

SMALL PLATES

cheesy garlic sourdough \$12 (V/H)

soup of the moment \$15
w/ dinner roll (GFO)

baked camembert \$22
w/ warm olives (GFO)

marinated beef \$20
w/ fragrant satay sauce / pickled veg (GF/H)

marinated tofu \$20
w/ fragrant satay sauce / pickled veg (V/H)

truffled porcini arancini \$18
w/ romesco sauce / parmesan (VEG)

kokoda (fijian ceviche) \$20
w/ kingfish / coconut / tomato
coriander / tortilla chips (GFO/H)

(DF) dairy free (GF) gluten free (GFO) gluten free option
(K) keto (VEG) vegetarian (V) vegan (H) halal

MAINS

chicken saltimbocca \$36
w/ creamy mash / broccolini / burnt sage butter (GF)

char grilled lamb cutlets \$40
w/ roasted summer vegetables / saffron & mint yoghurt (H/GF)

king pork rib cutlets \$40
w/ heirloom carrots / broccolini / apple cider jus (GF)

300g rib fillet / jus \$46
w/ mash / vege (or) chips / salad (GF)

crispy skin salmon \$36
w/ potato mash / asparagus / bernaise (GF)

haloumi, broccoli & avocado salad \$28
w/ hummus & edamame (GF/VEG/H)

ricotta gnocchi \$32
w/ forrest mushrooms / leek & creamy
white wine sauce / shaved parmesan (VEG/H)

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FAVOURITES

steak sandwich & chips \$26
w/ turkish bread / cheese / tomato / beetroot / onion relish

battered kingfish \$26
w/ chips / salad / tartare

vegan singaporean noodles \$26
w/ tofu & vegetables (GF/V/DF/H)

200g rump steak \$26
w/ chips / salad / gravy (GF)

chicken schnitzel \$26
w/ chips / salad / gravy
turn it into a parmi \$4

singaporean stir fry noodles \$26
pork / prawn / egg

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KIDS MENU

includes ice cream with choice of topping
chocolate / passionfruit / strawberry / caramel

mini rissoles \$15
w/ potato mash / steamed vegetables / gravy (GF)

coconut prawns \$15
w/ chips / salad

marinated chicken tenderloins \$15
w/ chips / salad (GF)

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DESSERTS

steamed sticky toffee pudding \$18
w/ spicy rum sauce / house made vanilla ice cream (VEG/H)

burnt basque cheesecake veg \$18
w/ fresh berries / berry coulis (VEG/H)

pineapple carpaccio \$18
w/ house made mango sorbet / passionfruit / lime / macadamia (GF/V/H)

chocolate pot de creme \$18
house made raspberry sorbet / chocolate soil (VEG/GF/H)

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BEVERAGE LIST

SPARKLING

de bortoli prosecco - vic \$38
emeri pink moscato - nsw \$32
lorimer chardonnay pinot noir - nsw \$9 | \$11 | \$29

WHITE

lorimer chardonnay - nsw \$9 | \$11 | \$29
pepperjack chardonnay - sa \$52
squealing pig sauvignon blanc - nz \$49
lorimer semillon sauvignon blanc - nsw \$9 | \$11 | \$29
17 trees pinot grigio - nsw \$10 | \$14 | \$39
blue pinot gris - vic \$36
juliet moscato - sa \$10 | \$14 | \$39
leo buring riesling - sa \$39

BEVERAGE
LIST

ROSE

rosé rosé - vic \$10 | \$14 | \$40

RED

squealing pig pinot noir - nz \$55

re-write the rules tempranillo - vic \$49

pepperjack red blend \$52

lorimer cabernet merlot - nsw \$9 | \$11 | \$29

wynn's reframed shiraz riesling - sa \$10 | \$14 | \$49

lorimer shiraz - nsw \$9 | \$11 | \$29

pepperjack shiraz - sa \$14 | \$18 | \$52

17 trees shiraz - vic \$39

BEVERAGE LIST

BEERS

great northern \$9
great northern crisp \$9
xxxx gold \$9
james squire 150 lashes \$9
pure blonde \$10
corona \$12
asahi \$12
cascade premium light \$9
tropical pale ale \$12
legends lager \$12
james squire ginger beer \$12
somersby cider \$10

SPIRITS

standard \$9
premium \$10
deluxe \$11