

Dinner

Small Plates/Tapas

Sourdough with house made cultured garlic butter	10
Soup of the Day served with toasted sourdough	
(VG/ DF/ GFA)	17.5
Warm Mixed olives (GF/ DF/ VG)	11
Prawn skewers pan fried and finished with chimichurri (M)	
(GF)	18
Roast Pumpkin served with chimichurri, fetta, crumbled walnuts and a drizzle of honey (V/GF/ DFA)	19.5
Smashed potato tossed in a burnt butter served on beetroot humus (GF/ DFA)	16
Albondigas Spanish style meatballs in a rich bravas sauce topped with parmesan and served with crusty bread (DFA/ GFA)	20
Chicharrónes Crispy pork belly bites tossed in a Seville orange glaze (GF/DF)	21.5
Crispy Chicken Wings dressed in your choice of: Hot Buffalo 41° South Ginseng Spice BBQ Honey Soy	
(GF/ DFA)	19
Sautéed vegetables seasonal vegetables tossed in the pan	
(GF/ VGA)	14

Large plates

Calamari tossed with 41° South Ginseng Spice (DF/ GFA) (M)	21
(add chips 5) (add salad 5)	
Sundried Tomato and Pumpkin Risotto served with charred pumpkin and Ashgrove parmesan (V/VGA/GF)	24/ 32
Westbury Gourmet sausages served with creamy mashed potato, sautéed market veg and a red wine jus (GF/ DFA)	35.5
Mongolian Beef stir fry in a special Mongolian sauce with capsicum, red onion and garlic. Served with couscous. (DF)	39
Wild Tasmanian Venison slow cooked venison shank served with creamy mashed potato seasonal veg and a rich gravy (GF/ DFA)	44
Market fish with chips, salad, tartare sauce and lemon wedge served cider tempura batter, baked or crumbed (DF/ GF) (M)	32
Laksa spicy Malaysian inspired chicken laksa	28.5

Old Time Favourites

300g Cape Grim Porterhouse steak served with smashed potatoes tossed in burnt butter dressing, sautéed market veg and house made red wine jus (GF/ DFA)	50
Chicken Schnitzel crumbed whole breast served with chips, slaw and your choice of; gravy or mushroom sauce (GFA)	35

Specially for the Kids (and the Nannas)

Kids pasta of the day	17
Market fish battered or crumbed served with chips and a choice of tartare or tomato sauce (GF/DF) (M)	18.5
Kids Schnitzel served with chips and your choice of; gravy or mushroom sauce (GF)	19.5

Sides

Potato mash (GF)	13
Slaw salad (GF/ VG)	11
Bowl of sweet potato chips (GF,VG)	8.5/13
Bowl of chips (GF,VG)	8/12

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

Dessert

Chocolate Brownie served with choc ganache, freeze dried raspberries and vanilla bean ice cream (GF)	18.5
Sticky Date Pudding served with butterscotch sauce and vanilla bean ice cream (GF)	19.75
Winter apple crumble spiced apple pot pie, oat crumble served with vanilla bean ice cream	14
Kids Ice cream with choice of topping	6
Affogato with your choice of: Frangelico Baileys Kahlua Tia Maria or Non-alcoholic Lyre's coffee Liqueur (GF/ DFA)	20

M = mixed origins

A 10% surcharge applies on Sunday's & public holidays to help cover the extra costs that occur on these days.

July 2026