



STARTERS & SNACKS

Chilli caramel chicken wings
\$1 ea [GF]

Halloumi, grilled veg, sherry
vinegar \$10 [V/GF]

Sweet corn, ricotta & coriander
fritters, salsa verde \$12 [V]

Fried whitebait, confit garlic &
smoked paprika \$10

1/2kg Mussels, chili garlic sugo,
grilled bread \$16 [can be GF]

POH charcuterie –
a selection of cured meats,
cornichons, caper berries,
grilled bread \$18 [can be GF]

Vege charcuterie –
pickled & fresh vegetables,
olives, dips, dukkah, grilled
bread \$18 [V/Vegan/can be GF]

Cheese of the week, crisps,
quince paste, seasonal fruit \$14
[V/can be GF]

BURGER TOWN

Coburger™- 150g beef patty,
cheese, bacon, tomato, pickle,
onion, mustard, POH sauce \$18

Double Down - \$25

The Hot Chick – fried Creole
chicken, cheese, tomato, slaw,
chipotle aioli \$18

Linda Mac. - chickpea, sweet
potato & quinoa patty, tomato,
lettuce, soused onion, cumin
yoghurt \$18 [V/can be Vegan]

The Fisherman – battered
rockling, tartar sauce, pickled
veg \$18
[GF Bun \$2]

*All burgers served with fries
Beef burgers are cooked medium*

BUTCHER'S BLOCK [GF]

Hanger \$25/Sirloin \$32/
Scotch \$38 [All 300g]

House dry aged beef-
Scotch 300g \$50
[when available]

Steaks are served w/crispy
potatoes & grilled broccolini
Choice of peppercorn sauce,
red wine jus or mustards

MAINS

POH chicken parma, mixed leaf
salad, shoestring fries \$25

Beer battered fish fillets, green
salad, fries, tartare \$22
[can be GF]

Mushroom risotto, almond,
rosemary, taleggio \$20 [V/GF]

Cauliflower steak, heirloom
carrots, shallots, carrot puree,
crispy quinoa \$20 [Vegan/GF]

Pork belly potato mash, apple,
pork jus \$25 [GF]

Pan seared lamb rump, smoked
lamb belly, butternut puree,
baby turnips, feta, snow pea
tendrils \$28 [GF]

Roasted half chicken, spiced
creamed corn, kale, jus \$27 [GF]

SIDES [all V/can be Vegan]

Honeyed heirloom carrots,
hazelnuts, shallots, feta \$10

Roasted cauliflower, buttermilk
dressing \$8

Roasted pumpkin, cumin
yoghurt \$8

Sweet potato chips, aioli \$8

Shoestring fries, aioli \$6

PIZZA [can be v/vegan]

*Available Monday to Friday from
5pm and all day on weekends*

Margherita - San Marzano sugo,
fior di latte, basil, olive oil \$17

Fennel sausage, sugo, black olive,
capsicum, fior di latte \$22

Smoked ham, sugo, mushroom,
fior di latte, fried sage \$22

Fuet salami, sugo, buffalo
bocconcini, radicchio, basil,
truffle oil \$22

Mortadella, provolone, buffalo
bocconcini, pistachio, basil \$22

Potato, provolone, fior di latte,
lemon, anchovy, mint \$22

Prosciutto, gorgonzola, walnut,
fior di latte, pear, honey \$22

SWEETS [all V]

Baked cheesecake, seasonal
fruit compote \$14

Spiced apple crumble, vanilla
ice cream \$12

Lemon meringue pie \$12