

Dining

ENTREES & SHARING

Rustic Artisan Bread 10	Kangaroo Tataki 24
Thick pieces of locally made artisan bread, salt flakes, olive oil & balsamic vinegar. VE DF	Native pepperberry crusted kangaroo loin, yuzu dressing, ponzu mayo, scallion oil, radish & sesame seeds. GF DF
Marinated Olives 12	Mediterranean Bruschetta (3) 25
Mixed olives, fresh chilli, lemon, parsley & local olive oil. VE DF GF	Truffle infused ricotta, prosciutto, sundried tomatoes, citrus, balsamic glaze, local olive oil & parsley.
Spiced Pumpkin Dip 16	Baked Camembert 25
Served with grilled paratha, toasted seeds, coconut yoghurt, black salt & local olive oil. V DF N GFO	Baked camembert, Tasmanian leatherwood honey, roasted seeds and nuts, candied cranberry & rosemary lavosh. V N GFO
Pumpkin & Sage Arancini (3) 18	Pulled Pork Patacon (3) 25
Pumpkin, feta & sage risotto balls, crispy-fried, served with garlic aioli, parmesan, black salt & olive oil. V	Slow-cooked pork shoulder, crispy green plantain, avocado puree, spring onion & homemade chilli sauce. GF DF
Glazed Chicken Wings (10pcs) 20	Marinated Prawn Skewers (2) 26
Tossed with our signature BBQ sauce, fresh salad, celery & Gorgonzola dipping sauce. GF DFO	Chargrilled prawns (6) & vegetables skewers. Garlic, parley & lemon infused butter, pickled fennel salad. GF

MAIN PLATES

Vegetarian Ssambap 26	Rustic Pork & Fennel Ragu 30
Cauliflower rice, mushrooms melange, fresh ginger, bean sprouts, spring onion, soy sauce & sesame oil. Served with lettuce leaves, pickled cucumber & lemon. VE GF DF add chicken +\$6	Pappardelle, pork & fennel salsiccia, homemade cherry tomatoes passata, mushrooms, celeriac, fresh herbs & shaved parmesan.
Truffle Mushroom Linguine 28	Steak Sandwich 37
Italian pasta, mushroom duxelles, thyme, white wine cream, freshly grated parmesan, dried chilli, black truffle infused olive oil & fresh herbs. V add chicken +\$6	Stirling range sirloin, artisan panini, homemade onion relish, double cheese, jalapeno mayo, rocket, roast peppers. Served with chips.
Crispy Chicken Burger 28	Fremantle Octopus (2pcs) 38
Crispy chicken thigh, cheddar cheese, homemade Korean sauce, coleslaw, lettuce, mayo, brioche bun. Served with chipsGF bun +\$3	Locally sourced marinated octopus tentacles, Spanish romesco, topped with gremolata. Side of smoked roasted potatoes, parsley & cherry tomatoes. pickled fennel salad. GF DF N
Grilled Cheeseburger 28	Grilled Rump Skewers (300g) 44
Stirling Range beef patty, cheddar, tomato, mayo, lettuce, homemade onion relish, pickles, brioche bun. Served with chips. add bacon +\$6 GF bun +\$3	Flame grilled Stirling Ranges rump, topped with spicy Argentinean chimichurri. Amarillo chilli mayo. Side of smoked roasted potatoes, parsley & cherry tomatoes. Pickled fennel salad.GF DF
Filipino Grilled Chicken (2pcs) 29	Amelia Park Lamb Cutlets (3) 45
24 hours Asian style marinated maryland chicken. Glazed with our signature BBQ sauce. Garlic infused jasmine rice & garden salad GF DF	Chargrilled lamb cutlets, marinated with rosemary, lemon & fresh herbs. Spicy anticucho sauce. Side of smoked roasted potatoes, parsley & cherry tomatoes. Pickled fennel salad. GF DF

SIDES & SALADS

Chips Served with aioli. V GF DF VEO	12	Chargrilled Broccolini Chargrilled broccolini, macadamia puree, toasted nuts, lemon & black salt. VE GF DF N	14
Garden Salad Mixed leaves, onion, tomato, cucumber. Vinaigrette. VE DF GF	12	Pumpkin & Feta Salad Roasted pumpkin, feta cheese, mixed seeds and nuts, cherry tomatoes, candied cranberry, balsamic vinaigrette. V GF N	24
Crispy Yucas Deep-fry cassava chips, smoky tomato sauce, garlic mayo, radish & fresh herbs. VEO DF GF	14	Ricotta & Prosciutto Salad Ricota, Serrano ham, cherry tomatoes, roasted nuts, blood orange, fresh rocket, olive oil, sea salt flakes, balsamic glaze. GF N	25
Andean Potatoes Crispy roast potatoes, parmesan cheese, home-made chilli mayo, spring onion. V GF	14		

KIDS

Arancini (2) Served with Napoli sauce, parmesan & topped with aioli. V	12	Pasta Napolitana Served with napolitana sauce & parmesan V	12
Chicken Nuggets (5) Served with chips & tomato sauce. DF	12	Fish Bites (4) Crispy fried white fish, served with chips & garlic mayo. DF	14

DESSERTS

Vanilla Gelato Served with mixed berry coulis. GF V	10	Sticky Date Pudding Served with butterscotch sauce, pistachio dust. V add vanilla gelato +3	15
Mango Sorbet Served with coconut flakes. VE DF GF	10	Chocolate Churros Served with fresh berries. V	15
Almond Brownie Served with mixed berry coulis, pistachio dust & vanilla gelato. GF V	15		

GIGS & EVENTS



V: Vegetarian / VE: Vegan / GF: Gluten Free / 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.