

FOOD MENU

BREADS

- GARLIC AND HERB BREAD (V)** \$7
- GARLIC AND HERB CHEESE PIZZA (V)** \$14
- TRADITIONAL BRUSCHETTA (V)** \$14
Sliced sourdough, fresh tomato, red onion basil leaf, evo balsamic glaze.

SMALL STARTERS

- GRILLED HALOUMI (4)** \$8
lemon, southern highlands eva
- ITALIAN MEATBALL** SMALL \$14 / LARGE \$26
Veal and pork meatballs in a napolitana sauce topped with parmesan and fresh basil, served with toasted sourdough
- CRISPY POTATO SKINS (2) (GF)** \$10
Crispy potato skins filled with Bacon and mozzarella cheese, topped with ranch dressing and shallots
- SMOKEY BBQ PORK BITES** \$16
Crispy pork belly tossed in Smokey BBQ sauce served with slaw and pickles.
- CHICKEN WINGS** ½ KILG \$16 1KG \$24
Choice of Buffalo chilli sauce or Smokey BBQ sauce served with ranch.
- PULLED BEEF NACHOS (MAKE VEGAN PLUS \$2)** \$19
Braised beef brisket, Corn chips, Guacamole, sour cream, mozzarella cheese, chard corn salsa
- PEKING DUCK SPRING ROLLS** \$15
Fresh chilli and hoi sin
- BEER BATTERED FISH TACOS (2)** \$14
Battered flathead, lettuce, gherkins, spicy thousand island dressing
ADDITIONAL TACOS \$7 EACH
- SALT AND PEPPER SQUID** SMALL \$14 / LARGE \$24
Chilli, picked coriander, fried onion and garlic, lime aioli.

TRADING HOURS

11AM-9PM SUNDAY TO THURSDAY
11AM-930PM FRIDAY AND SATURDAY

MAINS

- GIANT 400G CHICKEN SCHNITZEL** \$27
Choice of two sides (mash, veggies, chips, salad) and choice of sauce
ADD PARMIGIANA \$4
(napolitana sauce, shaved ham, mozzarella)
- ADD GOD FATHER \$4**
(BBQ sauce, pepperoni, ham, mushrooms, cheese)
- ADD BOSCIOLA \$4**
Bacon, mushroom and garlic cream sauce
- HOUSE CRUMBED BEEF SCHNITZEL** \$28
Crumbed beef schnitzel, chips, slaw and choice of sauce
- BEER BATTERED LEMON AND DILL FLATHEAD FILLETS** \$27
chips, salad, house-made tartare, and lemon.
- SEAFOOD BASKET** \$32
Battered flathead, salt and pepper squid, grilled prawns and scallops, chips, salad, tortilla bowl, lemon and tartare
- GRILLED CHICKEN BOSCAIOLA (GF)** \$28
Roasted potatoes, broccolini, and creamy bacon, mushroom, and garlic cream sauce
- DOUBLE DECKER CHICKEN TACOS** \$28
Hard and Soft-Shell tacos, Mexican spiced chicken, chipotle mayo, purple slaw, grilled corn and avocado salsa
- CRUMBED LAMB CUTLETS** \$34
ADD EXTRA CUTLET \$8
Choice of two sides (mash, veggies, chips, salad) and choice of sauce
- CRISPY SKIN BARRAMUNDI (GF)** \$33
Duck fat potatoes, greens, lemon and dill butter sauce
- CRISPY SKIN SALMON** \$34
Crispy skin, served with steamed rice, red curry sauce, broccolini and sesame.
- PORK BELLY- CRISPY SKIN (GF)** \$34
Cauliflower puree, green beans, apple chutney and red wine jus.
- BANGERS AND MASH** \$25
100% grass fed southern highlands beef, mash, peas and onion gravy
- STEAK SANDWICH (GFO) WITH CHIPS** \$24
Bacon, cheese, caramelized onion, beetroot relish lettuce, tomato, BBQ sauce & aioli
- CLASSIC CHEESEBURGER (GFO) WITH CHIPS** \$22
Angus beef, cheese, pickles, onion, lettuce, ketchup & mustard
- BUTTERMILK FRIED CHICKEN BURGER WITH CHIPS** \$22
Spicy coated crispy chicken, bacon, cheese, lettuce, pickles & ranch sauce
- SAUCE (EXTRA SAUCE \$2)**
Gravy, pepper, diane, mushroom, bearnaise (GF), red wine jus(gf), boscaiola (GF)

FOOD MENU

GRILL

(CHOICE OF CHIPS, SALAD, MASH, VEGETABLES)

250G RUMP STEAK GRANGE ANGUS MB2+	\$29
300G NEW YORK STEAK	\$34
300G SCOTCH FILLET GRAIN FED MB2+ (traditional sides on request) Duck fat potatoes, beans almonds, and chimmi churri	\$39
850G T-BONE GRAIN FED	\$85
TOP YOUR STEAK	
GRILLED PRAWNS WITH BEARNAISE	\$6
SALT AND PEPPER SQUID WITH BEARNAISE	\$6

SAUCES – EXTRA SAUCE \$2

Gravy, pepper, Diane, mushroom, bearnaise, red wine jus(gf), Bosciola (GF)

SIDES

SEASONED CHIPS (V) With lime aioli	\$8
LOADED FRIES Crispy bacon, liquid cheese, sour cream and shallots	\$14
FRESH GARDEN SALAD (GF, VG) With green goddess dressing	\$8
SEASONAL STEAMED VEG (V, GF) Mustard butter	\$8
CREAMY MASH POTATO (V, GF)	\$8
STEAMED BROCCOLINI (VG, GF) with garlic oil, crispy fried onions	\$11
DUCK FAT POTATOES (V, GF) with confit garlic and rosemary salt	\$14
TOMATO FATTOUSH (V) Mixed heirloom cherry tomatoes, cucumber, onion, pita chips, sumac & lemon dressing	\$11
ROCKET & PARMESAN SALAD (GF, V) With onion, tomato, parmesan cheese, apple cider dressing	\$10
SWEET POTATO CHIPS Garlic aioli	\$12

KIDS MEALS:

(INCLUDES SOFT DRINK & ICE CREAM) ALL \$13

CHICKEN NUGGETS AND CHIPS	PENNE BOLOGNAISE
FISH AND CHIPS	GRILLED CHICKEN BREAST AND VEGETABLES
CHEESEBURGER AND CHIPS	KIDS SIDE OF VEGETABLES \$4
STEAK AND CHIPS	

SALADS

TRADITIONAL CAESAR- (GFO) Cos lettuce, bacon, croutons, egg, parmesan & home-made -Caesar dressing	\$19
ROAST PUMPKIN HALOUMI AND BEETROOT SALAD (V,GF) Mix leaf, tahini dressing, pickled red onion, pistachio, charred zucchini, cherry tomato, mint.	\$19
RANCHERO (GF) Lettuce, charred corn, spiced roast potato, jalapenos, cucumber, red onion, cherry tomatoes, crispy bacon, avocado, and ranch dressing	\$24
GREEN GODDESS (GF) (VG) Cos lettuce, cucumber, avocado, edamame beans, spring onions, crushed pistachios, sundried tomatoes, pickled ginger and green goddess dressing	\$23

TOP YOUR SALAD

Grill prawns \$6 Grilled chicken \$6
Grilled halloumi \$5 Grilled salmon \$11

PASTA

(CHOICE OF PENNE OR LINGUINI)

CHICKEN BOSCIAOLA (GFO) Bacon, mushrooms, and garlic cream sauce topped with parmesan.	\$24
GARLIC AND CHILLI PRAWN (GFO) Seared prawns, southern highlands EVO, confit garlic, chilli, cherry tomatoes, napolitana sauce, olives, eoquette, and pecorino	\$29
TRADITIONAL BOLOGNAISE (GFO) Slow cooked Beef and pork ragu, shaved parmesan.	\$24

PIZZAS

(GLUTEN FREE BASE \$3 VEGAN CHEESE \$4)

MARGARITTA (V, GFO, VGO) Tomato, mozzarella, and basil	\$21
HAWAIIAN (GFO) Grilled pineapple, shaved ham, mozzarella, oregano, mozzarella cheese	\$24
MEAT LOVERS Salami, pepperoni, ham, Bacon, mozzarella cheese	\$26
SUPREME Salami, pepperoni, pineapple, olives, onion, mushroom, mozzarella cheese	\$26
VEGIE (V, VGO) Onion, tomato, olives, Pumpkin, mushrooms roquette, basil pesto, mozzarella cheese.	\$24
BBQ CHICKEN Chicken, bacon, onion, mushrooms, mozzarella cheese	\$25