



Bar Snacks, Starters & Share Plates

Garlic Bread <i>v, nf</i>	\$9
Chips & Aioli <i>v, gf, nf</i>	\$9
Squid, Chips & Chipotle Mayo <i>nf</i>	\$16
Twice Cooked 5-Spice Pork Belly bites with Plum Sauce <i>gf, df, nf</i>	\$17
Prawn Cocktail with Avocado and Thousand Island Dressing <i>gf, df, nf</i>	\$17
Mini Lamb Pita Pockets with Fresh Tomato, Cucumber, Red Onion and Minted Yoghurt <i>nf</i>	\$22
Shared Platter: Truffle Mushroom Arancini, Sliced Prosciutto, Marinated Olives, La Delizia Bocconcini, Cornichons and Charred Baguette <i>nf (GFO available)</i>	\$35
Truffle and Mushroom Arancini (4) with Vegan Aioli <i>vegan, gf, nf</i>	\$16

Mains

Signature Burger: Chuck & Brisket Patty with Bacon, Melted Cheese, Tomatoes, Pickles, Lettuce and American Burger Sauce, served with Chips & Aioli <i>nf (GFO available)</i>	\$29
Gourmet Steak Panini with Rocket, Tomato, Red Onion and Shaved Parmesan and Dijonnaise, Served with Chips and Aioli <i>nf (GFO available)</i>	\$29
Portobello Mushroom Panini with Hommus, Rocket, Tomato, Red Onion, Vegan Cheese served with Chips and Vegan Aioli <i>vegan, nf (GFO available)</i>	\$26
Classic Parm with Tomato Sugo, Blend of Cheese and Basil, served with Chips and Salad <i>nf</i>	\$31
Crumbed Chicken Schnitzel with Chips, Slaw and Fresh Lemon <i>nf</i>	\$28
Beer Batter Fish and Chips , Tartare Sauce, Side Salad and a Lemon Wedge <i>df, nf</i>	\$34
Gourmet Beef, Herb and Garlic Sausages with Mash, Broccoli and Onion Gravy <i>gf, nf</i>	\$26
Classic Porchetta with Duck-Fat Potatoes, Collard Greens, Yorkshire Pudding and Onion Gravy <i>nf</i>	\$32
Barramundi with Pilaf Rice, Green Beans and a Creamy Coconut Curry Sauce with Spiced Cashew nuts	\$36
Chicken Supreme filled with Cream Cheese and Mediterranean Flavours on a bed of Penne Puttanesca garnished with Shaved Parmesan <i>nf</i>	\$36
Truffle Gnocchi with Wild Mushrooms and Asparagus in a Cream and White Wine Sauce, garnished with Shaved Parmesan and Truffle Oil <i>v, gf, nf</i>	\$31



Kids Menu

Kids Sirloin Steak and Chips OR Mash <i>gf, nf</i>	\$15
Kids Sausages and Chips OR Mash <i>gf, nf</i>	\$15
Kids Chicken Tenders and Chips <i>nf</i>	\$15
Kids Penne with Neapolitan Sauce and Parmesan <i>v, nf</i>	\$15

Sides

Side Salad <i>vegan, gf, nf</i>	\$9
Mash <i>v, gf, nf</i>	\$9
Veggies <i>vegan, gf, nf</i>	\$9

From the Grill

Yearling Grade - Sirloin 220g	\$30
Yearling Grade - T-Bone 350g	\$40
O'Connor Beef 100% Grassfed from Gippsland, Victoria - Scotch 300g	\$50

*All Sauces are GF

*All Steaks Served with Chips & Salad or Mash & Veggies

Sauces if Purchased Separately: Mushroom Sauce, Peppercorn Sauce, Bearnaise \$3

Pizzas

Margherita Twist with Medley Tomatoes, Blended Cheese and Fresh Basil <i>v, nf</i>	\$24
Chicken Pizza with Olive, Bocconcini, Pesto & Fresh Basil <i>nf</i>	\$28
Chilli Prawn Pizza with Baby Spinach, Red onion and Cherry Tomatoes <i>nf</i>	\$28
Prosciutto Pizza garnished with Fresh Rocket, Shaved Parmesan and Truffle Oil <i>nf</i>	\$28



Salads

Caesar Salad with Cos Lettuce, Bacon, Shaved Parmesan, Boiled Egg, Croutons, Anchovies and Creamy Dressing <i>nf</i>	\$24
Marinated Thai Beef Salad on Crisp Salad and Our Signature Dressing garnished with Fried Noodles <i>df, nf (GFO available)</i>	\$27
Spring Salad with Medley Tomatoes, Avocado, Qukes, Red Onion, Sliced Radish, and Bocconcini <i>v, gf, nf</i>	\$22
64* Egg on Prosciutto, Asparagus and Rocket Salad with Shaved Parmesan, Hazelnuts and Truffle Oil <i>gf</i>	\$27
Add Chicken	\$9
Add Prosciutto	\$9
Add Lamb	\$9

Desserts

Classic Cheesecake with Rum and Rhubarb Compote <i>v, nf</i>	\$15
Berry & Lemon Eton Mess with Fresh Cream and Coulis <i>v, gf, nf</i>	\$15