

ENTRÉE

Potted Duck Pâté Served with Balsamic Onion Jam and Toasted Sourdough (GFA)

16

Smoked Trout Rillette Served with Baby Caper Crumb, Pickled Red Onion and Toasted Sourdough (GFA)

16

Country Style Wallaby and Duck Terrine, Served with Pickled Red Onion, Dressed Greens and Toasted Sourdough (DF/ GFA)

17

Soup of the Day Served with Toasted Sourdough (VG/ DF/ GFA)

12

Smoked Mixed Mediterranean Olives (VG/ DF/ GFA)

10

**House Smoked Crispy Chicken Wings Dressed in Your Choice Of-
Buffalo / 41° South Ginseng Spice / BBQ/ Parmesan Aioli / Gorgonzola Aioli / Naked (GF/ DFA)**

16

Steak and Cheese Spring Rolls Served with Burger Sauce

15.5

Salt and Pepper Squid Tossed With 41° South Ginseng Spice and Served with Gorgonzola Aioli (GFA/DFA)

14

Garlic Bread

6

MAINS

Bangers 'N' Mash, Pork and Truffle Sausages Served With Creamed Potato, Peas, Onion and Gravy

17.5 / 30

House Battered Fish 'N' Chips Served with Salad and House Made Tartare Sauce (GFA/ DF)

17.50 / 27

300g Porterhouse Steak Served with Smashed Potatoes Tossed in Miso Butter, Market Veg and Topped with House Made Red Wine Jus (GF/ DF)

38

Classic Shepherd's Pie (GF)

24

Curry of the Week (GF/ DF please check with staff)

15 / 26

Vegetarian Curry of the Week (VG/ GF/ DF please check with staff)

15 / 24

**House Crumbed Chicken Schnitzel Served with Chips, Salad and
Gravy / Mushroom Gravy**

27

**Tomato and Red Wine Braised Lamb Shank Served with Pearl Barley And
Market Veg (DF)**

28

Jack Fruit and Walnut Ragu Served with House Made Spinach Pasta (VG/ DF)

15 / 23

Tempeh Stir Fry with Mix Veg, Hokkien Noodles, Tossed in A Black Bean Sauce (VG/ DF)

24

**Fried Chicken Tenders Marinated in Turmeric Buttermilk
Served With Chips and Salad (GFA)**

17.5

SIDES

Creamy Mashed Potato

8

Bowl of Chips (GFA)

5 / 8.5

Bowl of Sweet Potato Chips (GFA)

6 / 10

Miso Butter Tossed Smashed Potatoes (GFA)

6

Market Veg

7

Garden Salad

8

SPECIALLY FOR KIDS

Kids Fish 'N' Chips

12

Kids Chicken Tender 'N' Chips (GFA)

12

Please speak to your wait staff for any dietary requirements. We cater for vegetarians, gluten free, dairy free and vegans wherever possible,

A 10% surcharge may apply on Sunday's and public holidays.

July 2022



DESSERT

Baked Brie Served with Crackers, Nuts, Dried Figs, Quince Paste and Balsamic Glaze (GFA)

16

Biscoff Creme Brûlée

12

Banana + Nutella Spring Rolls Served with Walnut Praline and Macerated Strawberries

14

Sticky Date Pudding Served with Butterscotch Sauce and Vanilla Bean Ice Cream (GF)

13

Apple Crumble Served with A Side of Vanilla Bean Ice Cream

12

**Affogato with your choice of
Frangelico/ Baileys/ Kalua/ Tia Maria/
Non-alcoholic Lyre's coffee Liqueur (GF)**

14

Plus a selection of cakes and slices in the cake fridge, please ask staff for the gluten free options.

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