cheese pizza

## SOMETHING SWEET **12**

<b>STICKY DATE PUDDING</b>
Toffee sauce, vanilla ice- cream and almond flakes.

<b>CHEESE OF THE DAY</b>
Crackers, dried fruits, quince paste.