

STARTERS

Pulled Pork Sliders \$18

Pulled pork and house made BBQ sauce sliders served on baby brioche buns (3)

Cheeseburger Sliders \$18

Mini beef patties with cheese, pickles, mustard and ketchup served on baby brioche buns (3)

Bacon & Garlic Croquettes \$17

Bacon and garlic cheesy potato crumbed croquettes served with house made aioli (4)

Arancini Balls \$16

Classic rice Arancini balls stuffed with bocconcini cheese served with house made aioli (3) (VG)

Chicken Skewers \$16

Grilled chicken breast skewers marinated in house made yakitori sauce served with soy sauce (4) (GF)

Prawn Skewers \$18

Grilled tender prawn skewers marinated in garlic butter sauce (4) (GF)
(Optional side of guacamole)

Polenta Crusted Calamari \$21

A basket of fried calamari and beer battered thick cut chips served with house made tartare sauce

Samosas \$15

Crispy fried samosas served on a bed of lettuce with house made mint yoghurt (5) (VG)

Steamed Dumplings \$16

A mix of vegetarian, shiitake mushroom and prawn & chive served on a bed of lettuce with soy sauce (8) (VG) (GF)

Vegetarian Spring Rolls \$16

Crispy fried vegetarian spring rolls served on a bed of lettuce with sweet chilli sauce (6) (VG)

Dips & Pita Bread \$15

Spicy capsicum and hummus dips served with char grilled pita bread (VG)

Sweet Potato Fries \$11

Crispy sweet potato fries served with house made spicy mayonnaise (VG)

Beer Battered Thick Cut Potato Chips \$8

Beer battered thick-cut potato chips served with aioli or tomato sauce (VG)
(Seasoned option available)

Burrata Cheese \$25

Burrata cheese served with romesco sauce, mixed cherry tomatoes and char-grilled Turkish bread (VG)

MAINS

Buddha Bowl \$18

Curly kale, black and white quinoa, sweet potato, mixed beans, red onions and avocado, drizzled with a balsamic vinaigrette dressing (V) (GF)
(Chicken option available)

Beer Battered Fish n' Chips \$25

Two pieces of beer battered fish and thick cut chips served with a side salad and house made tartare sauce

Chicken Parmigiana \$25

Free range golden crumbed chicken breast topped with ham, a traditional Napoli sauce, melted cheese, served with beer battered thick cut chips and a side salad

Lamb Rump \$36

Tender lamb rump cooked medium rare, served on a bed of truffle mashed potatoes, sauteed asparagus, topped with onion shallots and a port jus

Char Grilled Porterhouse Steak \$38

300gm grass fed porterhouse steak served with beer battered thick cut chips and a side salad
(Optional side of mushroom, peppercorn sauce or port jus)

Beef Burger \$26

Premium beef mince patty topped with char grilled bacon, cheese, lettuce, tomato, caramelised onions, pickles, mustard and ketchup served on a brioche bun with a side of beer battered thick cut chips

Chicken Burger \$25

Free range golden crumbed chicken breast topped with cheese, lettuce, tomato, pickles, avocado and siracha mayo served on a brioche bun with a side of beer battered thick cut chips

Pulled Pork Burger \$24

Slow cooked pulled pork topped with coleslaw, cheese, mayo and house made BBQ sauce served with a side of beer battered thick cut chips

PASTA

Burnt Butter Carbonara \$28

Bacon, butter, cream, parmesan, cheese tossed with spaghetti and topped with an egg yolk

Chicken, Mushroom & Pesto Risotto \$28

Tender chicken breast cooked with mushrooms, butter, garlic, parmesan and finished with a touch of pesto
(Vegan option available)

Pollo Fungi Gnocchi \$29

House made potato gnocchi with chicken and mushroom served in a cream sauce

Pumpkin Ravioli \$30

Pumpkin ravioli served in a burnt butter sage sauce, topped with pine nuts and crumbled feta cheese (VG)

(Gluten free gnocchi and penne available)

SIDES

Broccolini & asparagus sautéed in garlic butter **\$7.50**

Garden salad, lettuce, tomato, onion and dressing **\$6**

Port Jus/mushroom sauce/ peppercorn sauce **\$4**

Parmesan Cheese **\$1.50**

Guacamole **\$4**