

SHARE PLATES

FRIED CHICKEN PICKLES, HOT SAUCE, MAYO | 16 gf

SALT & PEPPER SQUID AIOLI, LEMON | 18 gf

FRESHLY BAKED COB LOAF HERB & GARLIC BUTTER, DUKKAH | 15 v

GRAZING PLATTER PORK & PISTACHIO TERRINE, ASHGROVE CHEDDAR, FRUITS, SOURDOUGH, HERB SALAD, FRUIT CHUTNEY, PICKLES | 29

POLENTA CHIPS TOMATO RELISH | 14 gf v

MISO GLAZED SALMON YOUNG GINGER, PONZU | 13

CHEESE BOARD THREE LOCAL CHEESES WITH QUINCE PASTE, GRAPES, LAVOSH, SOURDOUGH | 26

BURGERS & SALADS

FRIED CHICKEN BURGER GUACAMOLE, SLAW, MAYO, CHIPS | 22

KING ISLAND BEEF BURGER LETTUCE, TOMATO, RELISH, CARAMELISED ONION, CHEESE, PICKLES, CHIPS | 24

CHICKPEA & LENTIL BURGER BEETROOT RELISH, HUMMUS, TOMATO, ROCKET, PICKLES, CHIPS | 20 v

HALLOUMI SALAD DUKKAH, CITRUS, HONEY, ROAST VEGETABLES, BABY LEAVES, PEPITAS, CHERRY TOMATO | 21 gf v

TALEGGIO & PEAR SALAD MAPLE WALNUTS, ROCKET, SAFFRON & CITRUS DRESSING | 23 gf

MAINS

SALMON SALSA VERDE, BUTTERED GREENS, CHERRY TOMATO, CHATS | 38 gf

CHAR GRILLED PORTUGUESE CHICKEN CHIMICHURRI, POLENTA, CHARRED CORN & TOMATO SALSA | 36 gf

PRAWN FETTUCCINE GARLIC, CHILLI, LEMON, BABY SPINACH, CHERRY TOMATO, PECORINO | 27

CAPE GRIM SIRLOIN ROCKET & PARMESAN SALAD, GOLDEN POTATO PIE, JUS, DIJON | 39 gf

BEER BATTERED FLATHEAD CHIPS & SALAD | 26

CONFIT MUSHROOM RISOTTO GARLIC, THYME, ROCKET, PECORINO | 28 gf v

CHICKEN PARMIGIANA CHIPS, SALAD | 26

EIGHT HOUR SLOW COOKED BBQ PORK RIBS CHIPS, SLAW | 37

ON THE SIDE

BUTTERY GREENS | CHAT POTATOES | GARDEN SALAD | 9

FAT CHIPS WITH AIOLI | SWEET POTATO FRIES WITH AIOLI | 7

SWEETS

STICKY DATE PUDDING SALTED CARAMEL ICE CREAM, TOFFEE | 14

PECAN PIE COFFEE CREAM, VANILLA BEAN ICE CREAM | 15

KAFFIR LIME & GINGER BRÛLÉE ALMOND TUILES | 16 gf