



*Available for Lunch Sat-Sun 12pm – 2.30pm
& Dinner Tues-Sun 5:30pm – 9:00pm*

Please order at the bar

SOMETHING TO SHARE

Charcuterie Board	Chef selected cured prime meats, dips & marinated olives, served with sour dough bread	31.0
Vegetarian Board	Chef selected roasted vegetables, dips & marinated olives, served with sour dough bread	28.0
Cheese Board	Assorted local & imported cheese, dips, crackers & lavosh	34.0
Hot Olives	Marinated mixed olives w/ garlic, chili, rosemary & lemon served with sour dough bread	16.0

ENTRÉE

Oysters (4, 8 or 12 pieces)	Natural freshly shucked w/ lemon (GF)	14.0
	Margarita freshly shucked w/ Avruga caviar (GF)	26.0
	Kilpatrick freshly shucked w/ double smoked bacon & Worcestershire sauce (GF)	38.0
Morten Bay Bug	Sautéed Morten Bay bug w/ black garlic aioli & garlic chives (GF)	18.0
Salt & Pepper Calamari	Crumbed & lightly seasoned w/ Murray River salt flakes & Szechuan pepper served w/ a side of aioli	17.0
Scallops	Seared scallops w/ lobster bisque, yoghurt & mint crumb (GF)	18.0
Thai Beef Salad	Tender beef strips marinated in a soy, lime, plum & sugar dressing, served on a green salad	16.0
5 Spice Lamb	Chinese Five Spice lamb rump w/ sweet potato puree & honey soy glaze	15.0
Eggplant Lasagna	Eggplant lasagna w/ Parmesan cheese & crispy basil leaf (V)	15.0
	<i>Main size available upon request</i>	27.0
Grilled Mushroom	Grilled portobello mushroom, sherry wine, thyme, rocket salad & Parmesan cheese (V) (GF) (VG*)	15.0
	<i>Main size available upon request</i>	27.0

Gluten-free (GF) Gluten free option (GF*) Vegetarian (V) Vegetarian option (V*) Vegan (VG) Vegan option (VG*)
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10% surcharge on public holidays

MAINS

Battered Fish	Fresh beer battered seasonal fish, tartare sauce, lemon & chips <i>Chef's pairing suggestion – Tatachilla Sauvignon Blanc</i>	28.0
Barramundi	Barramundi w/ sautéed kipfler potatoes, crispy parsnip & truffle oil (GF) <i>Chef's pairing suggestion – Tower Estate Riesling</i>	29.0
Beef (Red Wine jus, Pepper or Diane sauce)	Scotch 300g with chips & salad or mashed potatoes & steamed vegetables (GF) <i>Chef's pairing suggestion – Dog Trap Vineyard "Lynn" Shiraz</i>	36.0
Beef Short Rib	Slow cooked, creamy mashed potato, Dutch carrots, truss tomatoes & red wine jus (GF) <i>Chef's pairing suggestion – Eden Road Syrah (Shiraz)</i>	31.0
Pork Tenderloin	Pork Tenderloin wrapped w/ prosciutto, apple puree, crispy black fungus mushrooms & red wine jus (GF) <i>Chef's pairing suggestion – Nick O'Leary White Rocks Riesling</i>	29.0
Spatchcock	Slow cooked grilled spatchcock w/ crumbed broccoli, & a creamy leek & bacon sauce (GF) <i>Chef's pairing suggestion – Nick O'Leary White Rocks Riesling</i>	30.0
Chicken Parmigiana	Freshly crumbed chicken breast, thyme, Napoli sauce, mozzarella & salad <i>Chef's pairing suggestion – 1882 Lager</i>	25.0
Crumbed Lamb	Slow cooked lamb shoulder, herb crumbed, stuffed w/ roasted pistachio nuts, crispy polenta, grated Parmesan cheese & red wine jus <i>Chef's pairing suggestion – Shaw Estate Merlot</i>	35.0
Squid Ink Pasta	Squid Ink spaghetti w/ calamari, prawns, snow peas, chili & Parmesan cheese <i>Chef's pairing suggestion – The Hare & the Tortoise Pinot Noir</i>	27.0
Cauliflower	Cauliflower crumb w/ semi dried tomatoes, green beans, parsley & grilled haloumi cheese (V) (VG*) (GF) <i>Chef's pairing suggestion – Tamburlaine Organic Pinot Gris</i>	26.0

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SIDES

Beans	Freshly cooked green beans (V) (VG*) (GF)	6.0
Kipfler Potatoes	Sautéed kipfler potatoes (V) (GF) (VG*)	7.5
Rocket Salad	Rocket Salad served with Parmesan cheese (V) (GF)	6.0

KIDS MENU (U12s)

Fish & chips	Battered fish pieces & chips	12.0
Chicken Nuggets	6 chicken nuggets & chips	12.0
Calamari	Crispy calamari & chips	12.0
Kids Dessert	2 scoops of ice-cream w/ topping (chocolate or caramel)	8.0

WOODFIRED PIZZA

Gluten-free pizza available upon request +3.0

Garlic	Rosemary, garlic butter & cheese (V)	8.0
Cheese	Mozzarella cheese (V)	15.0
Margherita	Tomato, bocconcini, basil & extra-virgin olive oil (V)	22.0
Prawn & Chorizo	Prawns, chorizo, Spanish onion, semi dried tomato & mozzarella	24.0
Mediterranean	Roasted peppers, eggplant, tomatoes, olives, mushroom, baby spinach & feta (V)	23.0
Supreme	Pepperoni, capsicum, onion, tomatoes, olives, mushrooms, pineapple & mozzarella	23.0
Pepperoni	Pepperoni & mozzarella	21.0
Chinese BBQ Pork	Slow cooked Chinese BBQ pork, fried crispy onion, shallots w/ Char Siu mayonnaise	25.0
Lamb and Feta	Ragu lamb, feta cheese, Spanish onion & baby spinach	24.0
Funghi	Seasonal mushrooms, mozzarella & thyme (V)	22.0
Chicken Peri-peri	Chicken breast, cherry tomatoes, mozzarella, thyme & peri-peri mayo	22.0
Hoisin Duck	Duck, Hoisin sauce, spring onion, cucumber, chilli & crispy noodles	25.0
Hawaiian	A classic - ham & pineapple	22.0

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