

FRESHLY BAKED COBB LOAF - n	11.0
served warm, with roasted garlic & herb butter <u>OR</u> regular butter	
THAI FISH CAKES - n/g	14.5
served with lime & garlic aioli	
CHEF'S HOUSE MADE SOUPS	
- roasted pumpkin with sour cream & roasted pepitas - n/v/g	13.5
<u>OR</u>	
- smokey pea & ham with croutons - n/d	13.5
SALT & PEPPER SQUID - n	13.0
with light salad & sweet chilli sauce <u>OR</u> tartare sauce	
- MAIN SIZE AVAILABLE - with chips & salad <u>OR</u> vegetables	24.0
PORK BELLY - n/d/g	16.0
twice cooked in our own master stock served with braised red cabbage, shiitake mushroom, apple & balsamic glaze	
- MAIN SIZE AVAILABLE	27.0
CHANA MASALA - n/v/g (vegan available)	16.0
cauliflower & chickpea curry served with aromatic baked rice, fresh herb salad, minted yoghurt & papadum	
- MAIN SIZE AVAILABLE	27.0

CRISPY SKIN TASSIE SALMON - n/g	32.0
with roasted chat potatoes, steamed asian greens, & wasabi hollandaise	
300G SCOTCH STEAK - n/g	38.0
served with chive potato mash, honey dutch carrots, rainbow beets, & topped with your choice of sauce	
STUFFED CHICKEN BREAST - n/g	29.5
filled with brie cheese, sundried tomato & wrapped in prosciutto, served with roasted chat potatoes, honey dutch carrots, rainbow beets, & choron sauce	
CHICKEN BREAST SCHNITZEL <u>or</u> PARMIGIANA- n	24.0
served with chips & salad <u>OR</u> vegetables, & topped with your choice of sauce	
HOUSE MADE GNOCCHI - n/v	27.0
creamy sauce, roasted pumpkin, field mushroom, baby spinach, roasted pepitas, basil-infused olive oil, & shaved parmesan	
SMOKEY BBQ PORK RIBS - n	33.0
eight hour slow cooked, with slaw, chips & sticky bbq sauce	
HIND QUARTER LAMB SHANK - n	30.0
braised in red wine jus, served with chive potato mash & minted yoghurt	

YOUR CHOICE OF SAUCE: garlic aioli, mushroom, pan gravy, or peppercorn

sides

FRIES - n/v/g	8.0
topped with your choice of sauce	
SEASONAL STEAMED & BUTTERED GREENS - n/v/g	8.0
GARLIC MASHED POTATOES - n/v/g	8.0
GARDEN SALAD - n/d/v/g	5.0

APPLE & BERRY STRUDEL - n/v cinnamon spiced, served with brandy custard & vanilla ice cream	13.5
CHEF'S OWN STICKY DATE PUDDING - v served with salted caramel ice cream & topped with toffee shards	14.0
HONEY & VANILLA BEAN PANNACOTTA - n/v served with mixed berry coulis & praline dust	13.5
AFFOGATO - v/g freshly brewed espresso served over vanilla ice cream with a shot of liqueur: frangelico - kahlua - spiced rum - vanilla galliano - jameson's	15.0