



## SMALL + SHARES

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| <b>Truffle Fries</b><br><i>Grana padano, truffle oil, parsley</i>                                                                          | \$15 |
| <b>Garlic Sourdough</b><br><i>Whipped confit garlic butter (v)</i>                                                                         | \$12 |
| <b>King Prawns (3)</b><br><i>Preserved lemon &amp; garlic butter, parsley, sourdough (lgo) (A)</i>                                         | \$26 |
| <b>Smoked Maple Caramel Fried Chicken</b><br><i>Maple caramel glaze, smoked jalapeno ranch, pickles (lgo)</i>                              | \$22 |
| <b>Beef Cheek Croquettes (3)</b><br><i>Gruyere, horseradish cream</i>                                                                      | \$21 |
| <b>Baked Camembert</b><br><i>Sour cherry &amp; port jam, burnt honey, walnut crumbs, grilled sourdough (v)</i>                             | \$24 |
| <b>Charred Cauliflower Florets</b><br><i>Green hummus, salsa verde, toasted pistachio, pickled shallots (vg) (df) (lgo)</i>                | \$20 |
| <b>Crumbed Fior Di Latte Bites</b><br><i>Parmesan crumb, fermented chilli honey, garlic aioli</i>                                          | \$18 |
| <b>Crumbed Whiting Tacos</b><br><i>Charcoal tortilla, cabbage slaw, chiptole aioli, charred pineapple salsa, lime crema (A)</i>            | \$23 |
| <b>Crispy Squid</b><br><i>Nduja aioli, shaved parmesan, chives, charred lemon (l)</i>                                                      | \$22 |
| <b>Grazing Board (serves 2)</b><br><i>Chef's selection of two cheeses, two meats, nuts, fruits, pickles, jam, crackers &amp; sourdough</i> | \$49 |

## MAINS

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| <b>Slow-Roasted Pork Collar</b><br><i>Mash, burnt onion puree, roasted broccolini, salsa verde, house jus, crispy shallots (lg)</i> | \$42 |
| <b>Slow Braised Lamb Shoulder</b><br><i>Pea puree, pickled zucchini, jus (lg)</i>                                                   | \$44 |
| <b>Beef Cheek &amp; Stout Pie</b><br><i>Mash, peas &amp; jus</i>                                                                    | \$34 |
| <b>Wild Mushroom &amp; Truffle Gnocchi</b><br><i>Roasted field mushrooms, burnt butter, thyme, parmesan, crispy sage (v) (lg)</i>   | \$32 |
| <b>Duck Pappardelle</b><br><i>Brandy cream, crispy sage, grana padano, pangrattato</i>                                              | \$36 |

v - vegetarian | vg - vegan

lgo - low gluten option | df - dairy free

Fish origin: A - Australian | I - imported

Ask our friendly bar staff for more information!

## PUB CLASSICS

|                                                                                                                                                      |      |
|------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>National Parmigiana</b><br><i>Fior di latte, smoked ham, passata, parmesan, chips &amp; salad</i>                                                 | \$32 |
| <b>Chicken Schnitzel</b><br><i>Served with chips &amp; salad</i>                                                                                     | \$29 |
| <b>Beer Battered Fish &amp; Chips</b><br><i>Rainbow Snapper Served with tartar sauce, lemon, chips &amp; salad (l)</i>                               | \$32 |
| <b>Steak Sandwich</b><br><i>Grilled scotch, provolone, rocket, tomato, horseradish aioli, bacon jam, zucchini pickles &amp; chips</i>                | \$32 |
| <b>Smash Cheeseburger</b><br><i>Smash beef patty, American cheese, bread &amp; butter pickles, American mustard, ketchup served with chips (lgo)</i> | \$26 |
| <b>Veggie Burger</b><br><i>Beetroot &amp; chickpea patty, goats curd, rocket, pickles &amp; vegan aioli (gfo) (vgo)</i>                              | \$30 |

## STEAKS

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|---------------------------------------------------------------------------------------------------------------------------------|------|
| <i>Choice of: Gravy, pepper sauce, mushroom sauce, Garlic cream, Red Wine Jus, Cafe De Paris. Served with Chips &amp; Salad</i> |      |
| <b>250g Sirloin</b>                                                                                                             | \$44 |
| <b>300g Scotch Fillet</b>                                                                                                       | \$52 |

## SALADS

|                                                                                                             |      |
|-------------------------------------------------------------------------------------------------------------|------|
| <b>Roasted Beetroot Salad</b><br><i>Goats curd, walnut, orange &amp; rocket (v) (lg)</i>                    | \$24 |
| <b>Pear &amp; Walnut Salad</b><br><i>Rocket, candied walnut, shaved fennel, maple mustard dressing (vg)</i> | \$22 |

## SIDES

|                            |      |
|----------------------------|------|
| <b>Bowl of fries (v)</b>   | \$12 |
| <b>Mash (vg)</b>           | \$12 |
| <b>Seasonal Greens (v)</b> | \$12 |

## KIDS

|                                         |      |
|-----------------------------------------|------|
| <b>Fish &amp; Chips</b>                 |      |
| <b>Kids Popcorn Chicken &amp; Chips</b> | \$15 |
| <b>Kids Parm</b>                        |      |

## DESSERTS

|                                                                                                                                 |      |
|---------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Sticky Toffee Pudding</b><br><i>Warm date sponge, burnt butter toffee sauce, rum &amp; raisin ice cream, candied walnuts</i> | \$17 |
| <b>Rhubarb &amp; Apple Crumble</b><br><i>Roasted rhubarb, caramelised apple, salted oat crumble, vanilla anglaise</i>           | \$17 |