WOODFIRED PIZZA BREAD

GARLIC & HERB V Garlic, unsalted butter and herbs	8 9.6
GARLIC & PARMESAN V Garlic, olive oil, parmesan cheese and herbs	8.5 10.2
GARLIC & BALSAMIC V Garlic, olive oil, shredded mozzarella, herbs, rocket, parmesan and vincotto balsamic	12 14.4
ENTRÉE	
LIME MARINATED PRAWN CUTLETS GF H Lemon and lime cured prawn cutlets, corn kernals, bell pepper salsa, lime juice and herbs	14.9 17.8
CHAR-GRILLED FIELD MUSHROOM V Local field mushroom, goats cheese, beetroot, rocket, vincotto balsamic and olive oil	14.9 17.8
DUKKHA CRUSTED QUAIL H Slow-cooked orange and thyme quail, house-made hummus and olive oil	16 19.2
10-HOUR BRAISED LAMB RIBS GF Woodfired thyme and rosemary lamb ribs, garden salad and house-made salsa verde	14 16.8
MILK BRAISED PORK BELLY Pork belly, rockmelon, fennel herb salad and apple gel	13.5 16.2
NATURAL OYSTERS Freshly shucked oysters and lemon	17 20.4 29 34.8
OYSTERS KILPATRICK Freshly shucked oysters, bacon and	17 20.4 29 34.8

home-made smokey light spicy BBQ sauce

29 | 34.8



CHISHOLM Bis 1800

TO SHARE

CHARCUTERIE BOARD Selection of cured meats, pickles, woodfired bread, cheddar cheese and marinated olives A TASTE OF ASIA 24 | 28.8 Prawn and scallop dumplings, gow gee, dim sum, pork and watercress dumpling, duck and plum spring rolls, buk choy and asian dipping sauce **WAGYU BEEF BURGER** 17 | 20.4 Hand-made beef patty, bacon, beetroot, cheese, lettuce,

CHICKEN SCHNITZEL BURGER 17 | 20.4 Chicken schnitzel, bacon, tomato, lettuce, sweet chilli aioli,

smoky BBQ sauce, milk bun and beer battered chips

Char-grilled steak, lettuce, caramelised onion, tomato, grain

mustard aioli, cheese, sourdough bread and beer battered

STEAK SANDWICH

milk bun and beer battered chips

VEGGIE BURGER V 17 | 20.4 Sweet potato, char-grilled vegetables, haloumi, tomato relish, mustard aioli, milk bun and beer battered chips

GLUTEN FREE BUN + 2 | 2.2

toasted walnuts

16 | 19.2 Bacon, croutons, cos lettuce, parmigiano reggiano, boiled egg and caesar dressing TRADITIONAL GREEK V H 18 | 21.6 Cucumber, red onion, tomato, kalamata olives, persian feta, lemon juice, oregano and olive oil QUINOA ROCKET & ROASTED PUMPKIN V H 18 21.6

+5 | 6

Quinoa, roasted pumpkin, rocket, raspberry vinaigrette and

ADD GRILLED CHICKEN / HALOUMI / SALMON

10-HOUR BRAISED LAMB RUMP GF 32 | 38.4 Slow-cooked lamb rump, potato and sweet potato torte, grilled asparagus and red wine rosemary jus MUSTARD & THYME CHICKEN WITH PRAWNS GF 26 31.2 Grain mustard, thyme, citrus, chilli and herb chicken breast, prawns, herb crusted potato, poached asparagus and white wine saffron cream sauce BARRAMUNDI GF 28 | 33.6 Pan-seared Australian barramundi fillet, roasted chat potato, coconut red thai sauce and buk chov PUMPKIN & CARAMALISED ONION RAVIOLI V 23.9 | 28.8 Home-made pumpkin and caramalised onion ravioli, tomato

CLASSICS

CHICKEN SCHNITZEL 19.5 | 23.4 Panko crumbed chicken breast, your choice of two sides and a sauce PARMIGIANA 22 | 26.4 Panko crumbed chicken breast, napoli sauce, champagne ham, mozzarella, your choice of two sides and a sauce BATTERED FISH OF THE DAY 19.9 | 23.9 Fish, steak cut chips, garden salad and lemon lime aioli | Ask our friendly staff for today's fish of the day ROAST OF THE DAY Ask our friendly staff for today's roast of the day FISHERMAN BASKET 24 | 28.8 Natural oysters, crumbed prawn cutlets, scallops, calamari, battered fish, beer battered chips, garden salad and house-made tartare sauce FROM THE GRILL INCLUDES YOUR CHOICE OF TWO SIDES & A SAUCE Meats are carefully selected from the Riverina, Cowra & Victoria Regions 400GM GRASS FED T-BONE 34 | 40.8 330GM GRASS FED SCOTCH FILLET 34.5 41.4 250GM GRASS FED FILLET MIGNON 34.5 41.4 300GM GRASS FED SIRLOIN 29.6 | 35.5 450GM GRASS FED RUMP 26.5 | 31.8

ADD SURF & TURF

400GM CHICKEN SOUVLAKI H

300GM ORANGE & MUSTARD PORK CUTLET

200GM TASMANIAN SALMON FILLET

+ 5 | 5.5

25 | 30

23 | 27.6

28 | 33.6

WOODFIRED PIZZA

FOUR CHEESE V * Tomato base, gorgonzola, parmesan, mozzarella, taleggio artichoke and oregano	18 21.6
MEATLOVERS * BBQ base, bacon, champagne ham, pepperoni, pork and fennel sausage, chorizo, tangy BBQ sauce and mozzarella	19 22.8
MARGHERITA V * Tomato base, buffalo mozzarella, tomato, olive oil, pecorino and basil	17 20.4
SEAFOOD * Tomato base, marinated prawns, mussels, fish fillet, garlic, oregano and flat parsley	22 26.5
SALAMI * Tomato base, four types of traditional salami, thyme sautéed mushroom, rocket, parmesan and crushed chilli	20 24
FRANCESCA * Tomato base, oregano, parma ham, rocket and cracked pepper	20 24
VALTELLINA * Tomato base, mozzarella, basil, air-dried beef, pecorino and rocket	20 24
TANDOORI CHICKEN * Tandoori base, marinated chicken, coriander, mixed bell peppers, spanish onion and raita	20 24
AL PESTO V * Basil pesto base, olives, artichokes, semi-dried tomato, baby capers, parmesan and rocket	21 25.2
VEGETARIAN * Tomato base, tomato, capsicum, onion, olives, mushroom, bell peppers, oregano and olive oil	17 20.4
TROPICAL * Tomato base, champagne ham, pineapple and mozzarella	17 20.4
GLUTEN FREE PIZZA BASE	+4 4.4

TEMPURA NUGGETS

HAM & CHEESE PIZZA

Tomato base, mozzarella and ham

PENNE TOMATO PASTA V

FISH & CHIPS

Chicken nuggets, steak cut chips and tomato sauce

Penne pasta, roasted tomato sauce and parmesan

Battered fish, steak cut chips and garden salad

MIXED ROASTED VEGETABLES V Mushrooms, zucchini, bell peppers, olives and mozzarella	18 21.6
SMOKED HAM & MASCARPONE CHEESE Smoked ham, mascarpone cheese, napoli sauce and mozzarella	18 21.6
KIDS	
GRILLED CHICKEN TENDERLOINS H Grilled chicken tenderloin, mash potato and steamed vegetables	9.9 11.9

8.5 | 10.2

8.5 | 10.2

8.5 | 10.2

9.9 | 11.9

1.5 | 1.8 RED WINE JUS GF MUSHROOM GF 1.5 | 1.8 THREE PEPPER GF 1.5 | 1.8 1.5 | 1.8 DIANNE GE BÉARNAISE GF 1.5 | 1.8 GARLIC GF 1.5 | 1.8

VINAIGRETTE DRESSED GARDEN SALAD GF H

SEASONAL STEAMED VEGETABLES GF V H

WEDGES, SOUR CREAM & SWEET CHILLI

BREAD ROLL & BUTTER

CLASSIC MASH POTATO GF V

BEER BATTERED CHIPS

GRAVY GF

FIRST PRICE LISTED IS MEMBER PRICE

1.5 | 1.8

7 | 8.4

7 | 8.4

7 | 8.4

8.5 | 10.2

1.5 | 1.8

7.5 | 9

GF GLUTEN FREE V VEGETARIAN H HEALTHY * GLUTEN FREE AVAILABLE ON REQUEST

24 | 28.8 CAESAR

18 | 21.6

cream sauce, basil, baby spinach, hint of chilli and parmesan

24.9 | 29.9 KING PRAWN LINGUINE Pan-fried king prawns, linguine, olive oil, garlic, hint of chilli, cherry tomatoes and rocket

PICKLED WILD MUSHROOM RISOTTO V 24 28.8

Pickled local wild mushrooms, shaved parmesan, rocket and vincotto balsamic

20 | 24 THAI BEEF GREEN CURRY GF

Thai beef green curry, jasmine rice and garden salad