



Starters

GRAZING BOARD 39.5

Ham, prosciutto, salami, mixed olives, hummus dip, beetroot dip, apricot, dates, grissini, cracker, lavosh, brie, Jack's English cheddar cheese (lgo)

CRISP PORK BELLY BITES 22

Miso BBQ, drunken radish, garlic pringles (ldo)(lg)

BAKED BRIE 22 **CHEFS PICK**

Hot bread, fig, truffle honey (v)

BRUSCHETTA 19

Tomato, red onion, basil, garlic, balsamic dressing, pickled veg, toasted sourdough (ld)(lgo)(vg)

BRISKET BAO (2) 21

Brisket, pea nuts, coriander, pickled cucumber, xo mayo, toasted sesame seeds

GARLIC & TRUFFLE LOAF 13

Sourdough, garlic butter, parmesan (v)

FRENCH ONION COB LOAF 23

Bacon, caramelised onion, French onion filling

KARAAGE CHICKEN 19

Sriracha, seaweed salad, kewpie, bonito flakes & toasted sesame seeds (ld)

TRUFFLE FRIES 12

Shoestring fries, truffle oil, parmesan cheese, truffle aioli (ld)(lg)

SALT & PINK PEPPERCORN SQUID 17

Citrus mayonnaise, lemon (ld)(lg)

VEG RAGU ARANCINI 16

Veg ragu stuffed arancini (ld)(vg)

CHIPS 12

Choice of sauce (ld)(lg)

Salads

CAESAR SALAD 24

Spiced buttermilk poached chicken, crisp bacon, avocado, pecorino, Caesar dressing, crisp sourdough, boiled egg (ldo)(lgo)(vo)

KALE SALAD 24

Fried chickpeas, beetroot, avocado, carrot, dried cranberries, pumpkin seed, sesame seeds, ginger & carrot dressing (ld)(lg)(vg)

ROASTED PUMPKIN SALAD 26

Warm roasted pumpkin, spinach, fetta, balsamic onions, shaved cauliflower, quinoa, pumpkin seeds, toasted pine nuts, honey balsamic dressing (ldo)(lg)(v)(vgo)

SALAD UPGRADES

Bacon 6 / Poached Chicken 8 / Salt & Pepper Squid (6) 8 / Prawns (4) 12.5

Fried Halloumi (8) 9.5 / Smoked Salmon 11

Burgers & Sandwiches

All burgers are served with a side of chips & aioli

SHROOMI BURGER 27

Mushroom patty, oak lettuce, tomato, onion rings, vegan cheese, tomato relish, vegan truffle aioli, (ldo)(lgo)(v)(vgo)

STEAK SANDWICH 28

150g Rump, caramelised onion, tomato, mesclun, oak lettuce, aioli, toasted Turkish bread (ldo)(lgo)

TROPICAL CHICKEN BURGER 24

Grilled chicken, beetroot, pineapple, oak lettuce, tomato, smoky BBQ, aioli (ldo)(lgo)

WAGYU BEEF BURGER 25

Wagyu beef patty, American cheese, oak lettuce, tomato, pickle, burger sauce (ldo)(lgo)

BURGER UPGRADES

Bacon 6 / Beef Patty 8 / Gluten Free Bun 5 / Fried Egg 5 / Extra Sauce 1

Beetroot 2 / Cheese 3.5 / Vegan Patty 11 / Onion Rings 8 / Mushroom 8



Mains

ROAST LAMB RUMP 36 **CHEFS PICK**

Herb roasted Kipfer potatoes, charred leek, steamed kale, asparagus, red wine jus (ld)(lg)

PAN ROASTED BARRAMUNDI 39

Cauliflower puree, charred broccoli, garlic crisp, chilli oil, sliced lemon (lg)

CHICKEN PARMIGIANA 30

Shaved ham, sugo, buffalo mozzarella, slaw, chips (ldo)

CHICKEN SCHNITZEL 27

Slaw, chips, lemon, gravy (ld)

FISH & CHIPS 29

Battered hake, pea puree, hand cut chips, lemon, tartare (ld)

LAMB LASAGNE 36

18 Layered lamb shoulder, bechamel, lamb sauce, pecorino, soft herbs

VEGAN SCHNITZEL 30

Slaw, chips, aioli, BBQ or tomato sauce, lemon (ld) (lg) (v) (vg)

BRISKET 27

Roasted pumpkin, potato, carrots, gravy, horseradish (ld)(lg)

VEGAN TOFU CURRY 24

Tofu, cauliflower, spinach, toasted sesame seeds (ld)(lg)

SEAFOOD MARINARA 32

Squid, prawns, green mussels, marinara sauce, linguine (ldo)(lgo)

Grill

OUR STEAKS ARE SERVED WITH HAND CUT CHIPS, GARDEN SALAD AND YOUR CHOICE OF SAUCE.

Sauces: Gravy (lg) (ld), red wine jus (lg), dianne (lg), pepper (lg) (ld), bearnaise (lg), mushroom (lg), creamy garlic, truffle butter (lg), chimichurri (lg) (ld)

180G EYE FILLET 48

QLD, 70-day grain fed (ld)(lg)

250G RUMP 36

QLD, 120-day grain fed (ld)(lg)

300G RIB FILLET 55

QLD, 120-day grain fed (ld)(lg)

STEAK UPGRADES

Garlic Prawns (4) 12.5

Salt & Pepper Squid (6) 7.5

Onion Rings (4) 8

Blue Cheese Wedge 10

Fried Egg (1) 5

Mushrooms 8

*(v) Vegetarian | (vo) Vegetarian option | (vg) Vegan | (vgo) Vegan option
(lg) Low gluten | (lgo) Low gluten option | (ld) Low dairy | (ldo) Low dairy option*

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but our menu is prepared freshly in kitchen, there may be trace allergens.



Sides

1 for 10 | 2 for 15 | 3 for 18

BATTERED ONION RINGS 10

BBQ sauce (ld)

POTATO WEDGES 10

Sour cream, sweet chilli (ldo)(lg)

GARDEN SALAD 10

Mixed leaves, red onion, cherry tomato, cucumber, honey vinaigrette dressing (ld)(lg)(vg)

MAPLE ROASTED PUMPKIN 10

Roasted pumpkin, lemon yoghurt, toasted pine nuts (lg)(v)

SEASONAL GARDEN VEGETABLES 10

Butter, fresh lemon (ldo)(lg)(vg)

Desserts

DARK CHOCOLATE FONDANT 15

Sea salt, raspberry sorbet (v)

TIRAMISU 15

Whipped mascarpone, lady fingers, baileys, coco powder (v)

STICKY DATE & FIG PUDDING 15

Butterscotch, vanilla bean gelato (v)

VEGAN MUD CAKE 17

Vegan butterscotch sauce & vegan gelato (ld)(vg)

CREME BRULEE (GF) 13

Cream, egg yolk, salt, sugar, vanilla essence & strawberry (lg)



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