

## Dinner

### Small Plates

**Sourdough with house made cultured garlic butter**

**7.5**

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

**16**

**Mixed Mediterranean Olives (GF/ DF/ VG)**

**8**

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

**17**

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

**17**

**Crispy Chicken Wings house smoked and dressed in your  
choice of**

**Buffalo / 41° South Ginseng Spice / BBQ/ Honey Soy/  
Naked (GF/ DFA)**

**18**

## Larger plates

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

**35**

**Thai salad of womboc, cabbage, carrot, bean shoots,  
coriander and dressed with  
a Thai style dressing served with your choice of:**

*coconut poached chicken (GF/DF)*

*crispy squid tossed in 41 South Ginseng spice (GFA/DF)*

*or; tofu tossed in 41° South Ginseng spice (GF/DF/VG)*

**27**

**Pumpkin Risotto with toasted almonds (VGA/GF)**

**18/ 26**

**Banger's 'N' Mash, locally made gourmet sausages served  
with crispy miso smashed potato, mushy peas and topped  
with an onion gravy**

**30**

## **Old Time Favourites**

**300g Porterhouse Steak served with sweet potato mash, market  
veg  
and topped with house made red wine jus (GF/ DF)  
40**

**Beer battered fish served with chips, salad and tartare sauce (GF/  
DF)  
28**

**House Crumbed Chicken Schnitzel served with chips, salad and  
your choice of  
gravy or mushroom sauce  
30**

### **Specially for the Kids (and the Nanna's)**

**Kids bolognaise (GFA)  
14**

**Beer battered fish served with chips and salad and tartare  
sauce (DFA)  
16**

## **Sides**

**Crispy miso smashed potato (GF)**

**8.5**

**Sweet potato mash (GF)**

**7.5**

**Market veg (GF/ VGA)**

**8.5**

**Side salad (GF/ VGA)**

**5**

**Bowl of chips (GFA)**

**5.5 / 9**

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

**7 / 11**

## **Dessert**

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

**16**

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

**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. Feb 2024