



MENU

STARTERS

Garlic & herb bread (V)	10.00
add melty cheese	2.00
Crispy chips with aioli (VE)	11.00
Onion rings with aioli (VE)	12.00
Crispy fried chicken wings	16.00
salt & pepper or smoky BBQ sauce, pickles & aioli	
Grilled haloumi (V)(GF)	16.00
tomato basil salsa, lemon, olive oil	
Falafels (VE)(GF)	16.00
tomato salsa, aioli	
Crispy cauliflower bites (VE)	16.00
smoky seasoning, pickles & aioli	

BURGERS

Mushroom burger (V)	24.00
charred portabello, tomato basil salsa, lettuce, chips & aioli	
add haloumi or vegan patty	5.00
The beef burger	26.00
bacon, cheddar cheese, tomato, lettuce, aioli with chips & ketchup	
Fried chicken burger	26.00
butter milk chicken, bacon, cheese, chipotle, lettuce with chips & ketchup	

MAIN PLATES

Lemon & thyme chicken breast (GF)	32.00
avocado & roasted almond sour cream, basil oil, smashed potatoes, broccolini	
Lamb shank (GF)	30.00 / 40.00
red wine & rosemary jus, creamy mash	
Salt n pepper calamari	22.00 / 28.00
parsley, lemon, aioli	
Crumbed prawns	22.00 / 30.00
chips, salad, lemon, tartare	
Crispy skin atlantic salmon (GF)	36.00
smashed potatoes, broccolini & hollandaise sauce	
Seafood duo	30.00
crumbed prawns, salt n pepper calamari chips, salad & tartare	
add 1 piece fish	8.00
Classic fish n chips (GFO)	22.00 / 28.00
battered or grilled with chips, salad & tartare sauce	
Lambs fry	22.00
battered onion rings, creamy mash, bacon & gravy	
Wagyu rump MB6 250g (GF)	36.00
broccolini, smashed potatoes	
Butchers block	POA
See our specials board for Chef's cut of the day	
Panko crumb chicken schnitzel	19.00 / 25.00
chips, salad	
Panko crumb beef schnitzel	19.00 / 25.00
chips, salad	

SAUCES - 3.00

Mushroom | Pepper | Gravy | Diane | Hollandaise

Parmigiana - 4.00

Creamy prawn & squid - 9.00

BOWLS

Mongolian stir fry (V) (VEO) (GFO)	20.00
wok tossed chinese cabbage, baby corn, capsicum, carrot, bok choy & rice	
add chicken, beef, prawns	8.00
Warm roasted cauliflower & sweet potato bowl (V) (GF) (VEO)	24.00
cauliflower, sweet potato, portabello mushroom, dukkah, avocado & almond sour cream, sweet potato chips	
Pasta of the day	28.00
see specials board	

SIDES

Grilled broccolini & zucchini (V) (VEO)	12.00
parmesan, garlic aioli, crispy shallots	
Steamed vegetables (V) (VEO)	4.00
herb butter	
Creamy mash (V)	4.00

DESSERTS

Chocolate mud cake (VE)	16.00
raspberry coulis, raspberry sorbet	
Hot apple pie bites	14.00
cinnamon, butterscotch sauce, ice cream	
Sticky date pudding	14.00
butterscotch sauce, double cream	
Classic nut sundae	14.00
chocolate fudge sauce, crushed almonds, wafer	

You can order your food and drinks via the QR code at your table or at the counter

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS

(VEO) VEGETARIAN OPTION AVAILABLE **(VO)** VEGETARIAN **(GF)** GLUTEN FREE **(VE)** VEGAN