

All day menu

Available Monday - Sunday from 11.30am until late.

Quick Eats

Hand cut fries Popcorn Chicken Jalapeno Poppers with chipotle crema with aioli with sriracha mayo \$9 \$16 \$12 VEGETARIAN VEGETARIAN Halloumi fries

Salt & pepper squid Chargrilled prawn skewers with nam jihm with lemon aioli with cajun mayo \$14 \$16 \$16 VEGETARIAN Bread & dukkah Tempura battered balsamic mushrooms with EVO in a soy glaze

\$14 \$9 VEGETARIAN VEGETARIAN VEGAN

To share or not to share Corn chips Loaded Fries Bruschetta topped with avocado, rocket, balsamic glaze, Hand cut chips loaded with bacon, served with tomato salsa & guacamole sundried tomatoes & feta jalapenos, cheese & gravy \$12 \$15 \$16 VEGETARIAN VEGETARIAN BBQ baby back pork ribs Crunchy chicken wings Crunchy cauliflower wings with your choice of buffalo sauce, blue cheese with cola BBQ sauce with your choice of buffalo sauce, blue cheese sauce or nam jihm sauce or nam jihm \$18 \$15 \$15 VEGETARIAN

Burgers

Beef Burger

All burgers served with hand cut chips. GF buns available \$2 extra

Buttermilk Chicken Burger Veggie Burger Homemade beef patty with aioli, cos lettuce, Paprika & coconut cream marinated tofu, Cajun buttermilk chicken thigh, jalapeño bacon, piccalilli, tomato & cheddar cheese smoked cheddar, microgreen salad, gherkins, mayo, cos lettuce, cheddar cheese, tomato & tomato & peanut butter mayo guacamole \$22 \$22 \$22 VEGETARIAN

Platters

Pickled vegetables, salami, pastrami, chorizo, Pork ribs, squid, popcorn chicken, halloumi fries, tempura balsamic mushrooms, chicken prosciutto, olives, feta, chutney & toasted sourdough wings & a selection of sauces

Charcuterie Platter

Beef Wellington

Beef fillet, English mustard, shaved ham,

portobello mushrooms in puff pastry with

lyonnaise potatoes & gravy. Served medium

roast veggies \$6

Hand cut fries

Creme Brulee

with a mixed berry compote & Chantilly cream

\$50 \$50

Tasting Platter

Potato Gnocchi

toasted walnuts

Seasonal vegetables

Cinnamon churros

with chocolate sauce & vanilla ice cream

\$23

in a blue cheese sauce with baby spinach &

Mains

rare, please allow 25 minutes. \$36 VEGETARIAN

\$24

Beer battered fish & chips

served with coleslaw and tartare sauce

Fish of the Day Beef fillet Braised Lamb Shank Fresh pan-fried fish with roasted kumara, pak Chargrilled beef fillet with hand cut chips, Rosemary & mint lamb shanks with mashed choy & lemon hollandaise button mushrooms, caramelised onions & potato & peas peppercorn gravy or bearnaise sauce \$28 \$29 \$35

Seafood Chowder Pan-fried tofu Chicken Breast Creamy chowder with smoked hoki, smoked served on couscous with roasted capsicum, served on couscous with roasted capsicum, crispy thyme leaves & apricot puree mussels, fresh fish & vegetables, served with crispy thyme leaves & apricot puree toasted ciabatta \$28 \$22 \$21 VEGETARIAN VEGAN

No boring bits salad Mesclun, Israeli couscous, red onion, tomato, cauliflower, feta, capsicum, pumpkin seeds & a citrus dressing \$18 squid \$6

Garden Salad Fresh side salad

with garlic butter with aioli \$9 \$9 \$9 VEGETARIAN VEGETARIAN VEGETARIAN VEGAN Cheesy garlic bread \$9 VEGETARIAN

Sweets

Sides

Sticky date pudding with caramel sauce & vanilla ice cream

\$12 \$12 \$12 VEGETARIAN VEGETARIAN VEGETARIAN Affogato Ice cream sundae Vanilla ice cream, chocolate sauce, whipped with ice cream, coffee shot & your choice of cream, roasted peanuts & a maraschino liquor cherry \$12 \$12 VEGETARIAN VEGETARIAN

Kids Menu

All kids mains come with a small juice or soft drink & vanilla ice cream with strawberry, chocolate or caramel sauce

Kids Spaghetti Bolognese Kids Cheese & Ham Toastie Kids Chicken Tenders & Chips Bolognese sauce, mince on a bed of \$15 \$15 Spaghetti and topped with parmesan cheese \$15

Kids Blanched Vegetables Selection of mixed veggies \$15