

TO START/SHARES

Soup of The Day: Chefs Seasonal Soup Of The Day S/w Toasted Baguette.	16
Garlic Bread: Sliced Vienna Batard, Garlic Butter. (V)	10
Marinated Olives: Warm Marinated Sicilian, Manzanillo & Liguria Olives. Garlic, Chilli, Lemon, Mixed Herbs. 🌶️ (V) (GF) (N)	15
Salt & Pepper Squid: Spring Onion, Spicy Aioli Dressing, Fresh Chili, Coriander, Lemon. 🌶️ (GF)	17
Chili Garlic Prawn: Sautéed Prawns, Garlic Butter, White Wine, Parsley, Toasted Baguette. 🌶️ (GFA)	18
Crab & Potato Croquettes: Our Blend Of Crab Meat, Potato, Mixed Herbs, Spices, & Chili. Breaded & Fried. S/w Gribiche Sauce. 🌶️	18
Duck Rillettes: S/w Toasted Baguette, Cornichons (GFA)	17
Mature Cheese & Bacon Gratin Dip: Thick Cheese & Bacon Cream Sauce, Baked & S/w Crispy Tortilla.	16
Stuffed Portobello Mushroom & Crispy Goats Cheese: Marinara Sauce, Sautéed Spinach, Crispy Panko Goats Cheese Medallions.	18

MAINS

Griddled Grass Fed Black Angus Cattleman's Ribeye On The Bone: 400Grm Cattleman's Steak, Steakhouse Fries, Salad, Gravy. (GF)	38
Griddled Grass Fed Black Angus Eye Fillet: Green Beans, French Fries, Béarnaise Sauce.	38
Free Range Bundawarra American Style Sticky Pork Ribs Stack: Steakhouse Fries, Dressed Mixed Salad, Onion Rings. 🌶️	36
Braised Glenlea Lamb Shank: Creamy Mash Potato, Broccolini, Onion Jam, Jus. (GF)	30
Free Range Lemon Chicken Scallopini: Free Range Chicken, Green Beans, Broccolini, Sautéed Baby Potatoes, Butter, Parsley, Garlic, Cream. (GF)	29
Bundawarra Pork Belly: Sautéed Dutch Carrots, Green Beans, Braised Cabbage & Potato, Jus. (GF)	30
Authentic Indian Butter Chicken Curry: S/w Lightly Spiced Steamed Rice, Pappadum, Naan Bread. 🌶️ (N)	29
Seared Duck Breast: Seared Duck Breast Fillet, Barley Risotto, Broccolini, Red Wine Jus (GF)	32

OLD FAVOURITES

Beer Battered Fish & Chips: Double Hake Fillet, Steakhouse Fries, Salad, Tartare Sauce, Lemon. (GFA)	25
Grass Fed Black Angus & Black Ale Pie: Mash, Seasonal Vegetables.	25
Beef Sausages: Three Thick Beef Sausages, Mash, Seasonal Vegetables, Onion Jam, Red Wine Gravy. (GF)	25
Chicken Schnitzel: Garden Salad, Steakhouse Chips, Gravy.	25

SALADS/VEGETARIAN/ALMOST VEGETARIAN!

Vegetarian Vegetable Moussaka: Eggplant, Potato, Zucchini, Onion, Béchamel Sauce, Parmesan Cheese. S/w Garden Salad.	26
Artichoke Tart: Puff Pastry Tart, Artichoke, Pumpkin, Cheddar, Leek, Rocket, Balsamic Vinaigrette.	24
Quinoa Salad: Roasted Squash, Dried Cranberries, Kale, Zucchini, Balsamic Dressing.	20
Add Grilled Chicken Or Lamb Kofta (🔥 Used In Marinade)	8

PASTA

Traditional Spaghetti Bolognese: Beef Mince, Bolognese Sauce, Parsley, Parmesan.	25
Creamy Pumpkin & Spinach Fettuccine: Diced Pumpkin, Garlic, Feta, Pine Nuts, Spinach, Cream Sauce, Parmesan, Parsley. (V) (N)	26
Chicken & Bacon Carbonara: Sautéed Chicken & Bacon, Carbonara Sauce, Parmesan, Parsley.	26

PIZZA

(Gluten Free Base \$2)

Meat Feast – Pepperoni, Bacon, Sausage, Mushroom, Onion, Jalapenos. 🌶️	20
Fungi Field , Portobello & Button Mushroom, Onion, Feta, Oregano. (V)	20
Bari – Prawns, Olives, Onion, Chili, Pesto. 🌶️	20
BBQ Chicken – BBQ Chicken, Onion, Capsicum, Sun Dried Tomato.	20
Ham & Pineapple – Diced Ham, Pineapple.	20
Pepperoni – Sliced Pepperoni. 🌶️	20
Spiced Lamb – Spiced Lamb, Rocket, Red Peppers, Sumac, Yoghurt Dressing.	20
Vegetarian - Roasted Pepper, Spinach, Artichoke Heart, Tomato, Feta. (V)	20
Olivia – Bacon, Olives, Fresh Basil.	20

SIDES

Steakhouse Fries. (GF)	12
Peri Peri Fries. 🌶️	12
Seasoned Wedges , Sour Cream, Sweet Chilli Sauce. 🌶️	12
Greek Salad. (N)	15
Steamed Vegetables.	10

SAUCES

Diane:	3
Pepper Gravy:	3
Gravy:	3
Aioli:	3

KIDS (12 YO & UNDER)

Beef Sausage: Fries, Tomato Sauce. (GFA)	12
Fish & Chips: Single Hake Fillet, Steakhouse Fries, Tomato Sauce.	12
Chicken Breast Schnitzel: Fries, Tomato Sauce.	12
Kids Cheese Pizza. (V)	15
Kids Bolognese: Beef Mince, Bolognese Sauce, Spaghetti, Parmesan.	15
Ice Cream	5

DESSERTS

Crème Brulee: Biscotti (N) (GFA)	16
Affogato: Vanilla Ice Cream, Frangelico Hazelnut Liqueur, Black Coffee Shot, Almond Biscotti. (N) (GFA)	16
Salted Caramel Dream: Salted Caramel Ice Cream, Honeycomb, Butter Glazed Popcorn Caramel Sauce.	14
Hot Chocolate Fondant: Baked Molten Chocolate Sponge, S/w Vanilla Ice Cream.	17
Sticky Date Pudding: Traditional Sticky Date Pudding, Vanilla Ice Cream, Caramel Sauce.	17

(GF) = Gluten Free

(GFA) = Can Be Served Gluten Free - **Please Ask.**

(N) = Nut Allergy Warning

(V) = Vegetarian

 = Chili/Heat

Nuts are used within our kitchen therefore we cannot guarantee there will be no nut traces in any of our food.

Please Note: Due To Penalty Pay Rates A 10% Surcharge Applies On Sundays & Public Holidays.

Product Information:

Beef: Our Beef is Grass Fed Black Angus From NSW.

Pork: Our Pork is Free Range From Bundawarrarah.

Lamb: Our Lamb is Free Range From Glenlea.