

A LA CARTE

STARTERS

BARILLA BAY TASMANIAN OYSTERS

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

SOFT SHELL CRAB WITH CHIPOTLE MAYO (G) (D+) \$14

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 CAMEMBERT WITH BEETROOT CHUTNEY & CRUSTY BREAD (V)\$14

GIANT FIELD MUSHROOM, STUFFED WITH MACADAMIA NUTS AND GOATS CHEESE (G) (V) (V+) (N) (D+)\$12

BLACK ANGUS TEXAN CHILLI (G)\$12

AUSTRALIAN PORK BELLY WITH PEAR & APPLE COMPOTE 3PCE (G) (D)\$13

BUFFALO CHICKEN WINGS SERVED WITH BLUE CHEESE SAUCE (G) (D+)\$8
6 PCE\$8
12 PCE\$15

HONEY GLAZED CHORIZO (G)\$8

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

SAMPLER PLATTER\$39

3 x Pork Belly
3 x Natural Oysters
3 x Buffalo Wings
3 x Mozzarella Arancini Balls
5 x Cinnamon Calamari
1/2 Camembert with Bread

SALADS

CHICKEN CAESAR SALAD (G+) (D+)\$19
Cos lettuce tossed with gluten free bacon, chicken breast, craisins, croutons and our special cranberry Caesar dressing topped with a soft poached egg and shaved parmesan.
*Can be made gluten free without croutons.

QUINOA, HALLOUMI, BLACK RICE & ROASTED VEGETABLE SALAD (G) (V) (V+) (D+)\$20
Grilled halloumi, char-grilled red capsicum, zucchini ribbons, cherry tomatoes, beetroot, roasted pumpkin, craisins and marinated goats cheese tossed with quinoa grains, black rice and fresh basil with hummus dressing.

PORK BELLY SALAD (G) (D+)\$19
Slow roasted pork belly pieces with crispy crackling tossed through wild rocket, fresh apple, grilled pineapple pieces with our green apple and honey cider dressing.

SPICY SALMON SALAD (G) (D) (N)\$18
Marinated spicy salmon tossed with spinach, carrot, coriander, mint, peanuts and shallots with a tangy spicy lime dressing.

MEAT

CRUMBED LAMB CUTLETS WITH MASH (G) (N) (D+)\$27
Three juicy Australian raised and grass-fed lamb cutlets with a pistachio and cashew nut crust. Served with seeded winter mash and red wine jus.

GRASS-FED BEEF MEAT PIE\$20
Tender slow cooked grass-fed beef in our house made Australian bush pepper, cabernet merlot and onion gravy. Served with fries and gravy.

DUO PORK BOARD (G)\$26
Duo of mouthwatering slow cooked pulled pork and slow roasted BBQ pork with crackling. Served with purple pickled horseradish coleslaw, house made jalapeño pepper coleslaw and mini corn tortillas (5).

PORK RIBS 1/2 RACK\$21
Marinated overnight with our secret spice rub and slow roasted. Finished off with our house made smoky Kansas City Jim Beam BBQ sauce, served with your choice of side.

SURF 'N' TURF (N) (G) (D+)\$32
Australian grass-fed MSA certified eye fillet prime beef pan seared and roasted, cooked medium-rare, topped with prawns and chorizo. Served with sautéed green beans with almonds and topped with a bernaïse sauce.

250G EYE FILLET (G)\$34
Australian grass-fed MSA certified prime beef cooked medium-rare, pan seared and roasted. Served with truffled mash.

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.

450G BONE-IN RIB EYE\$31
Australian grass-fed MSA certified rib eye char-grilled with lemon butter and served with any side dish.

CONDIMENTS

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

SEAFOOD

BARRAMUNDI FILLET (G) (D+)\$27
Australian Barramundi fillet with salsa verde, vine ripe tomatoes and roasted vegetables.

PAN SEARED SALMON (N) (G) (D+)\$28
Pan seared and roasted Australian salmon topped with citrus crème fraîche and laid on a bed of pistachio, craisin and cherry tomato quinoa salad.

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

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

SIGNATURE ARANCINI

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

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

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

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

BURGER & FRIES

All served with a side of fries with our secret seasoning. Gluten Free and vegan friendly burger buns are available for an additional \$2 or have your burger wrapped in iceberg lettuce at no extra cost.

KIMCHI BURGER (D+) (G+)\$18
MSA graded Black Angus beef patty layered with shredded pulled pork topped with butter lettuce, kimchi and cheese.

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

FRIED BURRITO\$18
Spicy fried chicken layered with our refried beans, red capsicum, coriander, shredded cheese and rice. Wrapped in a flour tortilla and deep fried. Served with salsa and sour cream.

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

MAC & CHEESE BURGER\$18
MSA graded Black Angus beef patty, butter lettuce, mac & cheese, bacon topped with cheese and smoky BBQ sauce.

ZUCCHINI AND MACADAMIA BURGER (V) (V+) (N) (G+) (D+)\$17
A hand made zucchini and macadamia nut patty served with oozing melted Brie cheese, tomato, cos lettuce and a house made beetroot chutney.

* Can be made vegan by replacing bun and removing cheese.

KALE & BEEF BURGER (G+) (D+)\$18
MSA graded Black Angus beef patty layered with tomato relish and kale, caramelised onion and Brie cheese.

PHILLY STEAK SANDWICH (G+)\$19
Grass-fed MSA Scotch fillet, house made tomato relish, caramelised onion, cheese and American mustard.

BEEF, APPLE AND BEETROOT BURGER (G+)\$18
Grass-fed Australian MSA certified Black Angus beef, layered with house made beetroot chutney, apple, fennel and rosemary patty, oozing with Victorian Brie, topped with wild rocket and an apple cider dressing.

BEEF AND HONEY WORKS BURGER (G+)\$17
MSA graded Black Angus beef patty marinated in honey topped with bacon, egg, pineapple, cheese, lettuce, tomato, beetroot chutney, BBQ sauce, Vegemite mayo.

* For Gluten Free option, Vegemite mayo can be removed.

SIDES

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

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

TRUFFLED MASH (V) (G)\$8

SEASONAL ROASTED VEGETABLES (V) (G) (D)\$8

PEAS, MINT & FETA (V) (G)\$7

ONION RINGS (V) (G)\$6

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

MAC 'N' CHEESE (V)\$8
With baconAdd \$2

ROCKET, PARMESAN & PEAR SALAD (V) (G)\$8

WARM BREAD & CULTURED BUTTER (V)\$5

LOADED CHEESE POTATO GEMS (V)\$7

DESSERTS

SILKY MILK CHOCOLATE GANACHE (V) (G)\$8
A silky milk chocolate and crème fraîche ganache, topped with a freshly made Cointreau Chantilly cream.

ETON MESS (V) (G)\$8
Meringue, fresh berries, raspberry sorbet, topped with honeycomb.

CARAMEL & NUTELLA PIE (V) (N)\$8
Home made gooey caramel topped with a smooth Nutella ganache, encased in a crumbly sweet pastry.

PEANUT BUTTER CHEESECAKE (V) (N)\$8
Smooth peanut butter baked cheesecake, topped with a gooey dark chocolate glaze.

SALTED CARAMEL & POPCORN PANNA COTTA (V) (G)\$8
Our classic popcorn infused panna cotta is topped with fresh light popcorn, sticky salted caramel and chunks of home made honeycomb. The perfect salty-sweet balance.

HOME MADE ICE CREAM & SORBET (V) (G)\$6
Two scoops of our home made ice cream. Choose from vanilla ice cream, raspberry sorbet, or coconut sorbet



(V) Vegetarian

(V+) Can Be Made Vegan

(G) Gluten Free

(G+) Can Be Made Gluten Free

(S) Contains Soy

(N) Contains Nuts

(D) Dairy 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