

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	Kangaroo Tataki	25
Balsamic, olive oil. VE GFO DF		Native peppercorn, oriental sauce, ponzu mayo, scallion oil, radish, sesame. DF add grilled Turkish bread +\$4	
Whipped Ricotta	15	Sticky Pork Belly Tacos (2)	19
Crushed roasted nuts, smoked paprika, black salt, rosemary oil, grilled bread. V N GFO GF bread +\$3		Sticky soy & ginger braised pork belly, 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	270gm	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	420gm	64
Grilled Chicken Burger	28	Pork Cotoletta	600gm	79
Grilled chicken thigh, cheese, slaw, tomato, lettuce, tomato-chilli jam, lime aioli, brioche, chips. GF bun +\$3		Crispy coated pork cutlet, confit garlic mashed potatoes, homemade pickled vegetables orange salad & mushrooms sauce.		35
Crispy-Skin Barramundi	44	House-made Potato Gnocchi		41
Pan seared Humpty Doo barramundi, roast potatoes, zucchini, cherry tomatoes, lemon herb butter, pea purée. GF DFO		Blue cheese cream sauce, chives, pistachio, parmesan, balsamic glaze. V		
Teriyaki Salmon	28	House Rolled Pappardelle		39
Grilled Tasmanian salmon, homemade oriental sauce, edamame, sesame cold vermicelli & garden salad. DF		Wild mushroom ragu, white wine cream sauce, truffle, parmesan, herbs. add chicken +\$6		
Chicken Ballotine	42	Roasted Cauliflower		34
Chicken breast, bacon, mushroom duxelles mousse, mushroom risotto, spinach, crispy leek, jus. GF		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.

SIDES

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

DESSERTS

Flourless Chocolate Cake

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

16

Trio of House-made Ice Creams 14

& Sorbet

Vanilla bean, salted caramel, mango sorbet
GF V DFO

Frangelico Crème Brûlée

Caramelised top, salted caramel ice cream.
V GF

14

KIDS

Chicken Nuggets (5)

chips & tomato sauce. DF

12

Pasta Napolitana

parmesan cheese. V

12

Vanilla Ice Cream

Caramel chocolate sauce. V

10

GIGS & EVENTS

Scan for upcoming live music & events



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.