



**MENU**



## LARGE PLATES

<b>200 gram sirloin</b> w/ salad and either chips or baked potato [GF]	<b>24</b>
<b>200 gram eye fillet</b> w/ smashed potato, sauteed mushrooms & red wine jus [GF]	<b>34</b>
<b>6 hour braised Lamb Shanks</b> w/ garlic mash potato and rich tomato sauce [GF]	<b>29</b>
<b>Steak &amp; rib combo</b> w/ chips and slaw [GF]	<b>36</b>
<b>Pork ribs</b> w/ chips & slaw [GF]	half rack <b>26</b> full rack <b>45</b>
<b>Portugese chicken</b> w/ chips & slaw [GF]	half chook <b>23</b> full chook <b>29</b>
<b>Sauces</b> – jus, pepper, chimmichurri, mushroom	<b>+3</b>
<b>Oven roasted barramundi</b> w/ kipfler potato, broccolini & lemon butter sauce [GF]	<b>27</b>
<b>Duck Ragù fetuccine</b> w/ duck & olive ragù, spinach & parmesan	<b>29</b>
<b>Roasted pumpkin risotto</b> w/ green peas, sage, walnut & crumbled fetta [GF] [V]	<b>24</b>
<b>Prawn, crab, lobster ravioli</b> w/ capers, parmesan & chilli cream reduction	<b>34</b>
<b>Roasted Root vegetable Salad</b> w/ pumpkin, parsnip, sweet potato, squash, spinach & seeded mustard dressing [GF] [V]	<b>19</b>

[GF] gluten free [V]vegetarian




## BURGERS

<b>Wagyu burger</b> w/ onion jam, pickle, tomato, slaw, cheddar, bacon, fry sauce, onion & chips	22
<b>Southern fried chicken burger</b> w/ onion jam, pickle, tomato, slaw, cheddar, bacon, chipotle, onion rings & chips	22
<b>Field mushroom burger</b> w/ roasted peppers, haloumi, lettuce, tomato, aioli, onion rings & chips [V]	21
<b>Beer battered Fish &amp; Chips</b> w/ barramundi, chips, salad, lemon & tartare	22

## SIDES

<b>Baked potato</b> w/ sour cream & chives [V] [GF]	6
<b>Truffled mac &amp; cheese</b> [GF]	9
<b>House made baked beans</b> w/ maple & bacon	10
<b>Onion rings</b> w/ aioli dipping sauce	9
<b>Chips</b> w/ aioli	6
<b>Polenta chips</b> w/ aioli [GF]	9
<b>Garden salad</b> w/ honey balsamic [V] [GF]	9
<b>Seasonal greens</b> w/ garlic [V] [GF]	9



[GF] gluten free [V] vegetarian



## *Sweetness*

**Rich chocolate mousse cake** w/ raspberry coulis & white chocolate basil ice cream **16**

**Lavenda & buttermilk pannacotta** w/ honey & peach compote [GF] **15**

**Apple & rhubarb crumble** w/ vanilla ice cream [GF] **16**

**Chocolate & salted caramel fondant** w/ pistachio praline & vanilla ice cream **18**

**Affogato** w/ frangelico liqueur [GF] **12**

**Cheese platter** w/ quince paste, pear & lavish

1 x cheese	<b>14</b>
2 x cheese	<b>18</b>
3 x cheese	<b>22</b>

**Aged cheddar** (cow's milk)

**Gruyere** (cows' milk)

**Gorgonzola blue** (cow's milk)

[GF] gluten free