

FINGER LICKERS

Char-Grilled Garlic Bread

Confit Garlic Oil, Parsley & Sea Salt 7

Bowl of Chips

Sea Salt & Malt Vinegar Aioli 8

Poutine

Hand Cut Chips, Squeaky Cheese, Lamb Bacon, Truffle Jus 14

Pork & Pistachio Meat Balls

Tomato Sugo, Manchego, Chorizo Crumb 10

Spicy Buffalo Wings

Blue Cheese Sauce & Celery Crudités 16

Half Kilo Clams

Stir-Fried In X.O. Sauce 18

Arancini Balls

Jalapeno, Corn & Cheddar, Chipotle Mayo 10

Duck Liver Pate

Fig Jam, Cornichons, Rye Toast 15

Taiwanese Pop Corn Chicken

Fried Holy Basil, Sweet Chilli 14

FROM THE GARDEN

W.A. Octopus Nicoise

Kipfler, Green Beans, Heirloom Tomatoes, Chorizo, Basil, Quail Egg, French Vinaigrette 24

Harissa Rubbed Lamb

Rocket, Sweet Potato, Onion, Semi Dried Tomato, Feta, Pine Nuts, Pomegranate,
Quinoa & Mint Yogurt 24

Roast Beetroot Medley (V)

Rocket, Dill, Mint, Parsley, Goats Cheese, Quinoa, Caramelised Walnuts, Homey Balsamic 19

FANCY

Eggplant & Roast Onion Ravioli (V)	20
Burnt Butter, Eggplant & Marjoram Pesto, Goats Cheese & Aged Grana Padano, Walnut Crunch	
N.Z. Lamb Rump	27
Spiced Cauliflower & Almond Puree, Kale, Swiss Browns, Lamb Bacon, Pomegranate, Fig Jus	
Ocean Trout Fillet	28
Braised Beets, Crispy Skin Crackling, Horseradish Mascarpone, Watercress Puree, Pea Tendrils	
Braised Cape Grim Beef Short Rib	35
Wild Mushroom & Pearl Onion Ragout, Semi Dried Cherry Tomato, Olives, New Potatoes, Truffle Jus	
Crispy Pork Belly	27
Carrot Puree, Vine Tomato, Fennel, Scampi, Caramel Reduction	
Crispy Skin Barramundi Fillet	28
Smoked Tomato Mojo, Cannellini Bean Mash, Candied Pancetta, Lemon Beurre Blanc	

CHAR-GRILL

All Steaks served with Garden Salad & Potato Mash 'or' Fries & Choice Of Sauce

200g Flat Iron Steak	28
Tajima Wagyu 7-8+ NSW	
220g Grain Fed Eye Fillet	27
Gippsland, VIC, 150 Day Grain Fed	
300g Grass Fed Rump	24
Cape Grim, TAS, MBS 2+	
400g Grain Fed Scotch Fillet	34
Oakey Angus Reserve, MSA Graded, 150 Day Grain Fed, South QLD	

SAUCES

Red Wine Jus, Creamy Mushroom, Pepper Brandy, Café De Paris, Ortiz Anchovy Butter

SIDES

Green Peas	9
Garlic Butter, Mint, Aged Grana Padano	
Hand Cut Chips	10
Rosemary Salt, Aioli	
Heirloom Tomatoes	12
Sicilian Olive, Basil, Macadamia, Goats Cheese, Lemon	
Mac 'N' Cheese	10
Bacon Marmalade, Truffle Pate	
Green Vegetables	12
Broccolini, Sugar Snaps, Zucchini, Chilli & Garlic Olive Oil	

SOMETHING SWEET

The Epic Chocolate Sundae	15
Warm Choc Fudge, Brownie, Gelato Cones, Whipped Cream,	
Choc Chip Ice Cream	9
Almonds, Strawberries	
Classic Sticky Date	9
Salted Caramel Toffee Sauce, Vanilla Bean Ice Cream	
Croissant Bread & Butter Pudding	9
Cinnamon Poached Plums, Vanilla Bean Ice Cream	

DAILY MEAL DEALS*

*Conditions Apply

MONDAY TO FRIDAY LUNCH SPECIALS - \$14*

*Available Monday – Friday Lunch Only 12pm – 3pm

Wagyu Beef Burger
Roast Beetroot Medley (V)
Vego Burger Burger (V)
Chicken Breast Schnitzel
Chicken Parmigiana
Beer Battered Market Fish
Eggplant & Roast Onion Ravioli (V)
Penne Boscaiola
250g Sirloin, Chips, Salad, Sauce

MONDAY DINNER – 2 FOR 1

Choose any Meal from Steaks, Pub Stuff, Two Hands, Salads and receive another meal of equal or lesser value FREE.

*Conditions apply - Excludes Finger Lickers, Fancy Plates, Sides, Sweet & Kids Meals. Not Available Public Holidays

Tuesday Dinner – 300g Premium Rump with Chips, Salad & Choice of Sauce \$14

Wednesday Dinner – Our Famous Burgers \$14

THURSDAY DINNER – SCHNITZEL HAUS \$14

Classic

Panko Crumbed with Choice of Sauce

Mexican

Braised Black Beans, Queso, Guacamole, Pico De Gallo

New York

Bacon, Parmesan Melt, Guacamole, Aioli

Parmagiana

Gypsy Ham, Napoli Sauce, Parmesan Melt

Boscaiola

Creamy Mushroom & Bacon Sauce, Parmesan