



**Lets Get Started**

**Toasted Garlic & Cheese Cob Loaf 10.9**

**Lemon Pepper Calamari [DF] 16.9**  
Served with Asian Slaw & Sriracha Mayo (5)

**Vegetarian Spring Roll [V, DF] 13.9**  
House made served with a Soy Ginger Sauce (2)

**Fried Chicken Bao Buns 16.9**  
Served with, Cucumber, Mint & Kewpie Mayo (3)

**Potato & Bacon Croquettes 15.9**  
Served with Jalapeno Cheese Sauce (4)

**FROM THE GRILL**

**280gm Black Angus Porterhouse 36.9**  
Grain Fed Porterhouse,  
Served with Roasted Kipfler Potatoes,  
or Mashed Potato  
Choose From Red Wine Jus,  
Roasted Garlic Butter or Mustard

**300gm Black Angus Scotch Fillet 42.9**  
Grain Fed Scotch,  
Served with Roasted Kipfler Potatoes,  
or Mashed Potato  
Choose From Red Wine Jus,  
Roasted Garlic Butter or Mustard



Our Steaks are best paired with one of our Delicious Local Reds.  
*Ask our staff for the perfect fit...*

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| <p><b>Garden Salad   Roast Pumpkin Wedges &amp; Goats Feta</b></p> <p><b>Seared Greens w Goats Feta   Beer Battered Chips w Aioli</b></p> <p><b>Roasted Kipfler Potatoes w Rosemary Salt &amp; Aioli</b></p> <p><b>Honey Glazed Carrots   Asian Salad</b></p> <p><b>All Sides 8.0 OR Any 3 Sides \$20.0</b></p> | <b>SIDES</b> |
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## MAIN DISHES

**Slow Cooked Lamb Shoulder [GF] 35.9**  
With Heirloom Dutch Carrots, Creamy Mashed Potato,  
Buttered Beans & Red Wine Jus

**Nasi Goreng [GF] 27.9**  
Fried Rice with Prawns, Bacon,  
Fried Egg & Chilli Jam

**Slow Cooked Beef Cheek [GF, \*] 35.9**  
In a Red Curry Sauce with Pumpkin &  
Bok Choy Served with Jasmine Rice

**Lemon & Thyme Chicken Breast 33.9**  
Served with Blackened Cauliflower, Cherry Tomatoes,  
Sautéed Spinach, Kipfler Potatoes & Jus Gras

**House Made Vegetarian Gnocchi [V] 25.9**  
With Pumpkin, Spinach, Peas, Golden Shallots  
& Goats Fetta  
Add Chicken - 5.0

**Pan Baked Barramundi [DF, GF] 34.9**  
In Thai Green Curry Sauce Served with Jasmine Rice,  
Fried Shallots & Fresh Herbs  
Awarded Golden Plate - Best Dish in the State 2019

**Mushroom Risotto [GF] 25.9**  
With Wild Mushrooms, Peas, Spring Onions  
& Grana Padano  
Add Chicken - 5.0

## DESSERTS

**Sticky Date Pudding with Butterscotch Sauce 14.9**  
Served with Fresh Strawberry & Vanilla Icecream

**Chocolate Brownie 14.9**  
Served with Macadamia Crumble,  
Orange Syrup,  
Candied Orange & Vanilla Icecream

**Vanilla Panna Cotta 13.9**  
Served with Pretzel Crumble &  
Rasberries

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**Check out the daily specials board for our chefs latest creations.**

Please inform us of any special dietary or allergen requirements.  
We will do our best to accommodate these requests for our customers with allergies or intolerances.

We cannot guarantee completely allergy free meals.

[V] Vegetarian | [GF] Gluten Free | [DF] Dairy Free [\*] Dairy Free or Gluten Free on Request