

Dining

ENTREES & SHARES

Marinated Mix Olives	11	Salmon Ceviche	25
Roasted olives, fresh herbs, citrus. VE DF GF		Tasmanian salmon, wasabi dressing, lettuce cups, coriander, cucumber, finger lime aioli. DF	
House Pickled Vegetables	12	Beef Eye Fillet Carpaccio	25
cauliflower, carrot, cucumber, radish. VE GF DF		Shaved eye fillet, cauliflower dust, parmesan, radish, pea purée, balsamic, crisp bread. add grilled Turkish bread +\$4	
Toasted Turkish Bread	10	Beef Tacos (2)	19
Balsamic, olive oil. VE GFO DF		Slow cooked pulled beef, soft tacos, pickled vegetables, spring onion. DF	
Burnt Orange Hummus	18	Crispy Bechamel Balls (3)	18
Silky hummus, olive oil, grilled Turkish bread. VE DF GFO N GF bread +\$3		Camembert, parmesan, cheddar, tomato-chilli jam, leek floss. V	
Seasonal Grilled Vegetable Salad	27	Glazed BBQ Chicken Wings 500g	20
Pumpkin, cauliflower, carrot, zucchini, leafy greens, pepitas, mint, carrot purée, lemon coconut yoghurt. DF GF VE		Pickled cucumber, red onion, leafy greens, sesame, chilli aioli. DF	

MAIN PLATES

Grilled Cheeseburger	28	New York Striploin	28og 49
Stirling Range beef, double cheddar, tomato, lettuce, chilli aioli, onion relish, brioche, chips. GF bun +\$3, add bacon \$6		Wattle seed salt, mash, carrot purée, spinach, choice of sauce - red wine jus, mushroom sauce, blue cheese cream. GF DFO	
Grilled Chicken Burger	28	Mushroom Fettuccine	39
Grilled chicken thigh, cheese, slaw, tomato, lettuce, tomato-chilli jam, lime aioli, brioche, chips. GF bun +\$3		Wild mushroom ragu, white wine cream sauce, truffle, parmesan, herbs. add chicken +\$6	
Crispy-Skin Barramundi	44	Roasted Cauliflower	34
Pan seared Humpty Doo barramundi, roast potatoes, zucchini, cherry tomatoes, lemon herb butter, pea purée. GF DFO		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 frier / 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

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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