

Light Bites

Trio of Dips with House Sourdough *gfo* 15

ask your waitperson for today's dips

Warm Marinated Olives *vg, gf* 10

Garlic Bread 10 Add: Parmesan 4 Add: Serrano Ham 6

Oysters (when fresh available) Natural 4 Soy & Wasabi Vinaigrette 4.5

Housemade Chicken Pâté, brandy pepper jelly, toasted sourdough *gfo* 16

Salt & Pepper Squid, aioli, lemon *nf, df* 16

Chorizo A La Sidra, grilled chorizo cooked in cider, sourdough *df, nf, gfo* 18

Wild Mushroom Arancini, truffle aioli (3) *v* 18

Vegetarian Spring Rolls, nuoc cham dipping sauce (3) *v* 12

Share Boards

Seafood Share Board for Two, salt & pepper squid, crumbed fish, garlic prawns, tuna ceviche, chilli mussels, aioli, lemon, sourdough *nf* 42

Antipasto Share Board for Two, cold cuts, cheeses, grilled chorizo, arancini, marinated olives, hummus, tomato chutney, pickled red onion, cornichons, sourdough *gfo* 42

Tacos

Braised Lamb, tzatziki, tabbouleh (2) *nf* 17

Shredded Brisket, chipotle coleslaw, pickled red onion (2) *nf, df* 17

Salads

Classic Caesar Salad, baby cos, Caesar dressing, crispy bacon, Parmesan, egg, garlic croutes *gfo* 19
add smoked chicken or smoked salmon 9

Warm Lamb & Couscous Salad, orange dressing, cherry tomatoes, pickled red onion, capsicum, flaked almonds, garlic herb yoghurt *gf, nfo* 25

Gluten Free Bread 50c

“All Menu items are designed as complete dishes, we would not recommend alterations. Any substitutions may incur a small charge”

(v) vego / (vo) vego option / (vg) vegan / (gf) gluten free / (gfo) gluten free option / (nf) nut free / (nfo) nut free option / (df) dairy free

A service charge applies to all card transactions / 15% Public Holiday surcharge

Please advise us of any allergies or intolerances as our food may contain traces of nuts, gluten or seafood as 100% exclusion can not be guaranteed.

Something More

Seared Humpty Doo Barramundi, yellow curry sauce, roasted sweet potato, chinese broccoli, clams, Thai basil, crispy shallots *gf* 32

Lamb Ragout Gluten Free Pappardelle, mushrooms, citrus herb cream, pine nuts *gf* 27

Bangers & Mash, cumberland sausages, truffle mash, buttered baby peas, bacon & shallot jus *gf, nf* 26

Gluten Free Pumpkin Gnocchi, roasted sweet potato, spinach, cherry tomatoes *vg, gf* 29

300g Sirloin, colcannon smashed potatoes, butter beans, red wine jus *gf, nf* 39

1kg Chilli Mussels, Singapore style tomato sauce, fresh herbs, garlic bread *gfo, nf* 28

Thai Red Duck Curry, slow cooked duck leg, Thai red curry sauce, stir fried greens, Thai basil *gf, df* 35

Forest Mushroom Risotto, mixed mushrooms, spinach, feta, tarragon, finished with truffle oil *v, gf, nf* 26

Available Lunch Only

Beer Battered Fish & Chips, garden salad, lemon 27

Steak Sandwich, cheese, roquette, tomato, red onion, bacon & tomato relish, ciabatta, chips 27

Pizzas

Margherita, tomato, bocconcini, basil *v* 24

Serano Ham, bocconcini, rocket, Parmesan 28

Prawn & Chorizo, red onion, capsicum, aioli 29

Lamb, capsicum, red onion, tzatziki 28

Smoked Brisket, pepperoni, bacon, red onion, bbq sauce 28

All pizzas are hand stretched & made with tomato sauce using 100% Italian tomatoes, served when ready.

Sides

Sautéed Greens 8.5

Garden Salad 8.5

Chips & Aioli 10

Mashed Potatoes 8

Truffle Mash 10

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