

SHARE PLATES

- beer battered fries, tomato sauce (v) \$9.5
schezuan spiced fries, relish mayo (v) \$10
honey chilli cauliflower,
garlic, spring onion, sesame, fresh coriander
(vegan, gf) \$14
pea & haloumi croquettes x4,
aioli, micro herbs (v) \$14
grilled haloumi,
pomegranate, snow pea tendrils, onion
balsamic glaze (veg, gf) \$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 avail)
fried chicken karaage,
snow pea tendrils, onion, yum yum sauce (gf) \$15
duck spring rolls x6,
hoisin dipping sauce \$15
pork & veal sausage rolls x5,
tomato chutney \$13
pulled beef sliders x3,
kimchi, coriander, kewpie \$15
antipasto for two,
cured meats, mixed olives, manchego cheese,
grilled artichokes, lavosh, quince paste \$22
- ## SALADS
- falafel & slow roasted pumpkin salad,
sugar snap peas, pickled onion, goat's cheese,
walnuts, herbs (can be vegan, gf) \$18
+ chicken \$4
sesame chicken salad,
daikon, carrots, cucumber, green papaya,
capsicum, coriander, sweet sour sauce (gf) \$19
grilled lamb salad,
pomegranate, blood orange, cherry tomatoes,
onion, almond flakes, lemon dressing (gf) \$21

CHILDRENS

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

MAINS

- potato gnocchi,
roasted brassicas, brown butter, sage, shaved parmesan
(can be vegan, gf) \$25
roast vegetable lasagne,
garden salad (v) \$22
beer battered fish & chips,
coleslaw, tartare sauce, lemon \$25
spanish paella,
mussels, prawns, squid, chicken, chorizo, onion, garlic,
saffron stock, touch of wine (gf) \$31
chicken pad thai noodles,
onion, garlic, egg, bean sprouts, fish sauce, crushed peanuts,
fresh lime, coriander (gf) \$26
chicken & avocado spaghetti,
onion, garlic, mushrooms, spinach, creamy sauce, parmesan \$26
stuffed chicken kiev,
stuffing: spinach, fetta, capsicum,
green beans, chats, mushroom sauce (gf) \$30
chicken parma,
salad, fries \$23.5
herb crumbed lamb rack,
field mushrooms, beetroot & rocket salad, hung yogurt,
mango chutney, balsamic (gf) \$32
crispy skin pork belly,
parsnip mash, braised cabbage, bacon, apple & sage jus (gf) \$30
slow roast beef brisket,
polenta chips, steamed greens (gf) \$29.5
railway beef burger,
tomato, lettuce, bacon, onion, cheese, mayo, fries \$20
steak sandwich,
bacon, cheese, tomato, lettuce, onion, egg, fries \$21

STEAKS

- 350g great southern grass fed scotch fillet (gf) \$39
400g cape grim rib eye (gf) \$42
250g flinders island grain fed eye fillet (gf) \$39.5
asparagus & green beans wrapped in prosciutto,
rosemary chat potatoes ~ choice of: garlic butter,
mustard, mushroom sauce, pepper sauce (all gf)

SIDES

- seasonal vegetables, garlic butter (gf) \$9
mushrooms & spinach, rosemary, roast garlic (gf) \$10
chat potatoes, herb oil, sea salt (gf) \$10
garlic & herb bread \$8 + cheese \$3

food

Sunday to Thursday – full menu 12:00 to 3:00 & 5:00 to 9:00
Friday & Saturday – full menu 12:00 to 3:00 & 5:00 to 9:30