

## Dinner

### Small Plates

**Sourdough with house made cultured garlic butter**

**7.5**

**Soup of the Day served with toasted sourdough (VG/ DF/ GFA)**

**15**

**Sesame Crusted Seared Tuna served with charred broccolini and topped  
with kabayaki sauce (GF)**

**17**

**Grilled Dutch Carrots tossed in a sticky butter carrot jus and topped  
with toasted almonds (GF/ V)**

**12**

**Potted Duck Pâté served with balsamic onion jam and toasted sourdough  
(GFA)**

**17**

**Smoked Trout Gravlax served with baby caper crumb, pickled red onion,  
dressed greens and smoke aioli (GF)**

**17**

**Crispy Chicken Wings house smoked and dressed in your choice of  
Buffalo / 41° South Ginseng Spice / BBQ/ Honey Soy/ Gorgonzola Aioli /  
Naked (GF/ DFA)**

**18**

**Salt and Pepper Squid tossed with 41° South ginseng spice and served with  
gorgonzola aioli (GFA/DFA)**

**15**

## Larger plates

**36hr Confit Duck Maryland served with heirloom carrots, white bean purée and topped with pan jus (GF)**

**33**

**Bolognese with hokkien noodles, egg, and black bean sauce**

**26**

**Banger's 'N' Mash, Irish pork sausages served with creamed potato, peas, onion and gravy**

**19 / 30**

**Mint Pea Risotto with house smoked trout gravlax (GF)**

**18/ 28**

**Pumpkin Risotto with charred brussel sprouts and toasted walnuts (VG/GF)**

**17/ 26**

**Warm Roast Vegetable salad, beetroot, pumpkin, red onion, rocket and roasted walnuts with a pomegranate molasses and crumbled feta (VGA/ GF)**

**22**

**Pork Belly with house made sauerkraut, chargrilled baby carrots, beetroot and apple puree (GF/DF)**

**32**

**300g Porterhouse Steak served with smashed potatoes tossed in Miso butter, market veg and topped with house made red wine jus (GF/ DF)**

**39**

## **Old Time Favourites**

**Fish 'N' Chips house battered and served with salad and tartare sauce**

**(GFA/ DF)**

**19 / 29**

**House Crumbed Chicken Schnitzel served with chips, salad and  
gravy / mushroom sauce**

**29**

## **Specially For the Kids**

**Kids bolognese with Penne pasta (GFA)**

**12**

**Pea and bacon risotto (GF)**

**12**

**Kids Fish 'N' Chips (GFA)**

**12**

## **Sides**

**Creamy mashed potato (GF)**

**8.5**

**Miso butter tossed smashed potatoes (GFA)**

**7.5**

**Market veg (GF)**

**8.5**

**Garden salad**

**8**

**Bowl of chips (GFA)**

**5.5 / 9**

**Bowl of sweet potato chips (GFA)**

**7 / 11**

## **Dessert**

**Bruléd Rice Pudding served with pistachio crumb and mango gel**

**16**

**Sticky Date Pudding served with butterscotch sauce and vanilla bean ice cream (GF)**

**16**

**Apple Tarte Tatin served with a side of brandy and vanilla bean ice cream**

**16**

**Kids Ice cream with choice of topping**

**4**

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

**15**

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

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.

May 2023