

SHARING PLATES

Warm sourdough with olive oil & in-house marinated olives (V)	7
Soup of the day & grilled sourdough	10
Vegetarian spring rolls and chili jam (V)	10
Vegetarian arancini of the day (V)	12
Southern fried popcorn chicken & chipotle mayo (GF option)	14
Salt & pepper calamari (GF option)	16
Prosciutto wrapped Quail	2
Lamb koftas with tzatziki	15
Smoked trout lettuce cups	18
Pulled pork sliders (3)	15



BURGERS

all served with chips 20

Award-winning Jucy Lucy Burger

One large 180g Wagyu beef patty with a three-cheese melted centre, maple bacon, apple bourbon sauce, jalapenos, Swiss cheese, horseradish cream, lettuce, tomato & onion jam.

Topped with deep-fried pickles

Wagyu Beef Burger

lettuce, tomato, onion, pickle, truffle mayo

Southern Fried Chicken Burger

battered chicken fillet, coleslaw, house made BBQ sauce

Grilled Haloumi Burger (V)

salad, romesco mayo, smokey tomato sauce, onion ring

MAINS

Lemon & Honey Chicken Salad 22

fresh spring salad including tomato, cucumber, onion, lettuce

Crispy Skinned Snapper 26

with cucumber, onion, carrot pickle, marinated in chili & tamarind dressing

Cuban Pork Mojo 24

pork belly on a corn, mint, coriander & parsley salsa

Mushroom & Pesto Gnocchi (V) 19

with pine nuts & parmesan

Lentil & Beetroot Salad (V) 20

with rocket & feta tossed in a house vinaigrette

add chicken or calamari \$5.00

300g Grass fed Rib Eye 35

served with beer battered chips, salad & red wine jus

DESSERTS

Cheese Board 20

Charleston Brie (Aus), Roquefort Blue (France), Wastonia Vintage Cheddar (Aus)

quince, fruit toast, dates & lavosh

Apple Tarte Tatin 12

upside down pastry with caramelised apple topped with vanilla ice-cream

Cold chocolate coffee ice-cream sandwich 12

crumbed with a coffee chocolate gravel

