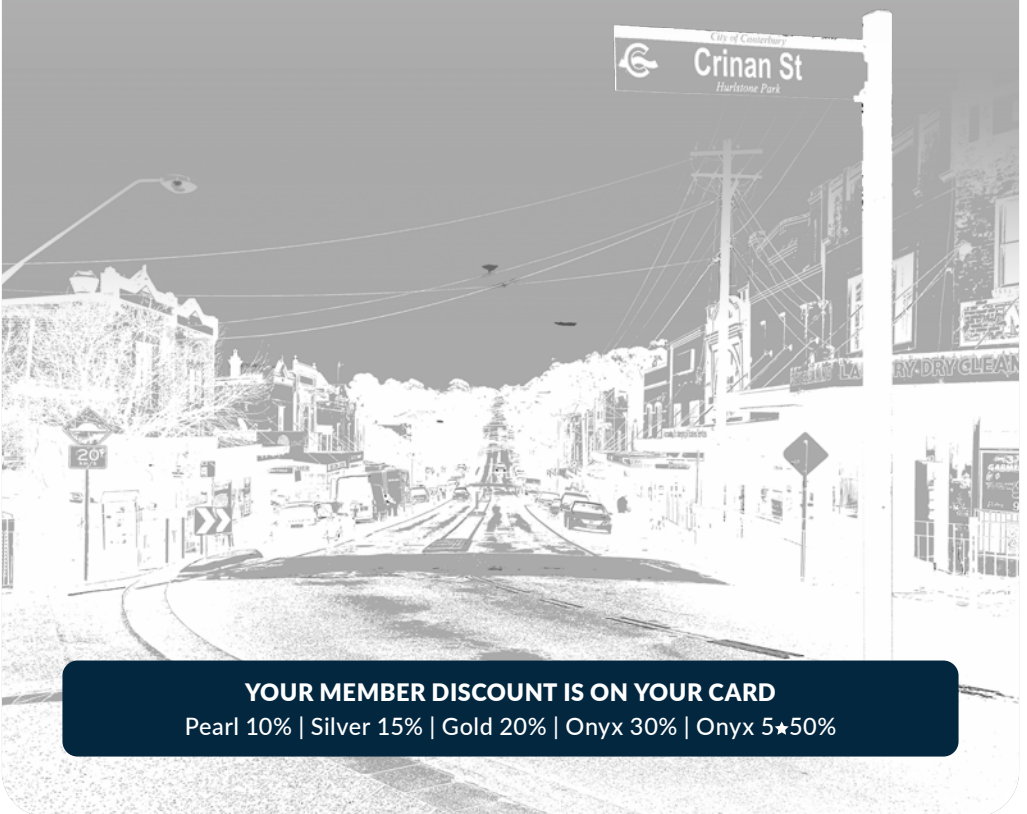




MENU

EVERY DAY

11:30am – 9pm



SHARES & STARTERS

	V	M
FRIES rosemary & salt	8	7.2
WEDGES sweet chilli & sour cream	12	10.8
CHEESY GARLIC BREAD ^(VG) toasted panini w garlic butter, parmesan & mozzarella	11	9.9
TOMATO & BASIL BRUSCHETTA ^(VN) toasted sourdough w cherry tomatoes, spanish onion, basil & balsamic	14	12.6
TWICE COOKED CHICKEN WINGS ^(GF/DF) chilli salt & lemon	12	10.8
PORK BELLY BITES ^(GF/DF) smokey bbq & maple sauce, pickled carrot & toasted sesame	15	13.5
BACON MAC & CHEESE CROQUETTES house made sweet w smoky bbq sauce	20	18
BEEF NACHOS ^(GF) corn chips w guacamole, sour cream, mozzarella, jalapenos & tomato salsa	21	18.9
SALT & BLACK PEPPER SQUID ^(GF/DF) squid ink mayo & lemon	18	16.2
TEMPURA FRIED PRAWNS sweet chilli & soy dipping sauce, lemon & coriander	21	18.9

SALADS

	V	M
SMOKED SALMON SALAD ^(GF/DF) pickled radish, capers, cucumber, red onion, lettuce, roasted cashews, green herb w lemon dressing	26	23.4
GREEK CHICKEN SALAD ^(GF) marinated chicken w cucumber, tomato, capsicum, olives, red onion, feta, oregano & balsamic	24	21.6

CLASSICS

	V	M
CAESAR SALAD ^(GF)	18	16.2
baby cos, bacon, parmesan, croutons, boiled egg w caesar dressing		
Add Chicken	5	4.5
200G RUMP STEAK ^(GF/DF)	30	27
served with fries & salad OR mash potato & steamed greens		
FISH & CHIPS ^(DF)	24	21.6
Alaskan battered pollock, fries, salad, tartare & lemon		
GRILLED BARRAMUNDI ^(GF/DF)	34	30.6
served with fries & salad OR mash potato & steamed greens		
GRILLED CHICKEN BREAST ^(GF/DF)	26	23.4
served with fries & salad OR mash potato & steamed greens		
CHICKEN SCHNITZEL ^(DF)	24	21.6
panko crumbed breast fillet served w fries & salad		
Toppers		
Parmy - napoli sauce, smoked ham & mozzarella	6	5.4
Rodeo - BBQ Sauce, bacon & cheese	6	5.4
The Oscar - prawns, bearnaise & avocado	10	9

WOODFIRED PIZZAS

	V	M
GARLIC CRUST fior di latte, shaved garlic & parsley	15	13.5
MARGHERITA fior di latte, cherry tomatoes, oregano & fresh basil	18	16.2
SICILIANA fior di latte, salami, chilli, olives, oregano & feta	23	20.7
PRAWN & CHORIZO fior di latte, semi dried tomatoes, chilli, garlic & parsley	25	22.5
PEKING DUCK fior di latte, tomato & hoisin sauce, chilli, shallots, sesame & shaved cucumber	25	22.5
CAPRICCIOSA fior di latte, smoked ham, mushrooms, olives & artichoke	23	20.7
BBQ CHICKEN fior di latte, tomato base, bacon, spanish onion, smokey bbq sauce w ranch dressing	22	19.8
MEAT LOVERS fior di latte, tomato & bbq base, salami, ground beef, smoked ham & bacon	24	21.6
HAWAIIAN fior di latte, tomato base, smoked ham & pineapple	22	19.8
Gluten free base available	5	4.5

BURGERS

	V	M
STACKED STEAK lettuce, tomato, beetroot, grilled onion, cheese w smokey bbq sauce	27	24.3
BEEF ME UP bacon, lettuce, tomato, cheese w homemade burger sauce	23	20.7
THE FIRE BIRD lettuce, pickles, slaw, camembert cheese w chipotle mayo	23	20.7
VEG OUT olive paste, lettuce, tomato w hummus	21	18.9
ADD ONS		
Beef Patty	5	4.5
Grilled Bacon	2	1.8
Fried Egg	2	1.8
Provolone Cheese	2	1.8

KIDS

	V	M
CHEESEBURGER & CHIPS angus beef, swiss cheese, tomato sauce	13	11.7
CHICKEN SCHNITZEL chips & tomato sauce	13	11.7
FISH & CHIPS tempura battered fish w lemon	13	11.7
PENNE BOLOGNESE with parmesan cheese	13	11.7

(GF) **gluten free** (DF) **dairy free** (VG) **vegetarian** (VN) **vegan**

Whilst all reasonable efforts are taken to accommodate your dietary & allergy needs, we cannot guarantee that our food will be allergen free as the menu is prepared in a kitchen that h&lles nuts, shellfish & gluten.

WINES

SPARKLING

	150 ^{ML}	250 ^{ML}	B
Hardys Riddle Brut McLaren Vale, SA	8		25
Da Luca Prosecco Veneto, Italy	8		38
Squealing Pig Prosecco Marlborough, NZ	9.5		40

WHITE

	150 ^{ML}	250 ^{ML}	B
Vivo Chardonnay Riverina, NSW	7	13	25
Petaluma Chardonnay Adelaide Hills, SA			60
Motley Cru Pinot Grigio King Valley, VIC	9	13	39
Henschke Peggy's Hill Riesling Eden Valley, SA			50
Vivo Sauvignon Blanc Riverina, NSW	7	13	25
Squealing Pig Sauvignon Blanc Marlborough, NZ	9.5	15	40
Mud House Sub Region Sauvignon Blanc Marlborough, NZ	9.5	15	40

WINES

ROSE

	150 ^{ML}	250 ^{ML}	B
Emeri Pink Moscato 200ml Griffith, NSW			11
Squealing Pig Rosé Marlborough, NZ	9.5	15	40

RED

	150 ^{ML}	250 ^{ML}	B
Vivo Cabernet Sauvignon Riverina, NSW	7	13	25
Alkoomi Grazing Collection Cabernet Merlot Frankl& River, WA	9	13	35
La Boca Malbec Mendoza, Argentina	11	15	53
Robert Stein Farm Series Merlot Mudgee, NSW	11	16	52
First Creek Botanica Pinot Noir Hunter Valley, NSW	11	15	52
Mud house Pinot Noir Marlborough, NZ	12	17	55
Vivo Shiraz Riverina, NSW	7	13	25
Pepperjack Shiraz Barossa Valley, SA	12	17	55
Henschke Five Shillings Shiraz Mataro Barossa Valley, SA			63

COCKTAILS

APEROL SPRITZ	18
Aperol, Prosecco & soda	
PINK GIN SPRITZ	18
Gordon's Pink Gin, Prosecco & lemonade	
ESPRESSO MARTINI	18
Vodka, kahlua, espresso & simple syrup	
BLUE LAGOON	18
Blue curacao, vodka, lemonade & lemon juice	
MOJITO	19
White rum, lime juice, simple syrup & mint leaves	
MARGARITA	20
Tequila, triple sec & lime juice	

MOCKTAILS

PEACH PUNCH	14
Edenvale non-alcoholic shiraz, peach, grapefruit juice, maple syrup	
MOJITO SUNSET	14
Cranberry juice, pineapple juice, lime juice, simple syrup, mint & soda water.	
BLUE LAGOON	14
Non-alcoholic blue curacao, lemonade & lemon juice	

