

menu



STARTERS

GARLIC BREAD (V)\$8

CHEESY BREAD (V).....\$10

SWEET POTATO CHIPPIES (V).....\$12
served w sour cream & sweet chilli sauce

BRUSCHETTA (V)\$16
fresh locally baked sourdough, pesto, heirloom tomatoes, goats' cheese, balsamic glaze, alto & kosher salt

SALT & PEPPER SQUID (DF).....\$17
lightly dusted salt & szechuan pepper squid with chilli lime dipping sauce

WHISKY WINGS.....\$16
1 pound of house smoked whisky chicken wings, IPA & cherry BBQ dipping sauce

PASTA BOWLS

CARBONARA\$26
linguine, bacon, onion, garlic, egg & vino cream sauce

FUNGI PASTA (V & GFO).....\$26
assorted mushrooms, cherry tomatoes, pesto, truffle oil & pecorino

SALAD BOWLS

BUDDHA BOWL (VG & GF).....\$24
roasted pumpkin, sweet potato, grilled mushroom, paprika, cumin & thyme roasted chickpeas, rocket, heirloom tomatoes & green goddess dressing

CAESAR SALAD.....\$24
fresh bitter leaf, bacon, parmesan, sourdough croutons, creamy balsamic dressing & coddled egg

WARM PRAWN & CALAMARI SALAD (GF) ...\$28
sautéed prawns & calamari, chat potato, kalamata olives, cherry tomatoes, rocket, picked herbs & aioli

PUB CLASSICS

Served with your choice of chips & salad or roasted veg & choice of sauce

CHICKEN SCHNITZEL.....\$26

CHICKEN PARMI.....\$28

250GM ANGUS RUMP STEAK (GFO).....\$29

CRUMBED LAMB CUTLETS\$32

BEER BATTERED FISH\$26
with lemon wedge & tartare sauce

TWO HANDS

ANGUS BEEF BURGER\$24
chargrilled angus beef patty, bacon, american cheddar, lettuce, tomato, IPA BBQ sauce & chips

SOUTHERN FRIED CHICKEN BURGER.....\$24
southern spiced chicken breast, bacon, american cheddar, lettuce, tomato, chipotle mayo & chips

LIMOTO HANGER STEAK SANGA\$28
hanger steak, lettuce, tomato, smoked ham, grilled provolone cheese, chimichurri & chips

BEEF IT UP

Steaks served with chips & salad or roast veg with choice of sauce

250GM ANGUS RUMP STEAK.....\$29

DIAMANTINA GRAIN FED STRIPLOIN\$36

250GM WAGYU EYE OF THE RUMP (GF)\$45
mb4+

SIGNATURE MAINS

SMOKED CHILEAN 1/2 BIRD (GF)\$29
1/2 chicken marinated in fresh herbs, lemon zest, chilli flakes served with roasted sweet potato, pumpkin, steamed greens, chimichurri, spiced yoghurt & grilled lemon cheek

TASMANIAN SALMON (GF).....\$34
pan seared tasmanian salmon, roasted sweet potato, pumpkin, steamed greens, charred lemon cheek, tarragon & black pepper cream sauce

LAMB RUMP.....\$40
oven roasted lamb rump, parsnip purée, seasonal steamed greens, pomegranate molasses drizzle & house jus

(V) Vegetarian

(VG) Vegan

(GF) Gluten Free

(DF) Dairy Free



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KIDS

CHICKEN NUGGETS\$12
w/ tomato sauce

CRUMBED WHITING.....\$12
lemon wedge & tartare sauce

CALAMARI.....\$12
lemon wedge & tartare sauce

all kids meals served with chips & seasonal fruit

EXTRAS

ROAST VEG (VG & GF)\$8
roast chat potatoes, sweet potato, pumpkin

SIDE SALAD (GF)\$6
lettuce, rocket, assorted tomatoes, cucumber & green goddess dressing

SIDE CHIPS.....\$6

SAUCES

TRIPLE PEPPER

ASSORTED MUSHROOM

RICH GRAVY

DIANE

HOUSE JUS (GF & DF)

CHIMICHURRI (GF & DF)

SURF & TURF TOPPER\$8
prawns & calamari in garlic cream sauce (gf)

DESSERT

ICE CREAM (GF)\$5
3 scoops of vanilla ice cream with your choice of topping:
chocolate, caramel or strawberry

CAKES

please see blackboard for the list of seasonal desserts
and pricing

