

SMALL

TOASTED GARLIC FLAT BREAD	\$8
w/ Mixed cheeses (V)	
LEMON PEPPER CALAMARI	\$17
w/ Aioli	
CRISPY CAULIFLOWER BITES (5)/(10)	\$12/\$20
w/ Buffalo sauce 🍲 & herb aioli (V)	
BUFFALO CHICKEN WINGS (5)/(10) 🍲	\$14/\$22
w/ Ranch sauce	

MAINS

BANGERS N MASH	\$22
Irish pork sausages w/ greens & gravy	
BEER BATTERED FISH & CHIPS	\$25
w/ Garden salad & house made tartare sauce	
NACHOS SUPREME 🍲	\$25
Chilli beef OR Sautéed mushroom (V) w/ corn, jalapenos, pico de gallo, guacamole & sour cream (GF)	
WILD MUSHROOM FETTUCCINE	\$26
Forest mushroom & Grana Padano (V)	
BEEF & GUINNESS PIE	\$27
w/ Buttered peas & mash	
LEMON PEPPER CALAMARI	\$30
w/ Garden salad, fries & aioli	
PAN-SEARED ATLANTIC SALMON	\$32
w/ Confit cherry tomato, peas, mash & lemon butter sauce (GF)	
CHICKEN KIEV	\$32
w/ Grilled corn, peas, mash & gravy	
SLOW COOKED LAMB SHANK 🍲	\$36
Braised in pepper tomato sauce w/ Dutch carrots & mash (GF)	

SALADS

CAESAR SALAD	\$21
Anchovy, bacon, croutons, Parmesan cheese & poached egg	
ROASTED PUMPKIN SALAD	\$24
Spinach, beetroot, quinoa, cranberries, pepitas, humus & feta (GF, V, VGO)	
ADD CHICKEN \$6	

CHICKEN PARMAS

PANKO CRUMBED SCHNITZEL	\$25
Chicken schnitzel w/ gravy (GFO)	
LIMERICK PARMA	\$29
Napoli sauce, ham & mixed cheese (GFO)	
HAWAIIAN PARMA	\$30
Parma w/ pineapple (GFO)	
ITALIAN PARMA	\$32
Parma w/ Calabrese salami & pepperoni (GFO)	
RODRIGUEZ PARMA 🍲	\$34
Parma w/ jalapenos, guacamole & sour cream (GFO)	

ALL HAND CRUMBED

SERVED W/ FRIES & GARDEN SALAD OR SPICY SLAW

BURGERS

BEEF BURGER	\$22
Swiss cheese, pickles, cos & house made burger sauce	
CHICKEN SCHNITZEL BURGER 🍲	\$22
Mixed cheese, pineapple, cos & Sriracha mayo	
VEGGIE BURGER	\$21
Swiss cheese, guacamole, cos & Kewpie mayo (V)	
STEAK SANDWICH	\$26
150g Porterhouse, mixed cheese, caramelized onion, cos & seeded mustard mayo	

SERVED W/ FRIES

ADD FRIED EGG \$3, BACON \$4, GUACAMOLE \$4, EXTRA PATTY \$6

Sunday Roast

12-HOUR SLOW COOKED LAMB \$25
w/ Yorkshire pudding, Dutch carrots, roasted pumpkin, buttered peas,
cheesy garlic potato & gravy (GFO)

AVAILABLE SUNDAYS UNTIL SOLD OUT

Happy Hour

\$8 WINES BY GLASS \$10 SELECTED PINTS
& \$15 COCKTAILS

MONDAY - FRIDAY FROM 4:00 PM TO 6:00 PM

Excludes public holidays and private functions/events.

STEAKS

300g BLACK ANGUS RUMP	\$29
100-day Grain fed (GF)	
300g BLACK ANGUS PORTERHOUSE	\$40
150-day Grass fed (GF)	
SERVED W/ POTATO DAUPHINOISE & GARDEN SALAD (GF)	
ADD GARLIC BUTTER (GF) \$2, CHIMICHURRI (GF) \$3, MUSHROOM SAUCE \$3, PEPPERCORN SAUCE \$3, RED WINE JUS (GF) \$3	

VEGGIE PARMA

CAULIFLOWER PARMA	\$26
Crispy crumbed cauliflower, Napoli sauce & mixed cheese (GFO, V)	
SERVED W/ FRIES & GARDEN SALAD OR SPICY SLAW	

SIDES

BOWL OF FRIES	\$13
w/ Aioli & tomato sauce (V)	
CLASSIC GARDEN SALAD	\$9
w/ Feta (GF, V, VGO)	
STEAMED BROCCOLINI	\$8
w/ Toasted sesame seeds (GF, V)	
CREAMY MASH	\$6
Mash potato (GF, V)	

DESSERT

STICKY DATE PUDDING	\$12
w/ Brandy butterscotch, mascarpone & vanilla ice cream	