



LIGHT BITES

Turkish Bread	\$8
<i>Balsamic vinegar, olive oil - add spicy capsicum dip \$5 (v)</i>	
Toasted Garlic Sourdough	\$11
<i>Serves 3-4 people (v)</i>	
Chips	\$12
<i>Served with tomato sauce (ve)</i>	
Sweet Potato Fries	\$13
<i>Served with hot chamoy mayo (v)</i>	
Zucchini Fries	\$13
<i>Served with yoghurt dip (v)</i>	
Mushroom & Parmesan Arancini	\$15
<i>Served with truffle aioli</i>	
Crispy Camembert Bites	\$16
<i>Served with citrus mayo (v)</i>	
Chilli Lime Fried Squid	\$16
<i>Served with chipotle mayo</i>	
Spiced Cauliflower Gratin (v)	\$13
<i>Add crispy bacon \$4</i>	
Karaage Chicken Bites	\$17
<i>Teriyaki sauce, Japanese mayo, sesame</i>	
Prawn & Chorizo	\$18
<i>Served with balsamic glaze & feta</i>	

BURGERS

All served with chips	
Sweet potato fries upgrade \$3	
GF bun available \$2.50	
National Burger	\$27
<i>Grilled beef patty, cheese, lettuce, sliced tomato, pickles & house sauce served on a toasted brioche bun</i>	
Grilled Garlic Chicken Burger	\$27
<i>Grilled garlic chicken, rocket, tomato, citrus mayo & bacon served on a toasted brioche bun</i>	
Steak Sandwich	\$28
<i>Scotch fillet with bacon, cheese, tomato, rocket, caramelized onion & aioli served on toasted Turkish bread</i>	
Vegetarian Burger	\$26
<i>Beyond Meat patty, cheese, lettuce, tomato & vegan herb mayo on a toasted brioche bun (v)</i>	
Replace with vegan cheese \$2	

SALADS

Garden Salad Main \$15 Side \$9	
<i>Mixed leaves, cucumber, cherry tomato & vinnigarette (ve, gf)</i>	
Caesar Salad Main \$15 Side \$9	
<i>Lettuce, bacon, parmesan, croutons, traditional Caesar dressing & soft boiled eggs (add anchovies \$1)</i>	
Roasted Pumpkin & Quinoa Salad Main \$15 Side \$9	
<i>Vegan feta, cranberries, mustard dressing, balsamic glaze (ve, gf)</i>	
Mexican Corn Bowl Main \$21 Side \$15	
<i>Cabbage, mixed street corn, avocado, feta & tortilla crisps (v)</i>	
Grilled Rump Bowl \$27	
<i>Basmati rice, cabbage, wakame, apple, gochujang hot sauce</i>	

SHARING

Tacos (3).	
Halloumi - Pineapple corn salsa, pickled red onion (v)	\$22
Fish - Apple slaw, pickled red onion, chipotle mayo	\$23
Bourbon Pulled Pork - House made slaw & chipotle mayo	\$23
Sliders (3).	
Cheeseburger - Cheese, lettuce, house sauce	\$21
Grilled Garlic Chicken - Lettuce, citrus mayo	\$21
Share Platters (serves 2-3 people)	
Feasting Board	\$77
<i>200g Pitch Black Angus rump, garlic chicken, pork sausage, halloumi salad, garlic bread, chips, Chef's selection of dips</i>	
Green Thumb	\$64
<i>Crispy camembert bites, spiced cauliflower gratin, fried zucchini, halloumi tacos, spicy capsicum dip, Mexican street corn salsa, Turkish bread</i>	

MAINS

Upgrade to mash \$3	
Upgrade to veg \$2	
Add creamy garlic prawn cutlets (6) \$10	
250g Angus Sirloin Steak	\$37
<i>Served with chips, salad & your choice of pepper sauce, mushroom sauce or gravy</i>	
300g Angus Scotch Fillet Steak	\$44
<i>Served with chips, salad & your choice of pepper sauce, mushroom sauce, creamy garlic sauce or gravy</i>	
Chicken Parmigiana	\$28
<i>Crumbed chicken breast topped with champagne ham, tomato sugo, melted cheese served with chips and salad</i>	
Fish & Chips	\$28
<i>Beer battered or grilled snapper served with chips, salad, house-made tartare sauce, lemon wedge</i>	
Bangers & Mash	\$28
<i>Irish sausages, creamy mash & peas with onion gravy</i>	
Miso-Braised Beef & Mushroom	\$29
<i>Giant Yorkshire pudding, peas, crispy onion rings & Mash</i>	
Chorizo & Garlic Prawn Linguine	\$29
<i>Tossed in tomato sugo, served with parmesan</i>	
Moroccan Spiced Lamb shank	\$30
<i>Served with creamy mash & broccolini</i>	
Fish of the Day - \$MP	
<i>See our daily specials</i>	

ADD ONS

Grilled Garlic Chicken	\$8
Grilled Prawn Cutlets	\$8
Creamy Garlic prawns	\$8
Bacon	\$4
Fried egg	\$3
Aioli Tartare Chipotle Herb Mayo (ve)	\$2
Pepper Mushroom Gravy Creamy Garlic	\$3
Mash Upgrade	\$3

VE - VEGAN V - VEGETARIAN GF - GLUTEN FREE

ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, GLUTEN AND OTHER KNOWN ALLERGENS MAY BE PRESENT. PLEASE NOTE WE TAKE CARE TO PREVENT CROSS-CONTAMINATION, HOWEVER, ANY PRODUCT MAY CONTAIN TRACES AS OUR ENTIRE MENU IS PRODUCED IN THE SAME KITCHEN.