

SHARE & SMALLS

BUTTERNUT BITES 18 **VG**

Hummus, crispy chickpea, olive oil

PESTO FLATBREAD 18 **V**

Herb pesto, pine nuts, mozzarella, pecorino

BURATTA 19 **V**

Vine ripened tomato, caper & chive vinaigrette

MAC N CHEESE CROQUETTES 16 **V**

House made romesco

FRIED CALAMARI 19

Lemon & black pepper, caper mayonnaise

DIY SOFT SHELL TACOS (3) 20

Cajun Chicken / Chilli Con Carne / Fried Tofu / Beer Battered Fish
Tomato & avocado salsa, Cos lettuce, cheese

FRIED CHICKEN WINGS 20

Frank's hot sauce or smoky BBQ sauce, dill pickle, ranch dressing

TEMPERANCE SHARING BOARD 36

House made dips, grilled flatbread, olives, cheese,
selected of cured meats, house pickled vegetables

DIY BAO BUNS (3) 20 **VEGAN OPTION AVAILABLE**

Soy glazed crispy pork belly, Asian slaw, coriander, nước chấm
dressing

SALADS

CLASSIC CAESAR SALAD 24

Cos lettuce, anchovy, croutons, bacon, parmesan, soft boiled egg

ADD CHICKEN +6.5

THAI CHICKEN SALAD 26

Asian slaw, cashew, papaya, nam jim dressing

GRILLED SALMON & AVOCADO SALAD 27

Gem lettuce, cucumber, chickpea, red onion, mint, sumac, Marie Rose

HEIRLOOM CARROT & GRAIN SALAD 25 **VG**

Mixed grains, walnut, spinach, cranberry, spiced sweet potato hummus

ADD FETA +4

Some menu items may contain gluten, dairy & other allergens. If you have any allergies or dietary requirements, please advise. Merchant card transactions incur a 1.4% surcharge. Public holidays incur a 15% surcharge.

CLASSICS

FISH & CHIPS 27

House tartar, quick slaw, fries

CHICKEN PARMA 27

Bacon, roasted tomato sugo, mozzarella, pecorino, quick slaw, fries

WAGYU BURGER 26 **VEG BURGER AVAILABLE**

Bacon, tomato, lettuce, cheddar, dill pickle, onion, aioli, fries

PULLED LAMB BURGER 27

Eggplant puree, fresh tomato, shredded lettuce, chimichurri, fries

STEAK SANDWICH 27

Minute steak, lettuce, tomato, onion jam, cheese, garlic aioli, fries

HOUSE MADE CHICKEN & LEEK PIE 30 **VEG PIE AVAILABLE**

Crushed peas, baby carrots, pearl onion

MAINS

CRISPY PORK BELLY 32

BBQ onion jam, bok choy, Shimeji mushroom, aromatic jus

250G BEEF SIRLOIN 38

Caper & shallot salad, red wine jus, fries

300G GRAIN FED SCOTCH FILLET 46

Caper & shallot salad, red wine jus, fries

ROASTED BARRAMUNDI 32

Confit tomato, artichoke, zucchini, olive & asparagus

SPINACH & RICOTTA TORTELLINI 26 **V**

Brown butter, sage, pecorino

SIDES

FRIES & AIOLI 12

MIXED LEAVES 12

Dill, tomato, shallot

POTATO WEDGES 14

Chipotle mayonnaise

STEAMED GREEN VEGETABLES 12

Herb pesto, almond

MASHED POTATO & GRAVY 12

PIZZAS **ALL \$15 ON SUNDAYS**

MARGHERITA 20

House made sugo, tomato, basil, mozzarella, sea salt

VEGETARIAN 24 **VEGAN & LOW GLUTEN OPTION AVAILABLE**

Artichoke, Spanish onion, zucchini, mozzarella, Kalamata olive, rocket

PROSCIUTTO 24

Prosciutto ham, Buffalo mozzarella, rocket, Grana Padano

SPICY SALAMI 26

Tomato base, salami, capsicum, jalapeño, onion, mozzarella, chilli flakes

CHICKEN & HERB 25

Chicken, confit garlic, herb pesto, mozzarella, spinach

SWEET

PROFITEROLES 15

Vanilla ice cream, warm chocolate sauce, hazelnut

RED VELVET CAKE 16.5 **VG**

Cashew cream icing, raspberry coulis

HAZELNUT & CHOCOLATE CAKE 16

Rich chocolate ganache, vanilla ice cream

SPECIALS

MONDAY TO FRIDAY 12-3PM - \$20 LOCALS LUNCH

ASK OUR CREW FOR THE SPECIALS

MONDAY & WEDNESDAY STEAK \$25

FRIES, SALAD & A CHOICE OF SAUCE

Mushroom sauce, Peppercorn sauce or Café de Paris butter

TUESDAY & THURSDAY PARMA \$20

FRIES & SLAW - VEG OPTION AVAILABLE

THE OG Bacon, napoli sauce, mozzarella, pecorino

THE MEXICAN Spicy napoli sauce, jalapeños, southwest sauce, mozzarella

THE IRISHMAN Leg ham, Irish curry sauce, mozzarella

THE ITALIAN Napoli sauce, salami, olives, mozzarella

ALL DAY SUNDAY ROAST \$25

V - VEGETARIAN VG - VEGAN