

TO SHARE

Oysters natural, lemon, mignonette (gf, df)	30 1/2 doz 50 1 doz
Spanish Tapas Board local cured meats, chorizo, sautéed garlic mushrooms, Nduja grilled prawns, marinated olives & chargrilled bread	50
Garden Fresh Vegetable Crudité Platter carrots, cucumber, cauliflower, asparagus, sippets, falafel, parmesan, beetroot hummus (gf, v, ve)	24

TO START

Popcorn Chicken chipotle aioli	14
Crispy Fried Calamari rocket, lemon, garlic aioli (gf)	18
Ham Hock Croquettes (4 per serve) jalapeño mayo	16
Garlic Bread toasted sourdough, garlic butter, parmesan	7
Chicken Wings cider and tarragon braised chicken wings (gf)	14
Sliders (2 per serve, choose 1) portobello mushroom, truffle aioli, rocket (v) pulled pork, pineapple slaw, smokey bbq mayo	15

MAINS

Seafood Linguine mussels, clams, whitefish, calamari, prawns, chilli, garlic	34
Half Chargrilled Chicken hazeldenes organic chicken, grilled cos, preserved lemon (gf)	33
Prawn Tortellini tortellini, grilled king prawn, lemon bisque	28
Spring Creek Barramundi Fillet vincotto, quinoa, prosciutto, pomegranate, cauliflower, black figs (gf)	36
Roasted Vegetable Moussaka eggplant, zucchini, puy lentil, tomato & cheese sauce (v)	24

SIDES

Grilled broccolini (v)	12
Green garden salad (v)	8
Fat chips, aioli (v)	11
Shoestring fries (v)	10

*Please note

All card transactions incur a 1.5% surcharge
In addition, on public holidays a 15% surcharge is applied to all food items.

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. While customer requests will be catered for to the best of our ability the decision to consume a meal is the responsibility of the diner.

GRILL

250g Eye Fillet	46
300g Scotch Fillet	48
250g Porterhouse	36
all steaks are served with house salad, fat chips and choice of sauce: café de Paris butter, red wine jus, mushroom, pepper or gravy (gf)	
All steaks are sourced from Southern Ranges, Victoria and Grass Fed	

PUB CLASSICS

Fish & Chips Pale Ale battered fish, fat chips, mixed leaves, tartare (gfo)	26
Classic Burger house made beef patty, mustard, pickles, American cheese, red onion marmalade, lettuce, tomato, fat chips	22
Traditional Parma chicken schnitzel, Virginian ham, Napoli, mozzarella, mixed leaves, fat chips	24
Mexican Parma corn chips, salami, jalapeños, sour cream, avocado, mixed leaves, fat chips	28
Chicken Schnitzel salad, fat chips, lemon, choice of sauce	21
Spaghetti Bolognese traditional bolognese, shaved parmesan, basil	24

SALADS

Salad of Heirloom Tomatoes medley tomatoes, mozzarella, basil pesto & toasted bread	22
Summer Vegetable Salad mixed grains, broccoli, heritage carrots, asparagus, sippets & green goddess dressing (v) + chicken / 5	19
Greek Salad butter lettuce, cucumber, peppers, olives, cherry tomatoes & feta cheese (v)	16

DESSERTS

Chocolate Fondant ferrero rocher ice cream, hazelnut praline	15
Vanilla Pannacotta candied pistachios, pomegranate, mixed berries (gf)	14
7 Apple Ice Cream Selection (gf)	10

(gf) gluten free (gfo) gluten free option (n) contains nuts
(v) vegetarian (ve) vegan (vo) vegetarian option (df) dairy free
(dfo) dairy free option

Please advise your waiter on any dietary requirements