

SMALL SHARING PLATES

Battered scallop slider, papaya, peanuts, spicy mayo	12each
Flatbread, hummus, za'atar, molasses - vgn	17
Marinated green olives - vgn, gf	10
Baked eggplant, miso, sesame, wasabi peas - vgn, gf	16
Pork rilette, grilled bread, baby onions, cress - gfo	23
Hot & smoky chicken wings, pickled celery - gf	16
Marinated octopus, fennel, orange, grapefruit - gf	20
Whitebait, chipotle mayo, sea salt - gf	17
Salad of baby gem lettuce, peas, pepitas - vgn, gf	6/12
Chips, garlic aioli - gf	12

MAINS

Roast Squid	36
wombok & sesame mayo slaw, macadamia, sweet chilli - gf	
Barramundi	38
cos, Caesar dressing, parmesan, breadcrumbs - gf	
Beer Battered Snapper	34
chips, lemon, tartare sauce	
Angus Beef Burger	29
bacon, Swiss cheese, relish, pickle, chips, aioli - gfo	
Poached Snapper & Mussels	39
tomato & capsicum sauce, red beans, garlic bread - gfo	
Yellow Curry	35
rice noodles, tofu, soy beans, shallots, coconut - vgn, gf	
Roast Duck Leg	40
King oyster mushrooms, celeriac, cabbage, mulled wine - gf	
350g Grilled Angus Porterhouse	50
charred Brussels sprouts, chimichurri - gf	

PIZZA *Sorry no half/half*

Margherita - v, vgno	27
tomato, buffalo mozzarella, basil	
Anchovy - vgno	28
tomato, artichokes, olives, mozzarella	
Mushroom - v, vgno	29
truffle, mozzarella, parmesan, rocket	
Chicken	28
bbq sauce, mozzarella, pickled onions	
Pamplona Chorizo	29
tomato, mozzarella, oregano, guindillas peppers	
Hawaiian	27
tomato, mozzarella, ham, pineapple	
Smoked Lamb Shoulder	30
mozzarella, feta, beetroot, rocket	
Tiger Prawn	32
tomato, capers, chili, rocket	
Gluten free base	5
<i>Vegan cheese available</i>	

DESSERTS

Orange & Almond Cake	15
almond sorbet, candied almonds, mandarin - gf	
Salted Peanut Butter Ice Cream	15
banana marshmallow, chocolate & peanuts - vgno, gf	
Coffee & Kahlua Tiramisu	15
Dutch cocoa, wattleseed	
Pedro Ximenez Affogato - gf	15
Children's Ice Cream Sundae -gf	7.5
chocolate sauce, sprinkles	

Please order and pay at the bar

**12.5% Surcharge applies on Public Holidays*



CHEESE

Served with quince paste & toast - gfo

\$16 for one cheese

\$8 each additional cheese

Tarago River Triple Cream Brie - *buttery*

Maffra Mature Cheddar - *nutty*

Pyengana St Columba Blue - *salty*

Nullarbor Washed Rind - *earthy*