



Entrée

Charred Turkish bread, house made dip, olives v*	12
Antipasto, cured meats, cheese, bread, pickles, dips	26
BBQ glaze chicken wings, ranch sauce gf*	17
Salt & pepper squid, aioli	19
Spinach & ricotta ravioli, tomato sugo vg*	21
Caesar salad, baby cos, croutons, parmesan, egg, anchovies, crispy speck *gf	19
Add chicken \$6	
Summer tomato salad, buffalo mozzarella, dressing, micro herbs gf* vg*	19
Add chicken \$6	

Mains

Chef's fish of the day gf *	33
Pan seared chicken breast, cauliflower puree, potato gratin, greens, jus gf*	30
Harvey beef sirloin, carrot puree, creamy mash, greens, jus gf*	34
Sous vide lamb rump, maple pumpkin puree, gratin, greens, jus gf*	34
Slow cooked pork belly, apple parsnip puree, creamy mash, greens, soy caramel gf*	31
Primavera, potato gnocchi, creamy tomato sauce vg*	26

Pub Classics

Beer battered fish & chips, dressed leaves, tartare sauce	27
ANZAC Club cheeseburger, Angus beef patty, beetroot relish, side salad, chips	27
Free-range chicken parmigiana, homemade tomato sauce, topped with cheese and chips	28
Bangers and mash, beef sausage, creamy mash potato, green peas, broccolini	26

Sides

Fries with garlic aioli v*	9
Creamy mash potato vg*	9
Seasonal vegetables v* gf*	9
Garden salad v*gf*	9

Dessert

Chefs daily special	12
Mango sorbet or vanilla bean ice cream	9
Affogato	8
Add a liqueur shot-Baileys, Frangelico, Tia Maria, Kahlua	15
Cheese board, Australian cheese, crackers, dried fruits gf*	25
Vanilla bean ice cream with a shot of Valdespino Pedro Ximenez	12

Ask our friendly staff for additional vegan or vegetarian options

*vg = Vegetarian

*v = Vegan

*gf = Gluten free

*Please note that our products either contain or/are produced in kitchens which contain/use allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy) egg, sesame wheat (Gluten), lupin and sulphite preservatives, we cannot guarantee that any of our products are 100% allergen free