

EAT

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FOR THE KIDS

KIDS TOASTIE ham & cheese toastie	8
KIDS BURGER patty, cheese & ketchup	14
KIDS FISH & CHIPS battered snapper fillet, fries & ketchup	14
CRISPY CHICKEN PIECES & FRIES	15



\$30

SUNDAY ROAST

(Each Sunday until sold out)

LAMB MARINATED in
ROSEMARY AND GARLIC

or

CRISPY PORK BELLY with
HOMEMADE APPLE COMPOTE

both served with duck fat potatoes,
jap pumpkin, yorkshire pudding, best market
veggies & homemade traditional gravy

SWEET TOOTH

TRIO OF SORBETS (VG) (GF) raspberry, mango, lemon	15
LEMON TART (V) with crème fraiche	15
TEXTURES OF BELGIAN CHOCOLATE (V) (GF) with raspberry sorbet	19

CHEESE PLATE

CHOOSE FROM

gorgonzola dolce, barber's cheddar, gippsland brie
served with quince paste, fresh pear, and gluten free crackers

1 cheese	10
2 cheeses	18
3 cheeses	24

NIBBLE & SHARE

GARLIC BAGUETTE (V) chives, shaved pecorino cheese	9.50
FRIES with rosemary salt, truffle mayo (V) (GF)	12
CHICKEN KARAAGE (DF) nan ban, yuzu mayo, sesame, shallots	19
HALOUMI FRIES (V) (GF) with honey, lemon, mint, pomegranate, pistachio	18

FROM THE GARDEN

MISO SALMON BOWL (DF) 100 grams miso salmon, asian slaw, green paw paw, soba noodle, sesame dressing	24
ROASTED PUMPKIN SALAD (VG) (DF) (GF) roasted Japanese pumpkin, frisee, watermelon, almond, eshallot, pomegranate dressing	22
CHICKPEA SALAD (V) (GF) chickpeas, cucumber, cherry tomatoes, shredded kale, beetroot, feta cheese, herbs, almonds, spanish onion, baby spinach tossed in apple cumin dressing.	20

ADD ONS

poached free range egg	2	falafel (3)	5
avocado	4	chicken	7

SMALL PLATES

OYSTERS (GF) with yuzu mignonette	EACH 5
SPICED SQUID (GF) pickled fennel, yuzu aioli	24
BURRATA (V) (GF) heirloom tomato, peach, basil, nigella, olive, shallot, pistachio, herb oil	20
THAI CALAMARI SALAD (GF) asian herb salad, thai basil, mint, coriander, bean sprouts, sweet soy hollandaise sauce	22
SAGANAKI PRAWNS 5 prawns, tomato style sauce, mediterranean vegetables, fetta, sourdough bread	24

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.

VEGETARIAN (V) GLUTEN FREE (GF) DAIRY FREE (DF) VEGAN (VG)

Public Holiday Surcharge 10%

EAT

WEEKDAY SPECIALS

(Mon - Fri 12-3pm excluding public holidays)

SCHNITTY STACKER

herb & parmesan crumbed chicken breast, served with mash, mushy peas, slaw & gravy

\$19

Or make it a **DOUBLE STACKER** for

\$28

BURGERS



feeling healthy?

SWAP YOUR BUN FOR A LETTUCE CUP

SIMPLE BURGER	15
grilled angus beef patty, cheese, pickles, rose sauce	
GREEN MONSTER BURGER (V)	24
green pea pattie, smoke jalapeno goat cheese sauce, baby spinach, grilled haloumi, fried egg	
ROSE BURGER	21
grilled angus beef patty, cos, onions, cheese, tomato, pickles, mustard & rose sauce	
SOUTHERN FRIED CHICKEN BURGER	22
slaw, pickles, cheese & chipotle mayo	
TEMPURA BARRAMUNDI BURGER	22
yuzukoshu tartare, cos, cheese, fennel pickle	

ADD ONS

free range egg	2	streaky bacon	5
fries	4	leaf salad	5
grilled haloumi	5	extra beef patty	6

CLASSICS

ANGUS BRISKET NACHOS (GF)	24
corn chips, queso, pico de gallo, sour cream, guacamole & coriander	
VEGAN IT'S NOT CHEESE NACHOS (VG GF)	24
corn chips, roast red pepper, kidney beans, corn, cauliflower, chili tofu crumb, pico de gallo, guacamole & coriander with not cheese sauce	
GETTING SCHNITTY WITH IT	26
herb & parmesan crumbed chicken breast, served with mash, mushy pea, slaw & gravy <i>GF version available upon request</i>	
THE PARMIE	29
herb & parmesan crumbed chicken breast, san marzano tomato, fior de latte, basil, slaw & fries	
BEER BATTERED SNAPPER FILLETS (180G)	29
malt vinegar, fries, mushy peas, lemon & tartare	

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FRIDAY

\$2

OYSTERS

ALL DAY LONG*

*excluding public holidays



MAINS

CONFIT CHICKEN MARYLAND (GF)	32
corn puree, roast kipfler potato, dutch carrots, broccolini	
SWORDFISH NICOISE 160G (GF)	28
pan fried swordfish fillet, jerusalem artichoke dill puree, niçoise salad	
PRAWN LINGUINE	34
garlic, onion, chili, white wine, butter, lemon wedge	
BLUE EYE COD FILLET 160G (GF)	32
cauliflower puree, shaved vegetable salad, tarragon oil	
BRAISED BEEF SHORT RIB	30
chili, bbq spices, miso, sundried tomato, caramelized onion, corn bread, dill pickle	
MUSHROOM ORECCHIETTE (VG)	28
mixed forest mushroom, black garlic paste, crushed hazelnut	
LEMON SPICED CAULIFLOWER STEAK (VG GF)	28
harissa carrot mash, mix seed	

250G SIRLOIN	38
Jacks Creek Angus 100+day grain fed, Tamworth NSW, served with shaved vegetable salad, fries and your choice of sauce	
300G SKIRT	44
Little Joe MB4+, served with shaved vegetable salad, fries and your choice of sauce	
SURF & TURF	49
300g skirt served with five prawns, shaved vegetable salad, fries and your choice of sauce	
SAUCES: traditional gravy (GF), peppercorn (GF), mushroom (GF), café de paris, sweet soy hollandaise	

SIDES

CREAMY MASH (V GF)	9
olive oil, sea salt & chives	
SHAVED VEGETABLE SALAD (VG GF)	9
cauliflower, tomato, radish, frisée, herbs, Dijon oil dressing	
SEASONAL GREENS (VG GF)	12
sautéed seasonal greens, herb green oil	
FRIES with rosemary salt (VG GF)	4

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