

SMALL

- \$20 TASTING PLATE**
Cured meats, olives, dips, pickled & roasted vegetables, cheeses and warm bread
- \$14 DELUXE NACHOS** {V,GF}
mixed bean & black lentil nachos with green chilli, fresh tomato, coriander, avocado, jalapeño & sour-cream
- \$12 MACARONI CHEESE** {V}
with roast cauliflower, taleggio & rye toast
- \$12 GRILLED LAMB SLIDERS**
spiced lamb with yoghurt, cucumber, pickles & roasted capsicum on a brioche bun
- \$12 FALAFEL SALAD** {VG,DF}
with hummus, burghal, cucumber, tomato, red onion & fresh herbs & fried turkish bread

LARGE

- \$19 GRILLED BEEF BURGER**
with smoked bacon, pickles, sweet onion relish, cheddar cheese, tomato, dill aioli & fries
- \$19 VEGIE BURGER** {V}
with marinated haloumi, roast capsicum & eggplant hummus, cucumber, aioli & fries
- \$19 PEPPERED ROO BURGER**
with beetroot, pickled onion, tomato, cucumber, horseradish, aioli & fries
- \$22 BRAISED BEEF, MUSHROOM & STOUT PIE**
with garlic mash, crushed peas & onion relish
- \$22 CLASSIC FISH & CHIPS** {DF}
crispy trevally and chips, with lemon, dill aioli & cucumber & herb salad
- \$19 MUSHROOM RISOTTO** {V,GF}
swiss brown & porcini mushroom risotto with pecorino
- \$23 BAKED RICOTTA GNOCCHI** {V}
with smoked trout, dill, prawns, chilli & side salad
\$20 Veg Option - with roast eggplant, capsicum and mozzarella
VEG OPTION
- \$19 WILD RICE SALAD** {GF,VG,DF}
with fresh herbs, mixed nuts, currants, tomato, cucumber & walnut oil
- \$22 QUINOA & PRAWN SALAD** {GF,VG,DF}
with green beans, coriander, shallots, roast peanuts & lime
- \$20 SPAGHETTI BOLOGNESE**
classic veal & beef bolognese with truffle oil and pecorino

CHECK BOARDS FOR DAILY SPECIALS.

V = VEGETARIAN • VG = VEGAN • DF = DAIRY FREE • GF = GLUTEN FREE

PLEASE ADVISE FOR ALL DIETARY REQUIREMENTS WHEN ORDERING.

NO ALTERATIONS TO MENU UNLESS DIETARY.

LARGER

- \$29 CRISPY SKIN BARRAMUNDI**
with burghal & pickled fennel salad, fresh herbs & tahini yoghurt dressing
- \$26 SLOW COOKED PORK BELLY**
with braised red cabbage, pancetta, greens & grain mustard
- \$32 280gm SCOTCH FILLET** {GF}
grilled scotch with potato gratin, braised ox tongue and black lentil ragout & black pepper jus
- \$24 RAJMAH CHAWAL** {VG}
spicy red kidney bean curry with saffron rice, house chilli sauce and cucumber salsa
- \$22 CHICKEN SCHNITZEL**
crumbed chicken breast with lemon, asian coleslaw & sriracha mayo with fries
- \$24 CHICKEN PARMA**
crumbed chicken breast schnitzel with ham, cheese and Napoli served with fries and slaw

KIDS

- \$10 KIDS CHEESEBURGER**
with lettuce, tomato & cheese
- \$10 KIDS MAC CHEESE**
- \$10 KIDS BOLOGNESE/NAPOLI**
with parsley and cheese
- \$5 KIDS ICE-CREAM**
with chocolate sauce

SIDES

- \$7 MIXED GREEN SALAD** {VG,DF,GF}
- \$7 GARLIC & ROSEMARY MASH** {GF,V}
- \$7 FRIES** {DF,V}
with tomato sauce
- \$7 BROCCOLINI, GREEN BEANS** {VG,DF,GF}
with mixed nuts and Confit garlic-

DESSERT

- \$10 STICKY DATE PUDDING** {V}
with caramel sauce and vanilla ice cream