

## STARTERS

<b>house pickled vegetables</b> (gf) (df) (vegan)	8
<b>onion rings</b> cumin aioli (v)	10
<b>garlic &amp; chive loaf</b> (v)	9.5
<b>chicken skin butter loaf</b>	9.5
<b>house made dips</b> pita (v)	12
<b>pork short ribs</b> white cabbage, grana padano, lemon (gf)	16
<b>salt &amp; pepper eggplant</b> miso glaze, radish & mint salad (gfo) (v)	16
<b>chips</b> aioli (v)	9.5
<b>wedges</b> sweet chilli, sour cream (v)	9.5

## SEAFOOD & GRILL

<b>angus MSA ribeye 300g</b> cauliflower, broccoli, wholegrain mustard, thyme, red wine jus (gf) (df)	38
<b>bbq grilled octopus</b> nduja, kipflers, orange, tomato, fennel (gf)	32
<b>FOD</b> market fish	POA
<b>sweet soy pork fillet</b> rice, bok choy, gai lan, ginger, spring onion, cashew, pickled carrot (df)	34
<b>coffin bay cockles &amp; mussels linguine</b> garlic, chilli, fennelseeds, white wine, tomato, basil, parsley	30

## SALADS

<b>vietnamese coconut chicken</b> vermicelli, cabbage, cucumber, mint, coriander, peanuts* (gf)	22
<b>four mushroom</b> swiss brown, white button, king oyster, enokii, pearl barley, zucchini, baby spinach, candied walnuts, herbs, pomegranate molasses (gfo) (vegan)	24
<b>house smoked &amp; cured salmon</b> beetroot, corn, green beans, white balsamic dressing, pumpernickel & sunflower seed crumb (gfo) (df)	25

## SIDES

<b>mixed leaf green salad</b> (gf) (df) (vegan)	10
<b>broccolini</b> hazelnut, tea soaked currants (gf) (df) (vegan)	10
<b>baked cauliflower</b> nutmeg, parmesan (gf) (v)	10
<b>roasted potatoes</b> spring onion, dill (gf) (df) (vegan)	10

## PUB CLASSICS

<b>fish &amp; chips</b> blue grenadier, beer battered or grilled, aioli* (gfo)	22
<b>salt &amp; lemon pepper squid</b> chips, salad, aioli* (gfo)	22
<b>chicken schnitzel</b> chips, salad, choice of sauce*	22
<b>beef schnitzel</b> chips, salad, choice of sauce *	22
<b>saucers</b> plain gravy, mushroom, pepper, chimichurri, triple smoked bacon, parmigiana (add 3)	

**BURGER & BEER DEAL** includes pint of james squire 150 lashes pale, Hahn super dry or soft drink

<b>swiss mushroom burger</b> maple carrot hummus, feta, cos, chips	22
<b>pulled pork</b> coleslaw, chips	22
<b>beef burger</b> bacon, cheddar, gherkins, tomato, lettuce, pickle mayo, chips	22

extra patty 4/cheese 2/egg 2

**PIZZA DEAL** \$20 each or two pizzas for \$30 gluten free base \$5 extra

**PIZZAS AVAILABLE THURSDAY TO SUNDAY ONLY**

<b>margarita</b> bocconcini, sugo, basil	
<b>NY pepperoni</b> sugo, pepperoni, cheese	
<b>sriracha pulled pork</b> cabbage, spring onion, coriander	
<b>veggie</b> eggplant, pumpkin, red capsicum, olives, fresh tomato, herbs	
<b>roast chicken</b> broccoli, cherry tomato, thyme, lemon zest	
<b>mushroom</b> porcini white sauce, swiss brown, white button, exotics, tallegio cheese, basil	

## KIDS

<b>meatball pasta</b> , sugo, cheese	10
<b>chicken schnitzel</b> , chips	10
<b>cheeseburger</b> , beef patty, cheese, ketchup	10
<b>cheesy cauliflower</b>	10

**\*\$15 Lunch Special Monday to Friday**

**11.30am to 2.30pm**

comes with complimentary schooner of soft drink

## DESSERTS

<b>passionfruit tart</b>	12
pineapple, mint & lime sorbet, dried passionfruit	
<b>dark chocolate mousse</b>	12
hazelnut & chocolate cream, fresh raspberry	
<b>coconut sticky rice</b>	12
pandan leaf, tropical fruit, latik, coconut cream	
<b>sour cherry baked cheesecake</b>	12
vanilla crumbs, cherry syrup	