

# · STARTERS ·

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<b>La Madre Garlic Bread</b> .....	<b>\$9 (V)</b>
<b>Mushroom, spinach &amp; Cheddar Croquettes</b> w garlic aioli .....	<b>\$12 (V)</b>
<b>Grilled Haloumi</b> w pomegranate & pickled fennel salad, (V) roasted cumin and orange dressing.....	<b>\$15 (GF)</b>
<b>Southern Fried Chicken Tenders</b> w pickles & sriracha mayo .....	<b>\$14</b>
<b>Pork belly</b> w pickled cabbage, dill, ginger & pear chutney.....	<b>\$15 (GF)</b>
<b>Oysters (pacific oysters)</b> natural or kilpatrick .....	1/2 DOZ <b>\$18 (GF)</b> DOZ <b>\$36 (GF)</b>

## · PIZZA 13" ·

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### **Margherita**

w roma tomatoes, buffalo mozzarella  
& fresh basil .....

**\$18 (V)**

### **Roast Pumpkin Pizza**

w goats cheese, pine nuts, spinach .....

**\$20 (V)**  
..... **Add Chicken +\$5**

### **Shaved Leg Ham**

w artichoke, kalmata olives, mushroom .....

**\$22**

## · MEDIUM ·

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<b>Soft Shell Tacos</b> w slow cooked pulled pork, avocado, pickled onion topped with a pineapple & mint salsa & chipotle mayo .....	2 FOR <b>\$18</b> 3 FOR <b>\$24</b>
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**Garlic Prawns** w roasted shallots, saffron rice,  
herb & lemon butter sauce.....

**\$21 (GF)**

**Warm Barley & Roasted Carrot Salad** w fennel, (V)  
beetroot & mint tzatziki, feta & pistachio.....

**\$19 (GF)**

**Crispy Sesame Squid** w soba noodle & edamame salad  
w a mirin & miso dressing & kewpie mayo.....

**\$22**

**Add Chicken or Prawn** .....

**+\$5**

\*PLEASE NOTIFY STAFF IF YOU HAVE ANY FOOD ALLERGIES

· **LARGE** ·

**Beef Burger** w bacon, butter lettuce, tomato, pickles, american cheese, mayo & tomato relish w chips..... **\$23**

**Chicken Parmigiana**

served with chips & salad ..... **\$24**

..... **Add Chorizo +\$3**

**Stone & Wood Pacific Ale Battered Flat Head**

w chips, salad & tartare..... **\$27**

**Scotch Fillet 350g** served w sweet potato chips, salad & onion rings. *Choice of sauce:* Pepper,

aMushroom or Garlic Butter..... **\$34**

**Stuffed Chicken Breast** Parmesan & pine nuts, pumpkin puree, braised leeks, kipflers & thyme jus... **\$28(GF)**

**Slow Cooked Lamb Shoulder** w hummus, grain & pulse salad, herb labne ..... **\$28**

**Pan Fried Ricotta Gnocchi** w pumpkin, spinach, pepita seed, parmesan, lemon & sage butter sauce..... **\$25(V)**

**Grilled Market Fish** (see specials) w roasted spiced cauliflower & baby carrots, dukkha, chickpeas, green tahini sauce..... **\$32(GF)**

**Marinara** fettuccine pasta w prawns, scallops, fish & mussels in a creamy garlic & white wine sauce, parmesan & herbs ..... **\$29**

· **SIDES** ·

**Charred Broccolini, Ricotta, Toasted Almonds & Herbs**..... **\$13**

**Beer Battered Chips** w relish..... **\$9**

**Sweet Potato Chips** w garlic aioli..... **\$9**

**Green leaves, pine nuts, cherry tomato, cucumber, French dressing** ..... **\$8(GF)**

· **DESSERTS** ·

**Churros Doughnuts** w nutella dipping sauce..... **\$11**

**Cinnamon & Candied Orange Sicilian Rice Pudding** w spiced pear & toasted almonds..... **\$11(GF)**

**Peanut Butter Parfait** w soft chocolate, roasted peanuts & salted caramel **\$11**

· **KIDS (U12 ONLY)** ·

**Fish n Chips** grilled or battered w chips & salad... **\$11**

**Grilled Chicken** w chips & salad..... **\$11**

**Spaghetti Napoli** w parmesan cheese ..... **\$11**

**Cheese Burger** w sauce & chips..... **\$11**

**Chicken Schnitzel** w chips & salad..... **\$11**