

EAT

\$34

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 & FRIES 15
patty, cheese & tomato sauce

KIDS FISH & CHIPS 15
battered barramundi, fries & tomato sauce

CRISPY CHICKEN PIECES & FRIES 15

DESSERT

BREAD PUDDING (V) 16
fruit bread & croissant soaked in orange infused milk,
with vanilla ice cream, caramel sauce

HOMEMADE BANOFFEE TART (NF) (V) 18
served with banana brûlée, fresh whipped cream

BARBERS CHEDDAR (60G) (V) 12
with quince paste, fresh pear, gluten free crackers

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) EACH 6
with yuzu mignonette, cucumber

GARLIC BREAD (2 pieces) (V) 9

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) 14
with crunchy garlic and chilli sauce

KOREAN MEATBALLS (GF) (DF) 15
with rice cracker

HALLOUMI FRIES (V) (GF) 20
with hot honey, lemon, mint, pomegranate, pistachio

GRILLED BBQ PORK SKEWERS (GF) (DF) 22
lime marinated pork, lemongrass, coriander

SPICED SQUID (GF) (I) 24
with pickled fennel, yuzu mayo

SALADS

WINTER GRAIN BOWL (DF) (NF) (VG) 24
smoked forest mushroom, charred corn,
cous cous, barley, pea tendril, pickled chilli cucumber,
red pepper dressing

TRADITIONAL CAESAR SALAD 24
baby gem lettuce, croutons, egg, grated parmesan,
roasted bacon & house made dressing

ADD TO YOUR SALAD

avocado 5 egg 3
baked salmon (A) 9 halloumi 6
chicken 7 prawns (2) (I) 6

(A) AUSTRALIAN SEAFOOD

(M) MIXED ORIGIN OF SEAFOOD

(DF) DAIRY FREE

(NF) NUT FREE

(GF) GLUTEN FREE

(V) VEGETARIAN

(I) IMPORTED SEAFOOD

(VG) VEGAN

Public Holiday Surcharge 10%

EAT

MAINS

GUINNESS SAUSAGE PIE	28
guinness sausage, brisket, mushroom, mash	
RIGATONI ALLA VODKA (V)	30
creamy tomato sauce with vodka, basil, stracciatella cheese	
ADD prawns (3) (I)	9
PORK RIBS (600G) (GF) (NF) (DF)	36
char-grilled braised pork ribs, marinated with sweet soy, shallot, sesame seeds with chilli	
LAMB SHANK (GF) (NF)	34
slow cooked lamb shank, red wine tomato sauce, crispy parsnip chips, creamy mash	
VEGETARIAN LASAGNA (V)	24
curry béchamel sauce, lentils, roast red pepper, zucchini, sugo sauce	
PAN FRIED SALMON (180G) (A) (GF)	36
miso caramel, garlic capers, cherry tomato sauce with chickpea	
ADD prawns (3) (I)	9

STEAKS

SERVED WITH FRIES AND SALAD (GF)

250G RUMP	29
Grainge Silver, grain fed, MSA	
300G SIRLOIN	40
Grainge Silver, MSA	
300G SCOTCH FILLET	48
Pinnacle, MS2+, MSA	

SAUCE SELECTION (GF)

peppercorn, mushroom, pub style gravy, chimichurri
additional sauce **3**

swap fries for veggies and mash **4**

ADD prawns (3) (I) **9**

SIDES

FRIES with rosemary salt (VG) (GF)	5
CREAMY MASH (V) (GF)	6
olive oil, sea salt & chives	
GEM LETTUCE SALAD (V) (GF)	11
fennel, herb mix, mixed seeds, shaved parmesan & lemon thyme dressing	
GREEN BEANS & BROCCOLINI (VG) (GF)	15
with herb green oil	

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\$20 LUNCH SPECIALS*

..... 11am-3pm *excluding public holidays

MONDAY - RUMP MSA 250G & FRIES

TUESDAY - 3 TACOS OF YOUR CHOICE

WEDNESDAY - GETTING SCHNITTY WITH IT

THURSDAY - FISH 'N' CHIPS (I)

FRIDAY - VEGETARIAN LASAGNA (V)

BURGERS



feeling healthy?

SWAP YOUR BUN FOR A LETTUCE CUP (GF)

SIMPLE BURGER	19
grilled angus beef patty, cheese, pickles, rose sauce	
ROSE BURGER	23
150g sirloin/brisket patty, bacon jam, iceberg, jack cheese, pickled onion, secret sauce	
GREEN MONSTER BURGER (V)	25
green pea patty, smoke jalapeno goat cheese sauce, baby spinach, grilled halloumi, fried egg	
FRIED BUTTERMILK CHICKEN BURGER	24
house spiced fried chicken, iceberg lettuce, bacon, chilli jam aioli with cheese	

ADD ONS

egg **3** bacon **3** halloumi **6** fries **5** extra beef patty **6**

CLASSICS

ANGUS BRISKET NACHOS (GF)	26
corn chips, queso, pico de gallo, sour cream, guacamole & coriander	
<i>vegetarian option available upon request with:</i> corn, black beans, kidney beans, roast peppers, mexican tomato broth with cheese, sour cream & guacamole	
GETTING SCHNITTY WITH IT	27
chicken schnitzel with mash, slaw and your choice of sauce	
GF version available upon request	
THE ITALIAN JOB	29
chicken parma with tomato, fior di latte, basil, 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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