

MENU

DINNER

5PM-9PM

starters

- Garlic bread** Confit garlic & thyme toasted turkish bread **v** 8.50
Gluten Free - 3.50
- Cheesy garlic bread** **v** 9.50
Gluten Free - 3.50
- Olives & Sourdough** House marinated olives with toasted Sonoma sourdough **v** **vg** **df** 12.50
Gluten Free - 3.50
- Zucchini Chips** Crumbed zucchini, buttermilk aioli **v** **gf** 14.50
- Pick your meat (10 slices)** Your choice of, triple smoked ham, or hot sopressa or prosciutto with sonoma sourdough **df** 17.00
- Charcuterie Board** Triple smoked ham, hot sopressa, prosciutto, red wax cheddar, soft brie, mixed fruit, dips, lavosh, sonoma sourdough 36.50
Gluten Free - 3.50

small plates

- Cauliflower Tacos** Fried cauliflower, buffalo sauce, sweet potato, coriander **v** **vg** **df** 16.60
- Chorizo & Beans** House made bean mix, grilled chorizo, sonoma sourdough 16.60
- Gin Cured Kingfish** Parrot Gin cured kingfish, pickled chilli, lemongrass, yuzu dressing **gf** **df** 19.60
- Pork Bao Buns (2)** Korean style pork, pickled cucumber, chilli 19.60

large plates

- Prawn & Chilli Spaghetti** Garlic & chilli prawns, hot smoked salmon tossed through handmade spaghetti 29.90
- Spatchcock Coletta** Whole spatchcock crumbed, smashed kipfler, chicken jus **gf** 29.50
- Seared South Australian Kingfish** Spiced kale, pickled cabbage, soy mirin infusion **gf** **df** 32.60
- Pork Ribs** Full rack pork ribs, house fries, sticky bbq sauce, buttermilk aioli **gf** 36.60
- Riverina OP Rib Eye 300g** bone in rib eye, potato gratin, black pepper jus **gf** 38.60
Add fries - 4.00

share plates

- Fried Chicken** Southern fried whole chicken, slaw, house fries, buttermilk aioli 49.90
- Beef Brisket** 10hr slow cooked beef brisket, smashed kipflers, broccolini, black pepper jus **gf** **df** 62.60

v - vegan **v** - vegetarian **gf** - gluten free **df** - dairy free

Public holidays surcharge of 15% | Take away menu available | *We can replace with Gluten Free on any meal that comes with either toast to gf bread for 3.5, or to gf bun for 4.00

MENU

DINNER

5PM-9PM

vegan large plates

Roasted Cauliflower Herb crusted cauliflower, spiced pumpkin, tomato relish	gf df v vg	26.60
Grilled Tofu brown rice, pickled chilli, cabbage, yuzu dressing, grilled lime	gf df v vg	26.60
Garlic & Chilli Spaghetti handmade spaghetti with spiced pumpkin & sauteed spinach	vg v df	26.60

salads

Tomato Salad

Heirloom tomatoes, grissini, spinach, burrata, balsamic reduction

Add chorizo - 5.50. Add grilled chicken - 5.50. Add house smoked salmon - 6.00. Add prosciutto - 6.00 Add brisket - 6.00

small 13.60

large 18.60

Salt & Pepper Squid **gf**

Salt & pepper squid, crunchy slaw, fried shallots, yuzu dressing, fresh lime

Add fries - 4.00 Add chorizo - 5.50. Add grilled chicken - 5.50. Add house smoked salmon - 6.00. Add prosciutto - 6.00 Add brisket - 6.00

small 13.60

large 19.60

Fried Haloumi Salad **gf**

Rocket, brown rice, diced pumpkin, chia seeds, avocado, basil pesto

Add chorizo - 5.50. Add grilled chicken - 5.50. Add house smoked salmon - 6.00. Add prosciutto - 6.00 Add brisket - 6.00

small 13.60

large 19.60

Salmon Salad **gf df**

House tea-smoked salmon, watercress, capers, radish, lemon vinaigrette

Add chorizo - 5.50 Add grilled chicken - 5.50 Add prosciutto - 6.00 Add brisket - 6.00

small 13.60

large 19.60

sides

House potato fries with chilli & rosemary salt and buttermilk aioli **gf v**

7.50

Pan fried broccolini with pine nuts, soy & mirin infusion **gf df v vg**

9.50

Smashed kipflers with fetta & parsley salt **gf**

9.50

Sweet potato fries with chilli & rosemary salt and buttermilk aioli **gf v**

9.50

something extra

Slice of toast (1) | scoop of ice cream | buttermilk aioli | pepe saya cultured butter

2.50

Parmesan | fresh chilli

House relish | gluten free bread | black pepper jus | strawberries

3.50

Fries | spinach | GF bun | fetta

4.00

Halloumi | mushrooms | bacon

5.00

Grilled chicken | chorizo | avocado

5.50

Beef brisket | house tea smoked salmon | prosciutto | prawns (5)

6.00

v - vegan v - vegetarian gf - gluten free df - dairy free

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