



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

## SOMETHING TO SHARE

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

## ENTRÉE

<b>Oysters</b> (4, 8 or 12 pieces)	<b>Natural</b> freshly shucked w/ lemon (GF)	4 pc	14.0
	<b>Kilpatrick</b> freshly shucked w/ double smoked bacon & Worcestershire sauce (GF)	8 pc	26.0
		12 pc	38.0
<b>Jumbo Prawn</b>	Duo of grilled Australian Jumbo Prawn, with fennel, fresh citrus & grilled blood orange (GF)		18.0
<b>Salt &amp; Pepper Calamari</b>	Crumbed & lightly seasoned w/ Murray River salt flakes & Szechuan pepper served w/ a side of aioli		17.0
<b>Thai Beef Salad</b>	Tender beef strips marinated in a soy, lime, plum & sugar dressing, served on a green salad		16.0
<b>Scallops</b>	Seared scallops w/ marinated seaweed, goats cheese curd & crispy rice flakes (GF*)		18.0
<b>Quail</b>	De-boned Quail, smoked paprika, wood-smoked capsicum puree & lime (GF)		18.0
<b>Lamb Tenderloin</b>	Cumin marinated lamb tenderloin, with grilled fresh artichoke, watercress leaves, mint yoghurt (GF)		18.0
<b>Vegetarian Gnocchi</b>	Housemade Pumpkin & Ricotta Gnocchi, fresh peas & asparagus tossed through a burnt sage butter sauce (V)		16.0
	<i>Main size available upon request</i>		28.0

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10% surcharge on public holidays

## MAINS

<b>Battered Fish</b>	Fresh beer battered seasonal fish, tartare sauce, lemon & chips <i>Chef's pairing suggestion – Tatachilla Sauvignon Blanc</i>	28.0
<b>Snapper</b>	Macadamia crumbed snapper with broad bean butter & cannellini beans (GF) <i>Chef's pairing suggestion – Tower Estate Riesling</i>	32.0
<b>Steak</b> (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
<b>BBQ Pork</b>	5-spice twice cooked fillet in apple cider glaze, housemade BBQ sauce served with fresh slaw (GF) <i>Chef's pairing suggestion – Brindabella Hills Sangiovese</i>	30.0
<b>Duck Breast</b>	Pan roasted duck breast with cauliflower rice and citrus reduction <i>Chef's pairing suggestion – Nick O'Leary White Rocks Riesling</i>	32.0
<b>Chicken Parmigiana</b>	Freshly crumbed chicken breast, thyme, Napoli sauce, mozzarella & salad <i>Chef's pairing suggestion – 1882 Lager</i>	25.0
<b>Lamb Gnocchi</b>	Housemade Pumpkin & Ricotta Gnocchi, Lamb Ragu, fresh peas, tossed through tomato base sauce & Parmesan cheese <i>Chef's pairing suggestion – Pankhurt Cabernet Sauvignon</i>	28.0
<b>Cajun Tuna</b>	Chargrilled Cajun Tuna served on a warm salad of black-eyed beans, capsicum, red onion and zucchini with a lemon vinaigrette (GF) <i>Chef's pairing suggestion – The Hare &amp; the Tortoise Pinot Noir</i>	32.0
<b>Chickpea</b>	Chickpea, baby capers, roasted pumpkin, baby spinach, and pine nuts (GF) (V) (VG) <i>Chef's pairing suggestion – Tamburlaine Organic Pinot Gris</i>	26.0

## SIDES

<b>Broccolini</b>	Broccolini & sliced almonds (V) (GF) (VG*)	6.0
<b>Chickpea</b>	Chickpeas with baby capers (V) (GF) (VG)	6.0
<b>Cauliflower Rice</b>	Cauliflower rice with parsley (V) (GF) (VG*)	6.0

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## KIDS MENU (u12s)

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

## WOODFIRED PIZZA

<b>Garlic</b>	Rosemary, garlic butter & cheese (V)	8.0
<b>Cheese</b>	Mozzarella cheese (V)	15.0
<b>Margherita</b>	Tomato, bocconcini, basil & extra-virgin olive oil (V)	22.0
<b>Prawn &amp; Chorizo</b>	Prawns, Chorizo, Spanish onion, semi dried tomato & mozzarella	24.0
<b>Mediterranean</b>	Roasted peppers, eggplant, tomatoes, olives, mushroom, baby spinach & feta (V)	23.0
<b>Supreme</b>	Pepperoni, capsicum, onion, tomatoes, olives, mushrooms, pineapple & mozzarella	23.0
<b>Pepperoni</b>	Pepperoni & mozzarella	21.0
<b>Chinese BBQ Pork</b>	Slow cooked Chinese BBQ pork, fried crispy onion, shallots w/ Char Siu mayonnaise	25.0
<b>Lamb and Feta</b>	Ragu lamb, feta cheese, Spanish onion & baby spinach	24.0
<b>Funghi</b>	Seasonal mushrooms, mozzarella & thyme (V)	22.0
<b>Chicken Peri-peri</b>	Chicken breast, cherry tomatoes, mozzarella, thyme & peri-peri mayo	22.0
<b>Hoisin Duck</b>	Duck, Hoisin sauce, spring onion, cucumber, chilli & crispy noodles	25.0
<b>Hawaiian</b>	A classic - ham & pineapple	22.0
	<i>Gluten-free pizza available upon request +3.0</i>	3.0

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