

BAR MENU

AVAILABLE
MON-SAT FROM 3PM

STARTERS

BARILLA BAY TASMANIAN OYSTERS

Natural (G)(D)..... \$3 EA
Kilpatrick \$4 EA

SOFT SHELL CRAB (G)(D+)..... \$14
Served with Chipotle mayo.

PORK POUTINE..... \$16
Our secret herbs and spiced fries topped with pulled pork, gravy, crumbed cheese curds, fresh chilli, and coriander.

PANKO CRUMBED CHEESE CURDS (V) \$12

WHOLE CRUMBED TASMANIAN CAMBERT (V)..... \$14
One whole crumbed Tasmanian Camembert, served with beetroot chutney and crusty bread.

BLACK ANGUS TEXAN CHILLI (G)..... \$12

AUSTRALIAN PORK BELLY (G)(D)..... \$13
Three pieces of Australian pork belly served with pear and apple compote.

BUFFALO CHICKEN WINGS (G)(D+)
Served with blue cheese sauce & celery sticks.
6pce..... \$8
12pce..... \$15

HONEY GLAZED CHORIZO (G)..... \$8

PORK & CHICKEN SKIN SCRATCHINGS (G)(D)..... \$7

SIDES

ONION RINGS (V)(G)..... \$6

FRIES WITH OUR SPECIAL SEASONING (V)(V+)..... \$6

PARMESAN TRUFFLE FRIES (V)(G)..... \$8

LOADED CHEESE POTATO GEMS (V) .. \$7

POLENTA & PARMESAN CUBES (V)(G)\$7

SIGNATURE ARANCINI

ARANCINI BALLS STUFFED WITH NAPOLI & MOZZARELLA (3 Pce) (V)
Served with mayo..... \$8

ARANCINI BALLS STUFFED WITH MUSHROOMS, TRUFFLE OIL & MOZZARELLA (3 Pce) (V)
Served with truffle aioli..... \$9

ARANCINI BALLS STUFFED WITH ROASTED PUMPKIN & MOZZARELLA (3 Pce) (V)
Served with garlic aioli..... \$9

ARANCINI BALLS STUFFED WITH A BEEF AND PORK MEATBALL & MOZZARELLA (3 Pce)
Served with fry sauce..... \$10

SOMETHING MORE SUBSTANTIAL

HOME STYLE CHEESEBURGER (G+)..... \$15
MSA certified Black Angus beef patty, topped with lettuce, tomato, cheese, pickles, ketchup and mustard.

DOUBLE FRIED CHICKEN (G+)..... \$17
Two crispy buttermilk battered chicken thighs with jalapeño pepper coleslaw and dijonnaise.

FISH 'N' CHIPS (G)(D+)..... \$24
New Zealand Blue Whiting coated in a rosemary and ginger beer batter. Served with a side of fries and tartare sauce.

CINNAMON CALAMARI (G)(D+)..... \$20
Our signature shallow fried cinnamon calamari served with balsamic radicchio and coleslaw.

300G AGED BLACK ANGUS RUMP STEAK (G)..... \$28
Australian grass-fed MSA certified Angus rump steak, cooked medium-rare and served with fries and mixed leaf salad.

CONDIMENTS
Peppercorn \$2 | Mushroom | Bernaise \$2 | Horseradish Relish \$2 | Red Wine Jus \$2 | Aioli \$2 | Hot English Mustard | Seeded Mustard | Dijon Mustard

HAPPY HOUR FOOD DEALS

MON TO SAT 5-7PM

ARANCINI BALLS

Napoli & Mozzarella \$2EA
(Minimum 3*)

OYSTERS

Natural..... \$2EA
Kilpatrick \$2EA
(Minimum 6, maximum 24*)

BUFFALO WINGS \$1EA
(Minimum 6*)

*In one transaction.



(V) Vegetarian (S) Contains Soy
(V+) Can Be Made Vegan (N) Contains Nuts
(G) Gluten Free (D) Dairy Free
(G+) Can Be Made Gluten Free (D+) Can Be Made Dairy Free

All fried gluten free items are cooked in their very own fryers, however please note we have a shared kitchen. So cross contamination can occur. All our dishes may contain traces of soy, gluten and nuts

HAPPY HOUR | MON-WED 5-7PM, THURS- FRI 5-7PM & 8-10PM, SAT 6-9PM