



Entrée

Soup of the day	16
Charred Turkish bread, house made dip, olives v*	12
Antipasto, cured meats, cheese, bread, pickles, dips	26
Buffalo chicken wings, ranch sauce gf*	17
Salt & pepper squid, aioli	19
Braised beef cheek ravioli, parmesan, jus	23
Caesar salad, baby cos, croutons, parmesan, egg, anchovies, crispy speck	19
Add chicken \$6	
Cauliflower salad, chickpeas, spinach, cherry tomatoes, tahini dressing gf* v*	19
Add chicken \$6	

Mains

Chef's fish of the day gf *	32
Pan seared chicken breast, potato gratin, seasonal greens, mushroom sauce gf*	30
Harvey beef sirloin, parsnip puree, creamy mash, truffle oil, jus gf*	35
Lamb goulash, potato mash, seasonal greens, sour cream gf*	34
Slow cooked pork belly, pineapple relish, carrot puree, creamy mash, greens, jus gf*	31
Potato gnocchi, butternut, spinach and feta crumbs vg*	26
Confit duck leg, vanilla parsnip puree, potato mash, seasonal green, cherry compote gf*	35

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, cheese, chips	28
Bangers and mash, beef sausage, creamy mash potato, green peas, broccolini	26

Sides

Fries with black garlic aioli v*	9
Creamy mash potato v*	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 a wine recommendation to pair with your meal

*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