

SNACKS

HOUSE MADE FOCCACIA - 9

burnt butter creme fraiche

MARINATED OLIVES (GF, DF) - 11

PORK AND KIMCHI SPRING ROLL (DF) (2PC) - 12

Sweet chilli sauce

BATTERED FLATHEAD TACO (H) - 10/PC

Pico de gallo, guacamole, slaw

MUSSEL ESCABECHE (H) - 20

Pickled giardiniera, house focaccia

BEER BATTERED FRIES - 12

with aioli

SEASONED WEDGES - 12

sour cream, sweet chili

GRILL

RIVERINA ANGUS RUMP FILLET 250GR MB 2+ (GF, DF) - 49

PINNACLE STRIPLOIN 250GR (GF, DF) - 49

FREE RANGE CHICKEN SUPREME 250GR (GF, DF) - 39

THREE-POINT LAMB RACK (GF | H) - 50

All Served with Hasselback Potato and Charred Broccolini

CHOICE OF SAUCE

gravy (GF, DF) / red wine jus (GF, DF) / mushroom sauce

(GF) / peppercorn sauce (GF)

MAINS

WAYGU BURGER - 35

cos lettuce, onion jam, crispy bacon,
swiss cheese tomato & fries

CHICKEN SCHNITZEL - 32

herb and parmesan crumb, house garden salad, chips,
gravy

FALAFEL WRAP - 28

rocket, hummus, chips

ROASTED TOMATO SOUP (VG | H) - 22

Organic Sourdough, baby basil, dukkha

OYSTER MUSHROOM SHAWARMA (VG) - 30

Gherkin, vegan mayo, chips

SHRIMP ROLL (H) - 34

Origin: South Australia

Potato crisps

SQUID INK SPAGHETTI CACIO E PEPE (H) - 36

Pecorino Romano and silky pepper sauce.

CHICKEN CAESER SALAD - 27

grilled chicken, crispy bacon, croutons, egg

RED WINE BRAISED LAMB SHANK (GF | H) - 52

Mashed potato, caramelized heirloom carrot

DESSERTS (V)

CARAMEL PANNA COTTA - 18

Chocolate soil, banana

BRÛLÉE MATCHA BASQUE CHEESECAKE (GF | H) - 18

Strawberry compote

Selection of Ice-cream - 10

ARTISAN CHEESE PLATTER - 12

SOFT CHEESE

HARD CHEESE

BLUE CHEESE

served with crackers, lavosh, grissini, quince paste

LEGEND

V Vegetarian

GF Gluten Free

DF Dairy Free

VG Vegan

H Halal

OPEN HOURS Monday to Sunday, 6:00pm– 9:00pm

Surcharge of 1.4% applies to all credit card transactions