

## SHARE PLATES

- beer battered fries, tomato sauce (v) \$9.5  
schezuan spiced fries, relish mayo (v) \$10  
nachos,  
cheese, salsa, guacamole, sour cream,  
jalapenos (gf, v) \$15  
pea & haloumi croquettes x4,  
aioli, micro herbs (v) \$14  
grilled haloumi,  
pomegranate, snow pea tendrils, onion  
balsamic glaze (gf, v) \$15  
pan fried prawn & ginger dumplings x6,  
soy, sesame seeds \$16  
lemon salt & pepper squid,  
dusted in semolina, mayo, fresh lime \$14.5  
main \$21.5 (gf available)  
fried chicken karaage,  
snow pea tendrils, onion, yum yum sauce (gf) \$15  
duck spring rolls x6,  
hoisin dipping sauce \$15  
italian style pork & veal meatballs,  
garlic bread, shaved parmesan \$16  
pulled beef brisket sliders x3,  
cheddar, slaw, aioli \$15  
mezze platter for two,  
stuffed pepper, mixed olives, white anchovies,  
chorizo, pastrami, cheese, dip, bread \$22

## SALADS

- winter buddha bowl,  
roast cauliflower, beetroot, carrots, kale,  
brown rice, mixed seeds, falafel,  
vegan mayo (vegan, gf) \$18  
+ chicken \$4, + grilled lamb \$6  
grilled lamb salad,  
onion, cherry tomatoes, cucumber, oranges,  
almond flakes, rocket, balsamic glaze (gf) \$21

## CHILDRENS

- fish & chips, tomato sauce \$12  
house made chicken nuggets, fries \$9  
grilled chicken tenderloins,  
steamed vegetables \$12  
mini cheeseburgers, fries \$9  
napoli spaghetti, parmesan \$8  
vanilla dixie cup ice cream,  
sprinkles, chocolate sauce \$4

## MAINS

- potato gnocchi,  
roasted brassicas, brown butter, sage, shaved parmesan  
(vegan available, gf available) \$25  
roast vegetable lasagne,  
garden salad (v) \$23  
beer battered fish & chips,  
coleslaw, tartare sauce, lemon \$25  
prawn & scallop spaghetti,  
onion, cherry tomatoes, fresh chilli, garlic, parmesan \$28  
spanish paella,  
mussels, prawns, squid, chicken, chorizo, onion, garlic, chilli,  
saffron stock, touch of wine (gf) \$31  
northern indian style butter chicken,  
basmati rice, raita, naan bread \$26  
stuffed chicken kiev,  
stuffing: spinach, fetta, capsicum,  
green beans, chunky hand cut potatoes,  
mushroom sauce(gf) \$30  
chicken parma,  
salad, fries \$24.5  
crispy skin pork belly,  
spring onion mash, braised cabbage, bacon,  
apple & sage jus (gf) \$31  
lamb backstrap,  
potato rosti, heirloom confit tomatoes, asparagus,  
chimichurri (gf) \$30.5  
braised lamb shank,  
creamy mashed potato, green beans,  
snow pea tendrils (gf) \$29  
railway beef burger,  
tomato, lettuce, bacon, onion, cheese, mayo, fries \$21  
steak sandwich,  
bacon, cheese, tomato, lettuce, onion, egg, fries \$21

## STEAKS

- 350g grain fed sirloin (gf) \$38  
400g cape grim rib eye (gf) \$42  
250g great southern grass fed eye fillet (gf) \$39.5  
asparagus & green beans wrapped in prosciutto,  
chunky hand cut potatoes,  
choice of: garlic butter, mustard,  
mushroom sauce, pepper sauce (all gf)

## SIDES

- seasonal vegetables, garlic butter (gf) \$9  
chunky hand cut potatoes,  
garlic, rosemary, sea salt (gf) \$10  
garlic & herb bread \$8 + cheese \$3

**food**

please notify our staff of any dietary requirements  
gf = gluten free, v = vegetarian, vegan = vegan