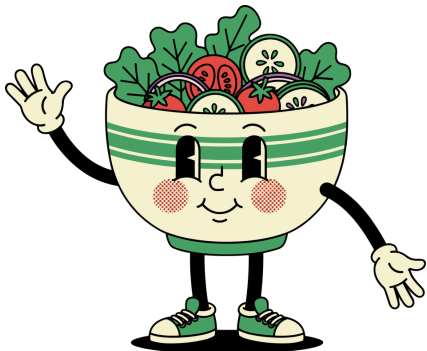


## To Share

<b>Garlic Bread (2pc)</b>	\$12
<b>Spicy Fried Chicken Wings</b>	\$21
w/ fire-cracker sauce & buttermilk ranch dip + mesclun leaves	
<b>Salt &amp; Pepper Squid (I)</b>	\$24
w/ mesclun leaves & sriracha mayo	
<b>Potato Wedges</b>	\$16
w/ sweet chilli sauce & sour cream	
<b>Chips</b>	\$15
w/ herb aioli	

## Salads

<b>Classic Chicken Caesar Salad</b>	\$26
w/ cos lettuce, croutons, bacon, egg, parmesan	
<b>Miso Salmon Poke Bowl (I)</b>	\$30
w/ black rice, edamame, seaweed salad, garden salad mix and pickled ginger	



## GRILLED

Grill Huon  
 Salmon 250g (A)


**\$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**

All served with your choice of  
 two sides + sauce:

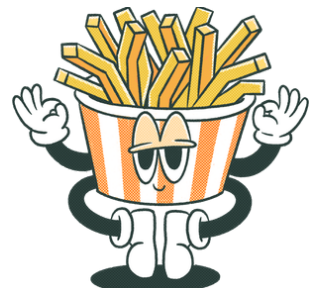
- i) Creamy Mash,
- ii) Grilled Broccolini w/ burnt honey and almond flakes
- iii) Chips
- iv) Rocket salad (Rocket, parmesan cheese, pine nuts, and sesame dressing)

**Choice of sauce:**

jus gravy, mushroom gravy or pepper gravy

## Extras

<b>Rocket Salad</b>	\$8
Rocket, parmesan cheese, pine nuts, and sesame dressing	
<b>Creamy Mash Potato</b>	\$8
w/ brown butter gravy	
<b>Grilled Broccolini</b>	\$8
w/ burnt honey and almond flakes	



## Bag o' Chips \$20

**1**

Pick your flavor of chips

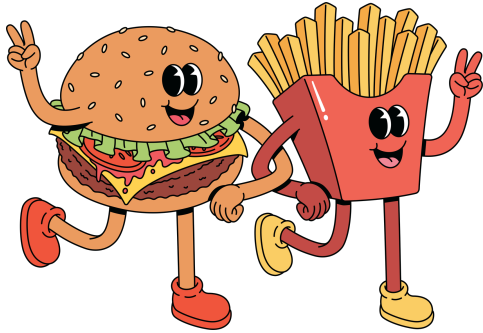
- doritos
- original crinkle
- chicken crinkle

**2**

Pick your topping

1. classic beef nachos
2. plant based nachos

w/ tomato salsa, sour cream & guacamole



## Mains

**Chicken Schnitzel** \$30

w/ rocket salad + chips + your choice of gravy

**Chicken Parmigiana** ⌚ \$33

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

**Crispy Battered Fish and Chips (I)** \$34

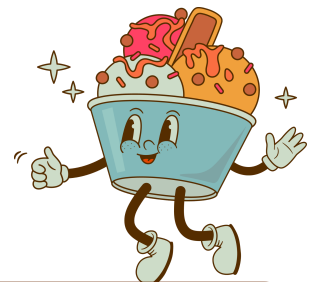
w/ malt vinegar salt, lemon and tartare sauce + chips + rocket salad

**Seafood Marinara (I)** ⌚ \$29

w/ squid ink linguini

**Green Goodness Linguini** ⌚ \$28

w/ house made pesto pasta



## Sweet Treat

**Banana Fritters** \$17

w/ nutella drizzle and icing sugar

## HALF BIRD & FRIES ⌚

**\$30**

Oven-Baked Half Chicken w/ Rocket Salad & citrus peel + your choice of Garlic sauce dip or Peri Peri sauce

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/ stracciatella cheese, cress, sundried tomatoes, pesto, grilled eggplant, grilled capsicum and nduja oil + chips

**150g Steak Sandwich** \$32

**Angus**

w/ stracciatella cheese, horseradish relish, lettuce, tomato, caramelized onion, pickles, beetroot and chipotle BBQ sauce + chips

**Angus Beef Burger** \$28

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

**Southern Chicken Burger** \$28

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

**Smoked Carrot & Kale** \$28

**Patty Burger**

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

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

(A) = Australian seafood, (I) = Imported seafood, (M) = Australian & Imported

## 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 Pu\*\*y** \$12

vodka | peach schnapps | cranberry

**Baby Guinness** \$12

kahlua | baileys



## Cocktails

From \$15- \$25

**Amaretto Sour**  
 Galliano Amaretto Liqueur, lemon juice, bitters, Wonderfoam

**Aperol Spritz**  
 Aperol, Handpicked Organic Prosecco, Soda

**Classic Margarita**  
 Don Julio Blanco Tequila, Cointreau, Lime Juice

**Cosmopolitan**  
 Ketel One Vodka, Cointreau, Cranberry Juice, Lime Juice

**French Martini**  
 Ketel One Vodka, Chambord, Pineapple Juice

**Long Island Iced Tea**  
 Vodka, Gin, White rum, Tequila, Cointreau, Lemon Juice, Coke

**Mai Tai**  
 Captain Morgan Spiced Rum, Malibu, Pineapple & Orange Juice

**Midori Splice**  
 Midori, Malibu, Pineapple Juice, Coconut Cream

**Pina Colada**  
 Malibu, Pineapple Juice, Coconut Cream

**Whiskey Sour**  
 Makers Mark, Lemon Juice, Simple Syrup, Bitters, Wonderfoam



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