



KITCHEN MON - THURS: 12 - 2.30PM | 4PM - LATE
FRI - SUN: OPEN ALL DAY

SHARE & SMALLS

BUTTERNUT BITES **VG** 18

Hummus, crispy chickpea, olive oil

PESTO FLATBREAD **V** 18

Herb pesto, pine nuts, mozzarella, pecorino

BURATTA **V** 19

Vine ripened tomato, caper & chive vinaigrette

MAC N CHEESE CROQUETTES **V** 16

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

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

VEGAN OPTION AVAILABLE

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 **VG** 25

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

ADD FETA +4

CLASSICS

FISH & CHIPS 27

House tartar, quick slaw, fries

CHICKEN PARMA 27

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

WAGYU BURGER 26

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

VEG BURGER AVAILABLE

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

Crushed peas, baby carrots, pearl onion **VEG PIE AVAILABLE**

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 **V** 26

Brown butter, sage, pecorino

SIDES

FRIES & AIOLI 12

MASHED POTATO & GRAVY 12

MIXED LEAVES 12

Dill, tomato, shallot

POTATO WEDGES 14

Chipotle mayonnaise

STEAMED GREEN VEGETABLES 12

Herb pesto, almond

PIZZAS **ALL \$15 ON SUNDAYS**

MARGHERITA 20

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

VEGETARIAN 24

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

VEGAN & LOW GLUTEN OPTION AVAILABLE

PROSCIUTTO 24

Prosciutto ham, Buffalo mozzarella, rocket, Grana Padano

SPICY SALAMI 26

Salami, capsicum, jalapeño, onion, mozzarella, chilli flakes

CHICKEN & HERB 25

Chicken, confit garlic, herb pesto, mozzarella, spinach

SPECIALS

MONDAY - FRIDAY WEEKDAY LUNCH \$20

ASK OUR CREW FOR THE SPECIALS

MONDAY & WEDNESDAY STEAK \$25

Fries, salad, choice of sauce: mushroom / peppercorn / Café de Paris butter

TUESDAY & THURSDAY PARMA \$20

All with 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

SWEET

PROFITEROLES 15

Vanilla ice cream, warm chocolate sauce, hazelnut

RED VELVET CAKE **VG** 16.5

Cashew cream icing, raspberry coulis

HAZELNUT & CHOCOLATE CAKE 16

Rich chocolate ganache, vanilla ice cream

V - VEGETARIAN VG - VEGAN

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.