#### Small Plates

Hand Cut Chips w/roasted capsicum aioli \$8.50 (v)(gf)

Polenta Chips w/ blue cheese dipping sauce \$8

Corn Chips w/corn salsa & guacamole \$10 (vegan)

Lamb & Mint Sausage Rolls w/smoky BBO sauce \$10

Vegan Potato & Pea Samosas w/ mango chutney \$15

Crumbed Haloumi w/romesco sauce \$14

Pumpkin & Baby Spinach Arancini w capsicum aioli \$13(v)

Salt & Lemon Pepper Dusted Baby Calamari w/citrus aioli \$15

Free-Range Chicken Buffalo Wings w/ choice of sauce \$15

Spicy chilli Smoky BBQ sauce

Iberico Mole Smoked jalapeno & maple

Superhot chilli Hoisin & lime

(Add Blue Cheese dipping sauce \$1)

Zucchini & Corn Fritters w/ tzatziki \$12 (v)

Lamb Kofta Meatballs w/ harissa hummus & toasted flatbread \$15

### Winter Warmers

Panfried Atlantic Salmon w/ ginger sweet potato mash, Asian greens & aromatic coconut & coriander sauce \$29

Rare Pan-fried Kangaroo Fillet w/carrot, parsnip & beetroot chips, green beans & beetroot jam \$25

Vegan Curry Of The Week w/ aromatic rice & toasted flatbread \$18 (vegan)

Red Wine Braised Beef Short Ribs w/ crispy parmesan polenta & chimichurri \$34

Pie Of The Day w/ choice of two sides \$21



## Big Plates

Served with your choice of two sides & sauce

300g Rump Riverina Grass fed \$25

220g Eye Fillet Pinnacle MSA Grass fed \$34

300g Scotch Pinnacle MSA Grass fed \$35

400g Rib Eye Pinnacle MSA Grass fed \$39

Free-range Chicken Schnitzel \$21

Free-range Chicken Parmigiana w/ free range ham \$25

Free-range Golden Chicken Supreme w/romesco sauce \$25

Dill & Beer Battered Fresh Fish of the Day w/homemade tartare sauce \$23

Vegetarian Lasagne w/grilled eggplant, capsicum, zucchini, spinach, fresh ricotta & basil \$18 (v)

#### Sides

# (All \$8.50 as Small Plates)

Hand Cut Chips Mixed Green Salad
Garlic Mash Jamaican Green App

Garlic Mash
Green Beans
Jamaican Green Apple Slaw
Grilled Corn w/ Jalapeno Butter

Garlic Bread Mac & Cheese

Asian Greens

Sauces: Mushroom, Peppercorn, Chimichurri, Café de Paris Butter, Gravy

## Salads

Super Salad w/ mixed leaves, chargrilled vegetables, semi-dried tomatoes, Kalamata olives, artichoke halves, chickpeas & honey mustard dressing \$18

Add Haloumi \$5.00 Add Grilled Chicken \$5.00

Warm Paprika Rubbed Free Range Chicken Salad w/ sweet potato and green beans \$22

## Burgers

Served with choice of chips or salad
(Or both - add \$2) (House smoked bacon - add \$2)

Beef Burger w/ caramelised onion, beetroot, Swiss cheese, tomato chutney, mixed lettuce, house pickles and aioli \$20

Haloumi Burger w/ beetroot relish, mixed lettuce and tomato chutney \$18 (v)

Sriracha Chicken Burger w/ marinated free-range chicken tenderloin, mixed lettuce, tomato, cucumber, dill and Sriracha mayo \$19

Cheeseburger w/house pickles, American mustard, ketchup and diced onion \$18

Vegan Eggplant Parmigiana Wrap w/balsamic roasted tomatoes, napolitana sauce, vegan cheese & lettuce \$19

BBQ Smoked Brisket Roll w/ house smoked bacon & mushrooms, Swiss cheese, aioli, mixed lettuce & tomato \$22

Philly Steak Sandwich w/ slow roasted sirloin strips, roasted peppers & BBO onions w/ cheese sauce \$21

## Kiddies - A11 \$10

Served with your choice of chips or salad and an ice cream sundae for dessert

Cheeseburger

100g Rump (cooked Medium)

Homemade Free-Range Chicken Schnitzel

Battered Fresh Fish Of The Day

Our kitchen opens at 12pm and serves until late

Please ask staff if you have any dietary requirements.