



STARTERS

GARLIC & PARMESAN BREAD \$7.5
[V]

BRUSCHETTA \$15.5
[V]
Grilled ciabatta topped with
roasted tomatoes, onion,
Meredith Dairy goats feta,
fresh basil & balsamic
vinegar

SALT & PEPPER CALAMARI \$18.5
[GF]
Asian style with calamari
dusted in Chinese five spice
& served with pickled
cucumber, lemon aioli & nam
jim dressing

BEETROOT ARANCINI \$16
[V][Contains nuts]
Crispy fried beetroot risotto
balls with spiced dukkah dip
& housemade tomato relish.

PAN SEARED SCALLOPS \$21
[GF]
Scallops served with pea
smash, pancetta & lemon
infused oil

SPRING ROLLS \$14
Pulled pork spring rolls
served with soy & ginger
dipping sauce

OYSTERS

AVAILABLE FRESH FRIDAY-SUNDAY

- Natural
\$17 ½ doz./\$32 doz.
- Nam Jim sauce/Japanese
style soy sauce/
Kilpatrick
\$19.5 ½ doz./\$34.5 doz.

MAINS

OPEN LAMB SOUVLAKI \$28

Garlic & rosemary marinated lamb with Greek salad, toasted Turkish bread & house-made tzatziki

CHICKEN PARMIGIANA \$28

Chicken breast covered with house made Napoli sauce, Virginian ham & cheese & a side of chips & salad

CHICKEN SCHNITZEL \$25

House prepared & crumbed chicken fillet served with lemon wedge, chips & salad

TRADITIONAL FISH & CHIPS \$28

Beer battered Flathead with house made tartare sauce, lemon, chips & salad

CHERMOULA CRUST SALMON \$32

[GF] [Contains nuts]
Chermoula-crust Atlantic Salmon with blood orange & beetroot salad & toasted hazelnuts

SALT & PEPPER CALAMARI \$27.5

GF
Asian style with calamari dusted in Chinese five spice & served with pickled cucumber, lemon aioli & nam jim dressing

400g PORTERHOUSE \$36

400g SCOTCH FILLET \$38

Served with salad & chips & cooked to your liking with a choice of:

- Green peppercorn & brandy cream sauce
- Mushroom sauce
- Red wine jus
- Gravy

CRISPY SKINNED PORK BELLY \$35

[GF]

Pork belly served with spiced sweet potato puree, baby spinach, honey-glazed pear and red wine jus

MARKET FISH \$30

Fish of the day with crispy crushed potatoes, braised leek, asparagus & house-made lemon butter sauce

POLENTA CRUST CHICKEN \$30

[GF]

Oven roasted chicken breast crusted with polenta & served with a sweet corn risotto, roast cherry tomatoes, Meredith Dairy goats cheese & herbs

OPEN STEAK SANDWICH **\$26**
Prime beef, bacon,
cheese, egg, lettuce, tomato
with house-made aioli,
house-made beetroot relish on
toasted Turkish bread & a
side of chips

WATERMELON CHICKEN SALAD **\$25**
[GF] [Contains nuts]
Dukkah crusted chicken salad
with watermelon, Meredith
Dairy goats cheese, peas,
mint, honey and orange
vinaigrette

SWEET POTATO GNOCCHI **\$26**
[V]
Pan fried, house-made gnocchi
with a sauce of slow roasted
tomato, Meredith Dairy goats
cheese & basil

SALMON SPAGHETTINI **\$28**
Spaghettini with confit
Atlantic salmon, slow roasted
tomatoes, avocado, basil &
lemon oil

BLACK HILL BEEF BURGER **\$25**
Brioche bun with house-made
beef patty, house-made spiced
barbeque relish, bacon,
cheese, caramelised onions,
egg, lettuce, tomato, served
with a side of chips

PULLED PORK BURGER **\$26**
Pulled pork on brioche bun
served with house made BBQ
pineapple relish, cheese,
lettuce, tomato & served with
chips

PORK & FENNEL SAUSAGE
FETTUCCHINE **\$26**
Fettuccine with pan fried
pork and fennel sausage,
capers, olives, basil with a
spicy napoli sauce

RISOTTO OF THE DAY **\$24**
SEE SPECIALS BOARD

VEGETABLE BURGER **\$22**
[V]
Brioche bun with sweet potato
patty, lettuce, tomato,
cheese, beetroot, carrot jam
and horseradish aioli, &
served with chips

*We are happy to swap salad
with vegetables - a surcharge
of \$3 will apply.*

SIDES

Garden Salad [V]	\$6
Seasonal Vegetables [V]	\$8
Bowl of Chips [V]	\$8
Gravy or sauces	\$2

KIDS' MEALS

(12 YEARS & UNDER ONLY)

\$13.50

- ★ Fish & chips
- ★ Grilled chicken, fresh
vegetables & chips
- ★ Chicken schnitzel & chips
- ★ Spaghetti bolognaise
- ★ Kids icecream **\$7.50**

DESSERTS

PANNA COTTA **\$14.50**
[GF] [Contains nuts]
Salted caramel panna cotta
with Frangelico ganache,
raspberries, and house-made
honeycomb icecream.

ESPRESSO CREME BRULEE **\$14**
[GF] [Contains nuts]
Topped with pistachio
croquant and served with
house-made dark chocolate
ice-cream

WHITE CHOCOLATE BROWNIE **\$12.5**
With house-made spiced berry
compote and house-made
vanilla ice-cream