

DINNER MENU

STARTERS

Garlic Bread 6 pcs (GF)(V)(DF)	12
Crispy Calamari sriracha mayonnaise (GF)(DF)	15
Korean Pancakes 3pcs pulled pork, charred corn salsa (DF)	14
Southern Fried Chicken aioli (DF)(GF)	14
Arancini feta, pumpkin, aioli (V)	12

CLASSICS

Chicken Schnitzel choice of sauce & two sides	24
Chicken Parmigiana choice of two sides	26
Beer Battered Barramundi choice of two sides	26
*can be grilled on request	
Porterhouse choice of sauce & two sides	35
Nachos mixed bean salsa, cheese & sour cream	16
add slow cooked beef \$4	
add guacamole \$3	

MAINS

14hr Beef Ribs sweet & sour sauce, onion rings, slaw (DF)	32
Pork Belly beetroot puree, kipflers, apple & fennel salad, jus	32
Pasta Orecchiette, heirloom tomatoes, herb oil, broccolini, pine nuts, parmesan (V)	24
add chicken \$4	
Crispy Skin Salmon mash, cafe de Paris, watercress & baby beet salad (GF)	32

DESSERT \$14

Poached Pear caramelised white chocolate,
pistachio, vanilla bean ice cream (GF)

SIDES \$5

chips
mash (GF)
seasonal vegetables (GF)
roasted garlic & herb kipfler potatoes
mixed leaf salad

SAUCES

gravy 3
mushroom 3
peppercorn 3
diane 3
aioli 3
garlic butter 3
tomato sauce 2
dijon mustard 2

(GF) Gluten Free
(DF) Dairy Free
(V) Vegetarian