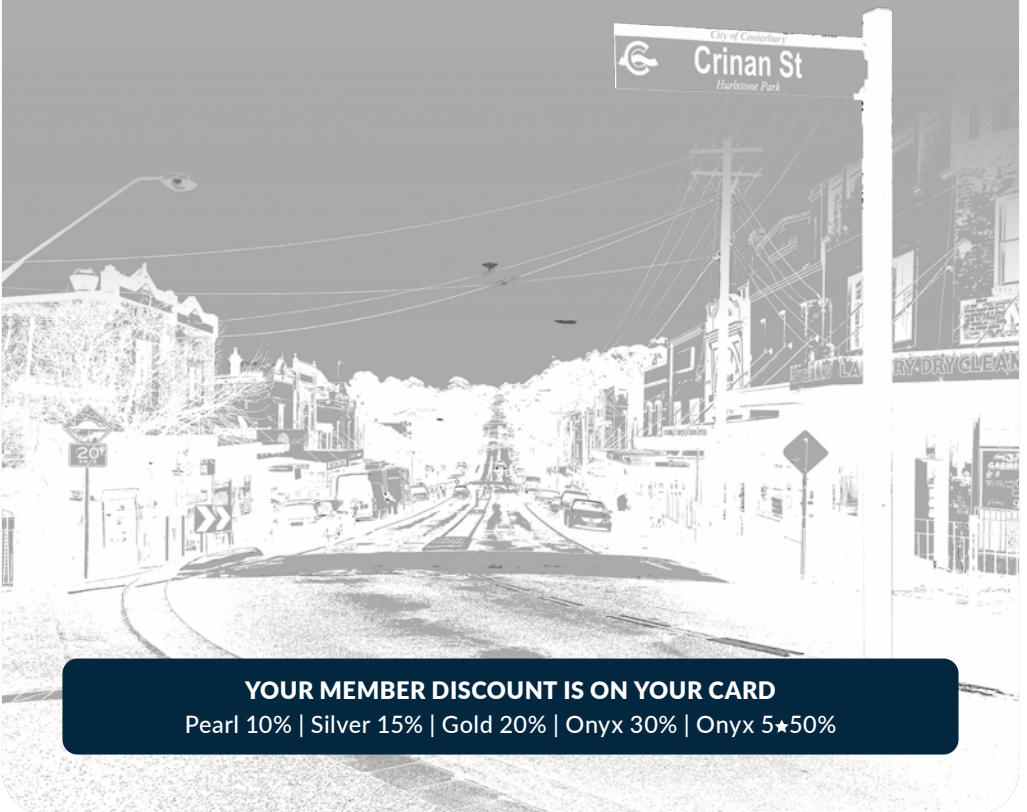




# MENU

**EVERY DAY**

11:30am – 9pm



## SHARES & STARTERS

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

## SALADS

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

## CLASSICS

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

## WOODFIRED PIZZAS

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

## BURGERS

	V	M
<b>STACKED STEAK</b> scotch fillet, lettuce, tomato, beetroot, grilled onion, cheese w smokey bbq sauce	27	24.3
<b>BEEF ME UP</b> angus beef patty, bacon, lettuce, tomato, cheese w homemade burger sauce	23	20.7
<b>THE FIRE BIRD</b> southern fried chicken, lettuce, pickles, slaw, camembert cheese w chipotle mayo	23	20.7
<b>VEG OUT</b> grilled portobello mushroom, haloumi, olive paste, lettuce, tomato & hummus	21	18.9
<b>ADD ONS</b>		
<b>Beef Patty</b>	5	4.5
<b>Grilled Bacon</b>	2	1.8
<b>Fried Egg</b>	2	1.8
<b>Swiss Cheese</b>	2	1.8

## KIDS

	V	M
<b>CHEESEBURGER &amp; CHIPS</b> angus beef, swiss cheese, tomato sauce	13	11.7
<b>CHICKEN SCHNITZEL</b> chips & tomato sauce	13	11.7
<b>FISH &amp; CHIPS</b> tempura battered fish w lemon	13	11.7
<b>PASTA BOLOGNESE</b> 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&l es nuts, shellfish & gluten.