

SNACKS

SPICED NUTS	12	WHIPPED COD ROE	18
		grilled sourdough	
HEIRLOOM TOMATO CARPACCIO	19	SALT & PEPPER CALAMARI	21
buratta, agrodolce dressing, basil and sourdough		aioli and lemon	
CHORIZO EMPANADA (2)	18	STICKY CHICKEN WINGS	22
house made chorizo and potato empanadas, spring onion salsa		Shandong glaze and five spice mayo	
PROSCIUTTO & CHEDDAR CROQUETTES (4)	22	PRAWN ROLLS (2)	23
apple chutney		Jalapeno slaw and Cajun mayo	

MORE SUBSTANTIAL

CHICKEN CAESAR SALAD	28	PESTO RIGATONI	26
crisp bacon, lettuce, soft egg, anchovies, parmesan		peas and pine nuts	
FRIED SALT & PEPPER CALAMARI	28	LAMB KORMA	28
Greek-style salad and feta chips		cumin rice and pappadums	
CLASSIC FISH & CHIPS	32	PARMIGIANA	32
beer battered hake, chips, mushy peas, house tartare, salad		crumbed chicken, sugo, ham, mozzarella, chips and salad	
CHICKEN CLUB SANDWICH	32	250G GRAIN-FED SCOTCH FILLET	
bacon, lettuce, tomato, free range egg, aioli, chips		served with roasted tomato butter, chips	
GRASS-FED BEEF BURGER & CHIPS	30	choice of pepper sauce or red wine jus	45
toasted milk bun, cheese, pickles, lettuce, tomato			

LUNCH SPECIAL

\$25

Rotating special with a pot of
Cricketers Draught, a glass of
Sauvignon Blanc or Shiraz

Monday to Friday noon-4pm

STEAK NIGHT

\$29

250g grain-fed Scotch fillet
with roasted tomato butter,
chips and salad

Tuesday 6pm-9pm

SIDES

CHIPS	13
aioli	
WEDGES	15
sour cream and sweet chilli	
COS SALAD	12
green goddess dressing	
FREEKEH SALAD	16
chopped broccoli, mint, almonds	

TO FINISH

GRANNY SMITH APPLE CRUMBLE	18	STICKY DATE PUDDING	16
crème fraiche ice cream		butterscotch, vanilla ice cream	
STRAWBERRY TRIFLE	15	CHEESE SELECTION	34
pistachio crunch, strawberry mousse, strawberry coulis		three cheeses from our region, carrot marmalade, fresh honeycomb, muscatels and crackers	
DARK CHOCOLATE FONDANT	16		
coffee caramel sauce and vanilla ice cream (baked to order)			