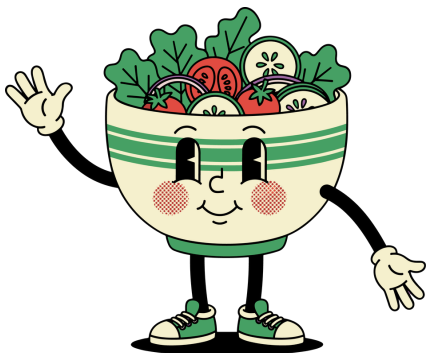


To Share

Garlic Soft Bread	\$16
Spicy Fried Chicken Wings	\$21
w/ fire-cracker sauce & buttermilk ranch	
Salt & Pepper Squid	\$24
w/ mesclun leaves & sriracha mayo	
Potato Wedges	\$16
w/ sweet chilli sauce & sour cream	
Chips	\$15
w/ herb aioli	
Banana Fritter	\$17
w/ nutella	

Salads

Classic Chicken Caesar Salad	\$26
w/ cos lettuce, croutons, bacon, egg, parmesan	
Miso Salmon Poke Bowl	\$30
w/ black rice, edamame, seaweed and pickled ginger	



GRILLED

Grill Huon
 Salmon 250g

\$42

Riverina Striploin
 MSA2+ 250g

\$45

Riverine Angus
 MSA2+ cube roll 300g

\$48

Riverina T-Bone
 MSA-MB 2+ 800g

Perfect for sharing between 2-3

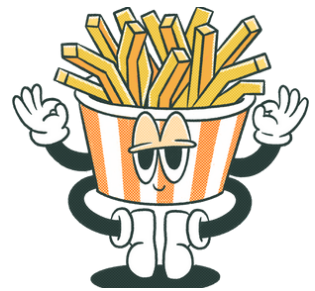
\$140

Served with your choice of
two sides
 mash potato,
 grilled broccolini
 chips
 cress salad

Choice of sauce
 gravy
 mushroom
 pepper

Extras

Cress Salad	\$8
w/ mixed cress leaves, tomato, cucumber, capsicum, citrus peel, french dressing	
Creamy Mash Potato	\$8
w/ brown butter gravy	
Grilled Broccolini	\$8
w/ burnt honey and almond flakes	



Bag o' Chips \$20

1

Pick your flavor of chips

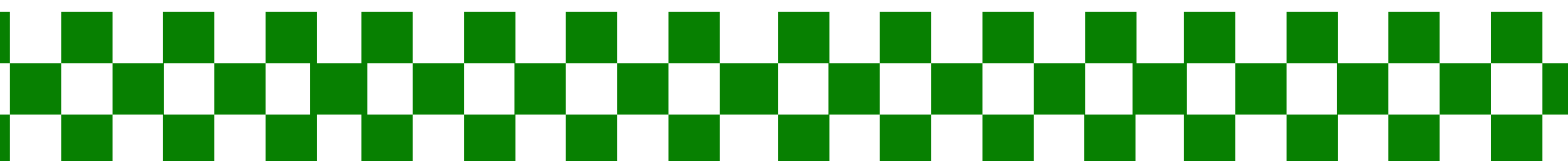
- doritos
- original crinkle
- chicken crinkle

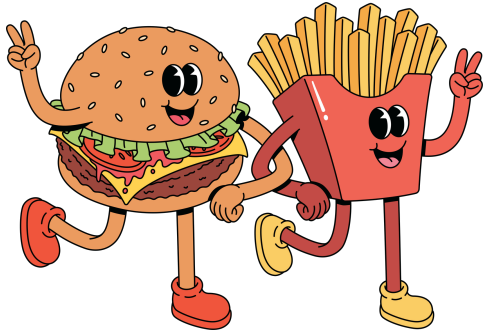
2

Pick your topping

1. classic beef nacho
2. plant based nacho

w/ tomato salsa, sour cream & guacamole





**HALF BIRD
& FRIES**

\$30

salad with mix cress,
tomato, cucumber,
capsicum, citrus peel,
w/ garlic dip or peri peri

Please see the bar staff for dietary requirements or allergies.

Our kitchen contains traces of nuts, dairy, gluten products & seafood. All menu items are subject to change with or without notice our team will be pleased to assist you with your selection.

Between Bread

Pork Mortadella, \$32

Prosciutto di Parma
w/ sacriatella cheese, cress, sundried tomato, pesto, eggplant grilled, capsicum grill, nduja oil and burnt honey + chips

150g Steak Sandwich \$32

Angus
w/ sacriatella cheese, horseradish, mustard, lettuce, tomato, caramelized onion, BBQ smoked vanilla stracciatella, lettuce, tomato, cabbage relish, and pickles + chips

Angus Burger \$28

w/ cheese, lettuce, tomato, pickles, burger sauce + chips

Southern Chicken Burger \$28

w/ cheese, lettuce, tomato, pickles, and sriracha mayo + chips

Smoked Carrot & Kale Burger \$28

w/ lettuce, tomato, pickles, and vegan aioli + chips

Mains

Chicken Schnitzel \$30

w/ house garden salad + chips + your choice of gravy

Chicken Parmigiana \$33

w/ham, mozzarella cheese, house garden salad + chips + your choice of gravy

Crispy Beer Battered \$34

Fish and Chips

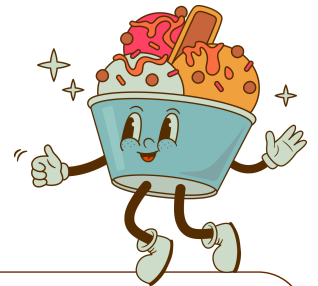
w/ malt vinegar salt, lemon and tartare sauce + chips + house garden salad

Seafood Marinara \$29

w/ squid ink linguini

Green Goodness Linguini \$28

w/ house made pesto pasta

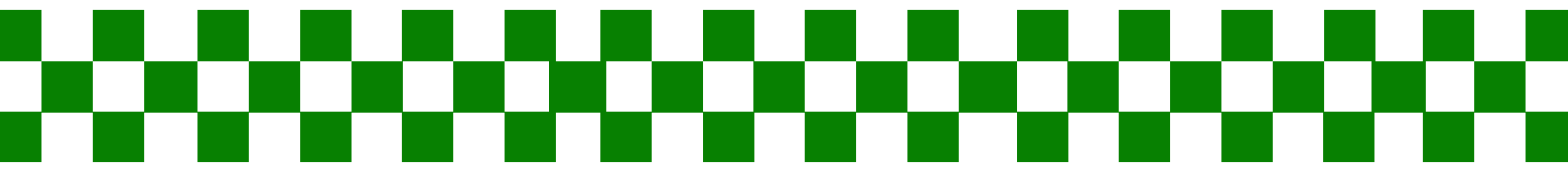


Soft Serve \$5

Ask the team for the toppings of the day

Feel cheeky?

Ask about our 18+ soft serve options



BOILERMAKERS

**Stone & Wood Pacific Ale +
 Nikka From the Barrel Whisky** **\$26**

A modern Australian classic meets Japanese precision. The Pacific Ale's passionfruit and citrus lift the bold malt, spice, and toffee depth of Nikka From the Barrel. A refreshing yet robust Boilermaker — crisp start, smooth finish.

**James Squire 150 Lashes +
 Jameson IPA Whisky** **\$26**

A smooth Australian pale ale meets Irish innovation. The 150 Lashes' citrus and tropical hop notes complement the light malt sweetness and subtle hop influence of Jameson's IPA cask finish. A crisp, easy-drinking boilermaker with a lively, hoppy twist.



**Hahn Super Dry Lager +
 Bulleit Bourbon** **\$26**

A clean Australian staple meets bold Kentucky craftsmanship. Hahn Super Dry's crisp, ultra-refreshing edge balances the rich oak, vanilla, and spice of Bulleit bourbon. A sharp, satisfying boilermaker — bright on the palate, warm on the finish.

Shooters

Mini Beers **\$12**

Licor 43 | Cream

Wet Puy** **\$12**

vodka | peach schnapps | cranberry

Baby Guinness **\$12**

kahlua | baileys



18 + Soft Serve From \$10

Strawberry Margarita

Sweet, tangy, and a little flirty — tequila, lime, and juicy strawberry vibes

Tropical Colada

Pineapple, coconut, and a splash of rum. Like a beach holiday that melted a little too fast.

Tiramisu Martini

Espresso, mascarpone, and coffee liqueur — it's dessert with a buzz.

Pistachio Martini

Nutty, creamy, and dangerously smooth. Pistachio with a kick of vodka — classy but naughty.

Salted Caramel Espresso Martini

Rich caramel, sea salt, and a boozy espresso punch. Sweet meets sass in every swirl.



Please note a 1.4% surcharge occurs on all credit card transactions a 10% surcharge occurs on Sundays & 15% surcharge occurs on all Public Holidays

