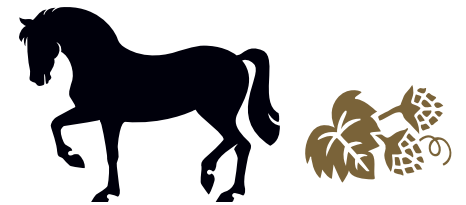


Dinner at the FARRIERS

All our sauces are freshly made in-house



STARTERS

PORK BELLY BAO BUN

Korean chilli sauce, kimchi mayo, spring onion & coriander. 12

GARLIC BREAD

Clareville bakery ciabatta & garlic butter. 14

SALT & PEPPER SQUID

Vietnamese style dressing, pickled cucumbers & coriander. GF, DF 19

BRUSCHETTA

Roast vine tomato, aged balsamic, sun-dried tomato pesto, basil & stracciatella cheese. V, GFO, DFO 22

KOREAN FRIED CHICKEN

Marinated chicken thigh, kimchi mayo, Korean chilli sauce & pickled red onion. DF, GF 22

SEAFOOD CHOWDER

Potato, leek, mussels, fish, prawns, squid & ciabatta. 25

STEAMED MUSSELS

Parsley, garlic, chilli, white wine & ciabatta. DFO, GFO 25

WOOD-FIRED PIZZA

Made to order with a NYC Style 24 hour fermented dough!
All pizzas can be gluten free + 2

MARGHERITA

San Marzano tomato, buffalo mozzarella, aged parmesan & basil. V, GFO 22

PEPPERONI

San Marzano tomato, mozzarella, pepperoni & roast peppers. GFO 24

PICCANTE

Chorizo, mozzarella, fermented chilli cream, marjoram & pickled shallot. GFO 26

POLLO

Grilled chicken, green olive, roast peppers, rocket, buffalo mozzarella & semi dried tomato pesto. GFO 25

PATATA FUNGHI

Mushroom, thinly sliced potato, porcini, black garlic, smoked mozzarella & taleggio. V, GFO 26

GAMBERONI

Prawns, tomato, herb breadcrumb, garlic, parsley & mozzarella. GFO 27

MAINS

CAESAR SALAD

Crispy chicken, butterhead lettuce, bacon, baguette croutons, aged parmesan, caesar dressing & soft egg. GFO, VO 26

SEASONAL RISOTTO

Using the best of fresh local vegetables, ask wait staff. GF, V 28

BEEF BURGER

Beef brisket patty, caramelised onion, smoked cheddar, butterhead lettuce, tomato, battered pickles, fries & Alabama mayo. DFO, GFO 30

CRISPY PORK BELLY & SQUID SALAD

Vietnamese style dressing, rice noodles, peanuts, coriander, mint & cabbage. DF, GF 32

FISH & CHIPS

Battered market fish, tartare sauce, tangy slaw & lemon. GFO, DF 32

CHICKEN BREAST

Stuffed with sundried tomato pesto & spinach served on a mushroom risotto & seasonal greens. GF 37

PORK BELLY

Mashed potato, roast apple, seasonal greens, crackling & mustard jus. GF 42

SLOW COOKED LAMB SHOULDER

Pea & mint tabbouleh, currants, smoked feta & lamb jus. GFO, DFO 42

220G SCOTCH FILLET

Crispy agria potatoes, seasonal greens, cowboy butter & peppercorn jus. GF, DFO 45

DESSERTS

BROWN SUGAR PAVLOVA

Strawberries, vanilla whipped cream & strawberry sauce. GF 16

COCONUT PANNACOTTA

Pineapple, mango sorbet & coconut meringue. VG, DF, GF 16

VANILLA CRÈME BRÛLÉE

Candied orange, thyme shortbread & orange curd. GFO 17

DARK CHOCOLATE MOUSSE

Caramelised white chocolate cream, peanuts & caramelised bananas. GF 17

SIDES

Fries with Aioli (GFO) – 12
Crispy Agria Potato (GF) – 12

Garden Salad (V, VG, GF, DF) – 12
Steamed Seasonal Vegetables – 12

(V) VEGETARIAN | (VO) VEGETARIAN OPTION | (VG) VEGAN | (VGO) VEGAN OPTION | (GF) GLUTEN FREE | (GFO) GLUTEN FREE OPTION | (DF) DAIRY FREE | (DFO) DAIRY FREE OPTION