

Entrée

Bruschetta (VA)	12.5
Crispy toasted sourdough topped with finely diced tomato and red onion, olive oil, shaved Grana Padano, and balsamic glaze	
Add crispy prosciutto	3
Garlic Cob (V)	14
Crispy sourdough cob with garlic butter, rosemary lime salt, olive oil and balsamic	
Add Cheese	2
Add Cheese and Bacon	4
Soup of the Day	15
House made soup served with a warm bread roll	
Blue cheese and Pear Tart	16
Warm red wine poached pear and gorgonzola cheese tart with toasted walnuts on a bed of rocket with a sherry balsamic dressing	
Antipasto	28
Selection of cured meats, cheese, olives, pickles, house made dip and lavosh crackers	

Mains

Calamari Salad (GFA) (DFA)	25
Fried calamari seasoned with lemon and pepper served with gherkin, capers, cherry tomatoes, red onion and mesclun salad with truffle mayo	
<i>Wine Match: Leo Buring Riesling – 150mls: \$10 250mls: \$15.5</i>	
Roasted Mushrooms (DFA)(VGA)	27
Roasted portobello mushrooms served with Persian fetta, rocket, quinoa, sunflower seeds with a kale and almond pesto	
Seafood Marinara (DFA)(I)	34
Linguini pasta tossed with mussels, clams, calamari, scallops, flathead sauteed in chili garlic oil, white wine reduction and a parsley butter	
<i>Wine Match: Marnong Estate Pinot Grigio – 150mls: \$12 250mls: \$20</i>	
Massamun Lamb Curry (GF)(DF)	30
Slow braised tender lamb simmered in a creamy coconut milk enriched with massaman curry paste, toasted peanuts, potatoes and basmati rice	
Sweet Potato and Beetroot (VGA)(GF)(DFA)	26
Roasted sweet potato, beetroot, toasted pumpkin seeds, walnuts, pickled shallots, Persian fetta and kale dressed in a maple Dijon dressing	
Fish and Chips (GFA) (DFA)(I)	31
Beer battered barramundi fillets with salad, steak cut chips and a side of house made tartare sauce	

*Dishes marked with:

GF: Gluten free – GFA: Gluten Free available – DF: Dairy free – DFA: Dairy Free available

Fish/seafood – A: Australia only – I: imported only – M: mixed

V: Vegetarian friendly – VA: Vegetarian available – VG: Vegan friendly VGA: Vegan available

Please alert staff of any allergy concerns, we will do our best, but we cannot guarantee full dietary or coeliac requirements

Beef Brisket (GFA)	30
Slow cooked beef brisket with garlic and thyme roasted potatoes, green beans and red wine jus	
<i>Wine Match: Rescckee 'Bull Trader' Merlot – 150mls: \$10 250mls: \$16</i>	
Chicken Parmigiana	32
Crumbed chicken breast topped with napoli, virginia ham and mozzarella cheese served with a house salad and steak cut chips	
Add Garlic Butter, Mushroom, Peppercorn or Red Wine Jus	2
Mushroom Burger (V)(VGA)(DF)	26
Panko crumbed mushroom duxelles patty with cos lettuce, tomato onion relish, sweet pickles and black garlic mayo on a toasted milk bun with steak cut chips	
Add egg or bacon	2
Chicken Burger (DFA)	28.5
Fried chicken schnitzel, cos lettuce, American cheese, sweet pickles and ranch on a toasted milk bun with steak cut chips	
Add egg or bacon	2
Wagyu Cheeseburger (DFA)	28.5
Double wagyu patty with American cheese, pickles, tomato onion relish and chipotle mayo on a toasted milk bun with crispy steak cut chips	
Add egg or bacon	2
<i>*Beer match: 4 Pines Japan Lager - \$12.5</i>	
Pork Cutlet (GFA)	36
Char grilled pork cutlet served with celeriac puree, fondant potato, broccolini and red wine jus	
Porterhouse Steak (GFA) (DFA)	49
300gram, grass fed porterhouse steak cooked to your liking served with a house salad, beer battered chips and your choice of garlic butter, creamy mushroom, peppercorn, or red wine jus	
Scotch Fillet Steak (GFA) (DFA)	62
280gram grain fed, black angus scotch fillet steak cooked to your liking served with a house salad, beer battered chips and your choice of garlic butter, creamy mushroom, peppercorn, or red wine jus	

Our char-grilled steaks take time to cook and rest - med-well done 35+ minutes

**** Should you wish to explore our dessert selection, our lovely staff will be happy to assist you. ****

***Dishes marked with:**

GF: Gluten free – GFA: Gluten Free available – DF: Dairy free – DFA: Dairy Free available

Fish/seafood – A: Australia only – I: imported only – M: mixed

V: Vegetarian friendly – VA: Vegetarian available – VG: Vegan friendly VGA: Vegan available

Please alert staff of any allergy concerns, we will do our best, but we cannot guarantee full dietary or coeliac requirements