

EAT

\$35

SUNDAY ROAST

(Each Sunday until sold out)

LAMB MARINATED in
ROSEMARY AND GARLIC

or

CRISPY PORK BELLY with
HOMEMADE APPLE COMPOTE

both served with potatoes, pumpkin,
yorkshire pudding, seasonal market veggies
& homemade traditional gravy

FOR THE KIDS

KIDS BURGER & CHIPS

patty, cheese & tomato sauce

17

KIDS FISH & CHIPS

battered barramundi, chips & tomato sauce

17

CRUMBED CHICKEN TENDERS

your choice with chips or salad

17

DESSERT

BREAD PUDDING (V)

fruit bread & croissant soaked in orange infused milk,
with vanilla ice cream, caramel sauce

18

HOMEMADE BANOFFEE TART (NF (V)

served with banana brûlée, fresh whipped cream

19

BARBERS CHEDDAR (60G) (V)

with quince paste, fresh pear, gluten free crackers

14

PLANNING YOUR NEXT EVENT OR CELEBRATIONS

Birthdays, EOFY parties, Christmas celebrations
and everything in between.



Scan our QR code
to enquire and our team
will reach out

No room hire. No minimum spends*
*applies to single space over one session

We prepare and serve products that may contain egg, milk, soy, wheat, nut or other allergens. While a particular food may not contain one of these allergens, our products may be prepared on the same equipment and in the same kitchen area as those that do. We cannot guarantee that cross contact with allergens will not occur.

EAT

Nibble

OYSTERS (GF)

with yuzu mignonette, cucumber

EACH 6.50

GARLIC BREAD (2 pieces) (V)

9.50

FRIES with vegan truffle mayo (VG (GF)

14

EACH
\$11

TACOS

3 FOR
\$25

SPICED FISH (I)

beer batter fish, pickled onion, cabbage, corn pico de gallo,
chipotle mayo, coriander & lime on a flour tortilla

PHILLY STEAK

rump steak, mexican seasoning, capsicum, onion,
melted cheese & cheese sauce

SHARE

BANG BANG CAULIFLOWER (GF (VG)

with crunchy garlic and chilli sauce

16.50

KOREAN MEATBALLS (GF (DF)

with rice cracker

17.50

HALLOUMI FRIES (V (GF)

with hot honey, lemon, mint, pistachio & pomegranate

21

GRILLED BBQ PORK SKEWERS (GF (DF)

lime marinated pork, lemongrass, coriander

25

SPICED SQUID (GF (I)

with pickled fennel, yuzu mayo

25

SALADS

FOREST MUSHROOM GRAIN BOWL (DF (NF (VG) 26

smoked forest mushroom, charred corn,
cous cous, barley, pea tendril, pickled chilli cucumber,
red pepper dressing

TRADITIONAL CAESAR SALAD

baby gem lettuce, croutons, egg, grated parmesan,
roasted bacon & house made dressing

26

ADD TO YOUR SALAD

avocado

5.50

baked salmon (A)

9.50

chicken

7

egg

3.50

halloumi

7

prawns (3) (I)

9

(A) AUSTRALIAN SEAFOOD

(DF) DAIRY FREE

(GF) GLUTEN FREE

(I) IMPORTED SEAFOOD

(M) MIXED ORIGIN OF SEAFOOD

(NF) NUT FREE

(V) VEGETARIAN

(VG) VEGAN

Public Holiday Surcharge 15%

EAT

MAINS

GUINNESS SAUSAGE PIE	30
guinness sausage, brisket, mushroom, mash	
RIGATONI ALLA VODKA (V)	32
creamy tomato sauce with vodka, basil, stracciatella cheese	
ADD prawns (3) (I)	9
PORK RIBS (600G) (GF) (NF) (DF)	38
char-grilled braised pork ribs, marinated with sweet soy, shallot, sesame seeds with chilli	
LAMB SHANK (GF) (NF)	35
slow cooked lamb shank, red wine tomato sauce, crispy parsnip chips, creamy mash	
VEGETARIAN LASAGNA (V)	26
curry béchamel sauce, lentils, roast red pepper, zucchini, sugo sauce	
PAN FRIED SALMON (180G) (A) (GF)	38
miso caramel, garlic capers, cherry tomato sauce with chickpea	
ADD prawns (3) (I)	9

STEAKS

SERVED WITH FRIES AND SALAD (GF)

250G RUMP	30
Grainge Silver, grain fed, MSA	
300G SIRLOIN	42
Grainge Silver, MSA	
SAUCE SELECTION (GF)	
peppercorn, mushroom, pub style gravy, chimichurri	
additional sauce 3^{.50}	
swap fries for veggies and mash 5	
ADD prawns (3) (I)	9

MEMBERS DEAL

ALL DAY EVERY DAY

**RUMP STEAK & FRIES
WITH A DRINK PURCHASE**

(in a single transaction)

\$22

SIDES

FRIES with rosemary salt (VG) (GF)	7
CREAMY MASH (V) (GF)	8
olive oil, sea salt & chives	
GEM LETTUCE SALAD (V) (GF)	12
fennel, herb mix, mixed seeds, shaved parmesan & lemon thyme dressing	
GREEN BEANS & BROCCOLINI (VG) (GF)	16
with herb green oil	

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\$20 LUNCH SPECIALS*

11am-3pm *excluding public holidays

MONDAY - COOPERS BATTERED FISH 'N' CHIPS (I) (DF)

TUESDAY - 3 TACOS OF YOUR CHOICE

WEDNESDAY - ANY SALAD

THURSDAY - GETTING SCHNITTY WITH IT

FRIDAY - SIMPLE BURGER & FRIES

BURGERS



feeling healthy?

SWAP YOUR BUN FOR A LETTUCE CUP (GF)

SIMPLE BURGER	19^{.50}
grilled angus beef patty, cheese, pickles, rose sauce	
SUMMER ROSE BURGER	23
grilled angus beef patty, tomato, melted cheese, BBQ sauce, fried egg & beetroot relish	
GREEN MONSTER BURGER (V)	26
green pea patty, smoke jalapeno goat cheese sauce, baby spinach, grilled halloumi, fried egg	

ADD ONS

egg **3^{.50}** bacon **3^{.50}** halloumi **7** fries **5** extra beef patty **6^{.50}**

CLASSICS

ANGUS BRISKET NACHOS (GF)	26
corn chips, queso, pico de gallo, sour cream, guacamole & coriander	
GETTING SCHNITTY WITH IT	28
250G chicken schnitzel, fries, pickles, apple citrus slaw with tahini dressing.	
Your choice of sauce from: peppercorn, mushroom or pub style gravy	
GF version available upon request	
THE ITALIAN JOB	30
chicken parma with tomato, fior di latte, basil, apple citrus tahini slaw and fries	
ADD ham 3 prawns (3) (I) 9	
GF version available upon request	
COOPERS' BEER BATTERED (I) (DF)	30
FISH 'N' CHIPS	
barramundi, malt vinegar, fries & tartare	

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