

MENU

STARTERS

TRIO OF DIPS 15

HOUSE MADE DIPS WITH FRESHLY TOASTED PITA

TURKISH BREAD 7

WITH E.V.O OIL & DUKKAH

NACHOS (V) 15

CORN CHIPS, TOMATO SALSA, GUACAMOLE,
SOUR CREAM & JALAPEÑOS

BEER BATTERED FRIES (V) 8

GARLIC BREAD (V) 7

CRISPY POTATO WEDGES (V) 11

GRAZING

PLATES TO SHARE

SAUTEED BAROSSA CHORIZO (GF) 9

WITH PAN FRIED HALOUMI

NYONYA STYLE POPCORN CHICKEN 9

RISOTTO BALLS (4) (V) 8

PORK & FENNEL MEATBALLS (5) 9

TOPPED WITH NAPOLITANA SAUCE & SHAVED PARMESAN

VEGETARIAN SPRING ROLLS (3) 10

SALT & PEPPER SQUID 11

LIGHT MEALS

CHICKEN LEPINJA 15

GRILLED CHICKEN TENDERLOINS, AVOCADO, LETTUCE & MAYO
CHOICE OF FRIES OR GARDEN SALAD

VEGETARIAN LEPINJA (V) 15

ROASTED PORTOBELLO MUSHROOM, FETA,
SEMI SUNDRIED TOMATO, BASIL PESTO & ROQUETTE
CHOICE OF FRIES OR GARDEN SALAD

BAO BUNS (3 PER SERVE) 12

FILLED WITH ROASTED PORK BELLY,
HOUSE MADE ASIAN-STYLE SLAW & A HOI SIN BBQ SAUCE

SOUP OF THE DAY (E) 8 (M) 12

ROASTED CAULIFLOWER & CHICKPEA SALAD 21 (GF) (V)

WITH BABY SPINACH, DRIED APRICOTS, ONION &
SEMI SUNDRIED TOMATOES

WARM CHICKEN SALAD 21

WITH ROASTED PUMPKIN, FETA, QUINOA, ROQUETTE &
BALSAMIC GLAZE

KITCHEN OPEN 12 - 3PM & 5:30 - 9PM (8:30PM ON SUN - TUE)

ALL DAY FRIDAY, SATURDAY & SUNDAY

*10% PUBLIC HOLIDAY SURCHARGE

MAINS

FRIED CHICKEN BURGER 20

FRIED CHICKEN BREAST, BACON, HALOUMI
SERVED WITH BEER BATTERED FRIES

BEEF BURGER 20

HOUSEMADE 100% ANGUS BEEF PATTIE, BACON, LETTUCE,
TOMATO, PICKLES, SWISS CHEESE, TOMATO RELISH
SERVED WITH BEER BATTERED FRIES

STEAK SANDWICH 20

SCOTCH FILLET, BRIE, FIG & ONION JAM &
ROQUETTE SERVED WITH BEER BATTERED FRIES

PULLED PORK BURGER 16

SLOW BRAISED MURRAYVILLE PULLED PORK WITH
HOUSE MADE CHIPOTLE, BBQ SAUCE & CRISP COLESLAW
SERVED WITH BEER BATTERED FRIES

GLUTEN FREE BUNS AVAILABLE +2

CHICKEN OR BEEF SCHNITZEL 21

CRUMBED SEASONED SCHNITZEL, FRESH GARDEN SALAD &
BEER BATTERED FRIES

FISH & CHIPS 17 / 21

CRUMBED GARFISH, FRESH GARDEN SALAD,
BEER BATTERED FRIES, LEMON & TARTARE SAUCE

SALT & PEPPER SQUID 20

AUSTRALIAN SQUID IN SALT & PEPPER SEASONING,
FRESH GARDEN SALAD, BEER BATTERED FRIES,
LEMON & MAYONNAISE

PAN ROASTED SALMON FILLET (GF) 29

WITH A PEA PUREE, ROASTED PARSNIP, SEA SALTED
POTATOES & CHARRED LEMON

PENNE CON POLLO 24

SAUTÉED CHICKEN, AVOCADO, CHILLI AND BABY SPINACH
TOSSED IN A WHITE WINE & CREAM SAUCE
WITH SHAVED PARMESAN

VEGAN CHILLI 20

BRAISED SWEET POTATO, CORN, KIDNEY BEANS, KALE &
CHICKPEAS IN A SMOKED CHILLI & TOMATO SAUCE WITH
STEAMED RICE & TOPPED WITH GUACAMOLE JALAPEÑOS

BEEF AND GUINNESS PIE 25

SLOW BRAISED BEEF IN A RICH GUINNESS GRAVY
ENCASED IN A HOUSE MADE SOUR CREAM PASTRY
WITH A RED WINE JUS & YOUR CHOICE OF
CREAMY MASHED POTATO OR PEA PUREE

LAMB SHANK 24 (EXTRA SHANK \$9)

SLOW BRAISED IN TOMATO & VEGETABLE RAGU WITH
CREAMY MASHED POTATO & GREEN BEANS

300GM SCOTCH FILLET 37 OR

300GM PORTERHOUSE 31

WITH ROSEMARY NEW POTATOES,
ROASTED PORTOBELLO MUSHROOMS & BABY CARROTS
OR BEER BATTERED FRIES & FRESH GARDEN SALAD

SIDES

STEAMED VEGETABLES (V & GF) 6

MASHED POTATO (V) 6

GREEK SALAD (V & GF) 7 / 14

SIDE OF FRIES (V) 3

ROSEMARY SEA SALT POTATOES (V) 6

SAUCES

SELECTION OF GRAVY +2.5

PLAIN GRAVY, PEPPER, MUSHROOM & DIANE OR
RED WINE JUS

PARMIGIANA +3.5

HAVEY SCHNITTY +3.5

GRILLED BACON, CHEESE, MUSHROOMS & BBQ SAUCE

DIRTY GRINGO +3.5

CORN CHIPS, TOPPED WITH TOMATO SALSA,
MELTED CHEESE, GUACAMOLE, SOUR CREAM & JALAPEÑOS

MENU

KIDS MENU

CHICKEN NUGGETS 10

TENDER CHICKEN NUGGETS WITH A SIDE OF TOMATO SAUCE

CHICKEN SCHNITZEL 10

MINI CHICKEN SCHNITZEL WITH A SIDE OF TOMATO SAUCE

CRUMBED GARFISH FILLET 10

TENDER GARFISH FILLET WITH A SIDE OF TOMATO SAUCE

GRILLED CHICKEN TENDERLOINS 10

GRILLED CHICKEN TENDERLOINS
WITH A SIDE OF TOMATO SAUCE

ICE CREAM SUNDAE 4.5

VANILLA ICE CREAM
WITH CHOCOLATE SAUCE

DESSERT

STICKY DATE & MACADAMIA PUDDING 12

HOUSE MADE STICKY DATE & MACADAMIA PUDDING,
COUNTRY STYLE VANILLA ICE CREAM &
BUTTERSCOTCH SAUCE

DARK CHOCOLATE TART 12

WITH HAZELNUT PRALINE & VANILLA ICE CREAM

CRUSHED NUT SUNDAE 9

VANILLA ICE CREAM,
WARM CHOCOLATE SAUCE, CRUSHED PEANUTS,
CHOCOLATE FILLED WAFER & STRAWBERRIES

CHEESE PLATE 19

SMOKED CHEDDAR, BRIE, DRIED FRUIT, QUINCE PASTE,
SMOKED ALMONDS, WATER CRACKERS & GRISSINI

WITH YOUR CHOICE OF CHIPS AND SALAD OR VEGETABLES