

Dining room menu

Starters

Wagyu beef coated scotch egg, tomato chilli chutney	19
Prawn & picked crab croquettes, lime mayonnaise, cracked black pepper (4) (sf)	19
Tofu bruschetta, wild mushrooms, toasted hazelnuts, apple balsamic (v,vg,gfo)	17
Prosciutto, buffalo mozzarella, onion jam, truffle oil, peanut shallot crumble (gf)	19

Mains

Cauliflower steak, tomato chutney, mushroom duxelles, chimichurri (v,vgo,gf)	22
Smoked duck breast, potato fondant celeriac purée, spinach, carrot crisps (gf)	35
Roasted lamb rump, sweet potato, chimichurri, eggplant, black garlic coleslaw (gf)	36
clam, picked crab risotto finished in prawn cream tomato bisque (gf)	38

From the grill

250g rump steak, chips & salad(gfo)	32
300g mb2 black angus scotch fillet, chips, salad, choice of sauce (gf)	42

Pub classics

Line caught battered fish & chips w/ mushy peas & tartar sauce, chips, salad	26
Chicken parmigiana, panko crumbed chicken breast w ham, cheese & Napoli	28
Eggplant parmigiana, pumpkin, zucchini, mushroom, peppers (gf,v,vgo)	27
Wagyu burger, lettuce, tomato, red onion, bacon & cheese, chips & salad	27
Nachos, corn chips, jalapeno, beans, sour cream, salsa, guacamole (gf,v,vgo) (+beef 4)	20
Grilled steak sandwich, caramelised onion, lettuce, tomato, American mustard	26
Grilled chicken salad, honey bacon, croutons, egg, tomato (gf0)	26
Sunday roast rotates weekly (gfo,vo)	30

Vegan cheese +3 | Mash & veg +3 | Ask about selection of sauces

Sides

Garden salad (gf,v,vgo)	10
Seasonal veg (gf,v,vg)	10
Creamy mash potato (gf,v)	10
Chips & aioli	10
Baked truffle cauliflower cheese(v)	13
Baked bread with balsamic and olive oil	10

Dessert

Sticky date pudding, butterscotch sauce, almond praline, vanilla bean ice cream	16
Citrus tart, passionfruit coulis & lemon orange sorbet (gf,v,vg)	17
Brownie, vanilla bean ice cream (gf,v,vgo)	14
Baked apple tart vanilla bean ice cream (gf,v,vgo)	15



V: VEGETARIAN, VG: VEGAN, GF: GLUTEN FREE, DF: DAIRY FREE, SF: SHELL FISH, O: OPTION
DISHES MAY CONTAIN TRACES, ADVISE IF YOU HAVE ALLERGIES OR STRICT REQUIREMENTS
12.5% SURCHARGE ON PUBLIC HOLIDAYS



VIEW SPECIALS