

Dining

ENTREES & SHARES

Marinated Mix Olives 11

Roasted olives, fresh herbs, citrus. VE DF GF

House Pickled Vegetables 12

cauliflower, carrot, cucumber, radish. VE GF DF

Toasted Turkish Bread 10

Balsamic, olive oil. VE GFO DF

Burnt Orange Hummus 18

Silky hummus, olive oil, grilled Turkish bread.

VE DF GFO N

GF bread +\$3

Seasonal Grilled Vegetable Salad 27

Pumpkin, cauliflower, carrot, zucchini, leafy greens, pepitas, mint, carrot purée, lemon coconut yoghurt. DF GF VE

Salmon Ceviche 25

Tasmanian salmon, wasabi dressing, lettuce cups, coriander, cucumber, finger lime aioli. DF

Beef Eye Fillet Carpaccio 25

Shaved eye fillet, cauliflower dust, parmesan, radish, pea purée, balsamic, crisp bread. add grilled Turkish bread +\$4

Sticky Pork Belly Tacos (2) 19

Sticky soy & ginger braised pork belly, soft tacos, pickled vegetables, spring onion. DF

Crispy Bechamel Balls (3) 18

Camembert, parmesan, cheddar, tomato-chilli jam, leek floss. V

Glazed BBQ Chicken Wings 500g 20

Pickled cucumber, red onion, leafy greens, sesame, chilli aioli. DF

MAIN PLATES

Grilled Cheeseburger 28

Stirling Range beef, double cheddar, tomato, lettuce, chilli aioli, onion relish, brioche, chips. GF bun +\$3, add bacon \$6

Grilled Chicken Burger 28

Grilled chicken thigh, cheese, slaw, tomato, lettuce, tomato-chilli jam, lime aioli, brioche, chips. GF bun +\$3

Crispy-Skin Barramundi 44

Pan seared Humpty Doo barramundi, roast potatoes, zucchini, cherry tomatoes, lemon herb butter, pea purée. GF DFO

Chicken Ballotine 42

Chicken breast, bacon, mushroom duxelles mousse, mushroom risotto, spinach, crispy leek, jus. GF

New York Striploin 270g 49

Wattle seed salt, mash, carrot purée, spinach, choice of sauce - red wine jus, mushroom sauce, blue cheese cream.

GF DFO 600g 79

House-made Potato Gnocchi 41

Blue cheese cream sauce, chives, pistachio, parmesan, balsamic glaze. V

House Rolled Pappardelle 39

Wild mushroom ragu, white wine cream sauce, truffle, parmesan, herbs. add chicken +\$6

Roasted Cauliflower 34

Turmeric & cumin crust, tahini sauce, quinoa, pomegranate, pine nuts, mint. VE GF DF

V: Vegetarian / VE: Vegan / GF: Gluten Free / GF*: Gluten free however cooked in shared fryer / DF: Dairy Free / VEO: Vegan Optional / GFO: Gluten Free Optional

Food Allergies

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Guests' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

S I D E S

Chips

Aioli. V GF* DF VEO

12

Mash

Creamy potato mash. V GF

10

Grilled Seasonal Vegetables

Pumpkin, carrot, zucchini, cauliflower.
VE GF DF

16

Garden Salad

Leafy greens, cherry tomato, red onion,
pickled cucumber, lemon dressing. VE GF DF

12

D E S S E R T S

Flourless Chocolate Cake

Salted caramel ganache, vanilla & brownie
crumb ice cream, raspberry dust. V GF
add an extra scoop of ice cream \$4

16

House-made Ice Creams

Three scoops of your choice of vanilla bean
salted caramel, mango sorbet
GF V DFO

14

Frangelico Crème Brûlée

Caramelised top, salted caramel ice cream.
V GF

14

K I D S

Chicken Nuggets (5)

chips & tomato sauce. DF

12

Pasta Napolitana

parmesan cheese. V

12

Vanilla Ice Cream

Caramel chocolate sauce. V

10

G I G S & E V E N T S

Scan for upcoming live music & events



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