A BITE TO EAT

DINNER

THURSDAY & FRIDAY

TO SHARE

10.5 EACH

bbq pork and pickle buns buckwheat cakes and romesco seeded labne with toasted sourdough and fig chilli squid with nori dusties and a citrus aioli

MAINS

slow smoked beef short rib with house chips and an apple cider and fennel slaw	29.5
swimmer - ask our wonderful waiters for our daily special	28.5
charred striploin with a peppercorn and sage butter, seasonal charred veg, a beef jus and wedges	28.5
pork cutlet with crisp potato, mushroom, asparagus and a local cider pan jus	27.0
vegetarian special – ask our wonderful staff for the daily special	-
roast rosemary ½ baby chicken, scalloped potato and a green bean salad	26.5
spiced cauliflower salad with sweet potato, chickpeas, seed clusters, beans, picked herbs and a sesame dressing	21.5

SIDES

fat chips	4.6 or 8.1
mixed leaves	4.0 or 7.5
fresh sourdough	1.6
garlic toast	2.2
wedges	8.5

DESSERT	10.5 EACH
banoffee pie with salted macadamia nut ice cream	
vegan chocolate mousse with coconut sorbet and candied orange	
watermelon and mint salad with drunken lemon and kaffir lime sorbet	
cake of the day served with ice cream and cream	8.5

WE DO NOT SPLIT BILLS, SORRY FOR THE INCONVENIENCE



Almost all of our dishes can be made gluten free upon request, ask our friendly staff for more details.

We use a variety of nuts in the kitchen please let us know of any intolerances you or your guests have.

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