

STARTERS

Garlic & Herb Bread 8.0 V
+ cheese 1.0 + bacon & cheese 2.0

Bread & Dips 14.0 V VG
beetroot hummus, tomato fattoush, basil pesto

Salt & Pepper Calamari 13.5
lemon, aioli

Pumpkin & Basil Puffs (3) 13.0 V
honey & pomegranate molasses, macadamia crumb

Middle Eastern Falafel (4) 13.0 GF V
beetroot hummus, pea shoots, lemon

Pea & Mint Arancini (4) 12.5 V
saffron aioli

Soup of the Day 11.0
toasted Turkish bread

SALADS

Caesar Salad 18.0
cos lettuce, bacon, croutons, boiled egg, white anchovies, parmesan

Pumpkin 18.0 V GF
heirloom tomato, rocket, baby lettuce, pepita crunch, fetta, lemon vinaigrette

Poached Pear & Beetroot 18.0 V GF
rocket leaves, torn mint, crushed walnuts, fetta, wild berry dressing

SALAD TOPPERS

/ grilled herbed chicken 5.0
/ salt & pepper calamari 6.0
/ grilled prawns (4) 8.0
/ falafel 4.0 V
/ herb & garlic field mushrooms 4.0 V

ON THE SIDE 7.0

/ steamed seasonal vegetables
/ straight cut chips, aioli
/ garden salad, house dressing
/ salt baked potato mash
/ potato wedges, sour cream, sweet chilli
/ Caesar salad

2.00 surcharge per main meal on public holidays

Takeaway at no extra cost



HAND STRETCHED PIZZAS

Naturally fermented dough, preservative free.
Artisan tomato sugo & mozzarella

Margherita 19.5 V
tomato, fior di latte mozzarella, pesto
+ anchovies 2.0

Ham & Pineapple 20.0
shaved leg ham, pineapple, parsley

Italiano 20.0
pepperoni, red onion, olives, roast capsicum,
mushrooms, herbs

Mexicana 20.0
chorizo, avocado, ham, red onion, capsicum, fresh
chilli, coriander

Roasted Pumpkin 20.0 V
fetta, caramelised onion, basil, spinach, roasted
capsicum, balsamic glaze, dukka

Chicken Satay 21.0
roasted chicken, mushrooms, capsicum, spring onion,
satay sauce

Meat Lovers 23.0
beef, bacon, pepperoni, ham, chorizo, red onion, chives,
chipotle sauce

GF base available on request

CHEF'S SELECTION

Barramundi 29.0
truffle mashed potato, salsa verde

Salmon Teriyaki 29.0
sticky rice, pak choi, teriyaki sauce, furikake

Lamb Rump 27.0 GF
sweet potato mash, broccolini, beetroot purée

Sous Vide Chicken Breast 27.0
sapphire potato mash, smoked tomato salsa, broccolini

Pumpkin Risotto 19.5 V GF
pine nuts, parmesan, basil oil
+ grilled chicken 5.0
+ grilled prawns 8.0
+ plant based protein 5.0

Sri Lankan Chickpea & Lentil Dahl 19.0 V
sticky rice, naan bread
+ grilled chicken 5.0
+ grilled prawns 8.0
+ plant based protein 5.0

Prawn & Lobster Lasagne 28.0
crab bisque sauce, salad

Classic Chicken Schnitzel 21.0
crumbed chicken breast, chips, garden salad, lemon,
gravy

Classic Chicken Parmigiana 24.0
crumbed chicken breast, napoli sauce, leg ham,
mozzarella

Beer Battered Australian Hoki 25.0
chips, salad, lemon, tartare

STEAKS

Our steaks are hand selected, seasoned with sea salt and fresh cracked pepper. Served with garden salad, straight cut chips or potato gratin & your choice of sauce.

Eye Fillet / 180gm pasture fed 29.0
Fillet Mignon / 250gm pasture fed 33.0
Angus Rump / 250gm grain fed 24.0
Angus Rump / 400gm grain fed 29.0
Rib Fillet / 300gm grain fed 36.0

TOPPERS

/ beer battered onion rings 4.0
/ salt & pepper calamari 6.0
/ grilled prawns (4) 8.0
/ fried eggs (2) 4.0 V
/ herb & garlic field mushrooms 4.0 V

SAUCES

Red wine jus GF / Peppercorn / Mushroom /
Dianne GF / Gravy GF / Bearnaise



LUNCH MENU

11.30 AM - 2.30 PM



SANDWICHES / WRAPS

The Pub Club 15.0

lettuce, tomato, grilled bacon, fried egg, toasted Turkish, chips, aioli

Premium Beef Burger 16.5

100% beef pattie on a toasted milk bun, tomato, lettuce, dill pickle, tomato sauce, aioli, chips
+ cheese / bacon / avocado / fried egg 1.5 each

Steak Sandwich 19.0

grilled steak on toasted Turkish bread, bacon, caramelised onion, tomato, lettuce, BBQ sauce, chips.
+ cheese / bacon / avocado / fried egg 1.5 ea

Crispy Fish Tortilla (3) 16.5

warm tortillas, pico de gallo salsa, rocket, guacamole, lemon

Southern Fried Chicken Burger 17.5

buttermilk fried chicken, maple bacon, coleslaw, lettuce, chips, aioli

V = vegetarian / GF = gluten free / VG = vegan

Food Allergies and intolerances: Please be aware that whilst all care is taken when catering for special requirements. It must be noted that within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy products and gluten. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

FREE
**GARLIC
BREAD**

WITH ANY MAIN MEAL
IF YOU'RE NOT ASKED
WHEN YOU ORDER*

*t&cs apply.

