

Winter MENU

all our sauces are freshly made in-house



STARTERS

GARLIC BREAD ROLL Ask our friendly wait staff for today's selection – 12

SOUP OF THE MONTH A seasonal favourite. Please ask your server for today's flavour. Served with toasted sourdough – 15

ARANCINI BALLS Golden-fried risotto balls on a bed of lettuce, served with house-made beetroot relish – 19

SALT & PEPPER SQUID Lightly seasoned & crispy-fried squid, served with fresh salad & our signature Asian dressing (GF, DF) – 19

SWEETCORN & ZUCCHINI FRITTERS Served on a bed of lettuce with a sour cream & sweet chilli sauce – 19

CRISPY CHICKEN WINGS Served with our bold, house-made bourbon BBQ sauce (GF, DF) – 19

MUSSELS Plump New Zealand mussels cooked in a fragrant white wine & garlic cream sauce (GFO) – 20

SEAFOOD CHOWDER A rich, creamy medley of seafood, potatoes, fish, & mussels. Served with toasted sourdough (GFO) – 25



WOOD-FIRED PIZZA

All pizza have a gluten & dairy free option available on request + 2

CLASSIC MARGHERITA Mozzarella & fresh basil on a tomato pizza base (V, VGO) – 24

HAWAIIAN Ham & pineapple on a tomato base with mozzarella – 25

CHICKEN, BRIE & CRANBERRY Tender poached chicken, creamy brie, & mozzarella on a tomato base, finished with a swirl of cranberry sauce – 28

SMOKEY EGGPLANT Spicy tomato base with caramelised onion & roasted eggplant. Topped with fresh baby spinach & eta – 28

PEAR, BLUE CHEESE & WALNUT Roasted pear, tangy blue cheese, & toasted walnuts on a cream cheese base, topped with rocket (V) – 28

MEAT LOVERS A hearty mix of pepperoni, pulled pork, bacon, beef brisket & mozzarella on a tomato base. Finished with a smoky bourbon BBQ swirl – 30

SIDES

Beer-Battered Fries with Aioli (GFO) – 12

Gourmet Baby Potatoes – 12

Fresh Garden Salad (V, VG, GF, DF) – 12

Steamed Seasonal Vegetables – 12



MAINS

CARAMELISED PEAR & BLUE CHEESE SALAD Roasted pear, crisp salad greens, blue cheese, & walnuts with a light dressing (GFO, V, VG) – 25

PORK & SQUID SALAD Twice-cooked pork belly, tender squid pieces, crispy shallots, & house-made dressing (GF, DF) – 32

PIE OF THE MONTH Chef's special pie served with your choice of creamy mashed potatoes or fries & a fresh garden salad – 32

VEGAN BURGER Lentill and pumpkin patty, lettuce, tomato & beetroot with a rocket sauce. Served with beer-battered fries and aioli – 32

BEEF BURGER Double beef patties, crispy bacon, cheese, egg, lettuce, tomato & beetroot in a toasted sesame bun. Served with beer-battered fries & aioli (GFO) – 32

FISH & CHIPS Crispy battered fish served with golden fries, fresh salad & house-made aioli (GFO, DFO) – 32

STEAK SANDWICH Grilled sirloin on toasted sourdough with lettuce, tomato, caramelised onion & egg. Served with fries & house-made aioli (GFO) – 35

STUFFED CHICKEN BREAST Stuffed with spinach & sundried tomato, served with baby potatoes, seasonal vegetables & mushroom sauce – 38

PORK RIBS Slow-cooked pork ribs in a tangy hoisin & orange glaze, served with a fresh garden salad (GF, DF) – 38

PORK BELLY Twice-cooked pork belly served with baby potatoes, seasonal vegetables & a rich jus – 38

LAMB SHANKS Cooked in a rich tomato sauce. Served with creamy mash and seasonal vegetables – 40

SCOTCH FILLET (250g) Juicy, grilled scotch fillet served with fries, garden salad & your choice of red wine jus, creamy mushroom sauce or garlic butter (DFO, GFO) – 42

BEEF CHEEK Slow-braised beef cheek with creamy mash, seasonal vegetables & rich jus – 40



DESSERTS

CHEESECAKE Ask your server for today's flavour. Served with vanilla bean ice-cream & a complementary topping – 18

BAILEYS BANANA TRIFLE Layers of chocolate brownie, Baileys-infused custard, banana, caramel & cream, topped with chocolate shavings (GF) – 18

DARK CHOCOLATE PARFAIT Rich chocolate layers with creamy mousse – 18

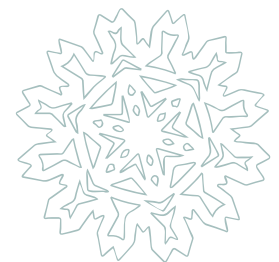
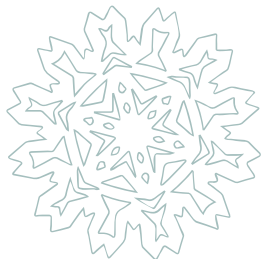
STICKY DATE PUDDING With a rich butterscotch sauce, vanilla bean ice-cream & fresh cream – 18

AFFOGATO Vanilla bean ice-cream, espresso shot, Amaretto liqueur & house-baked biscotti (VGO) – 18



Great COFFEE

FLAT WHITE	5.5	AMERICANO	5.5
LATTE	5.5	HOT CHOCOLATE	5.5
CAPPUCCINO	5.5	DOUBLE SHOT	6
MOCHACCINO	5.5	IRISH COFFEE	10.5
LONG BLACK	5.5		
ESPRESSO/SHORT BLACK	5.5		



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