

A LA CARTE

\$39 SAMPLER PLATTER

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

STARTERS

BARILLA BAY TASMANIAN OYSTERS

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

POPCORN CHICKEN\$9

FRIED CAULIFLOWER WITH STICKY SAUCE (V).....\$9

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

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

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

WHOLE CRUMBED TASMANIAN CAMBERT WITH
BEETROOT CHUTNEY AND CRUSTY BREAD (V).....\$14

CRUMBED LAMB CUTLETS.....\$15
Three juicy Australian raised and grass-fed lamb cutlets
with a pistachio and cashew nut crust.

FAMOUS CHICKEN WINGS.....6 pce \$8 | 12 pce \$15
Three flavours to choose from:
Buffalo (G) | Southern Fried | Jack Daniels BBQ (G) |

ARANCINI BALLS (3 PCE)
Original with mozzarella(V)\$8
Mushroom, truffle oil & mozzarella (V)\$9

SIDES

FRIES WITH OUR SPECIAL SEASONING (V)\$6

SWEET POTATO FRIES (V).....\$7

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

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

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

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

ROQUETTE, PARMESAN AND PEAR SALAD (V)(G)....\$8

TRUFFLE MASH (V)(G).....\$8

(V) Vegetarian (G) Gluten free

All fried gluten free items are cooked in their very own fryers,
however please note we have a shared kitchen so cross
contamination may occur.

All our dishes may contain traces of soy, gluten and nuts.

SUMMER SALADS

ROQUETTE, APPLE AND PINEAPPLE SALAD (G)\$16

Wild roquette, fresh apple, grilled pineapple pieces
with our green apple and honey cider dressing.

MEXICAN POKE SALAD (G)(V).....\$16

Salad mix tossed in a poblano vinaigrette surrounded
by black beans, tomato salsa, pico verde, avocado, refried
beans with jalapeño crema and corn tortilla chips.

BEETROOT AND PEAR SALAD (G)(V).....\$16

A bed of mixed leaf salad tossed with a honey-mustard
dressing, roasted purple and golden beetroot with fresh
and poached pear, goat's cheese, toasted pepitas and capers.

FREEKEH AND VEGETABLE SALAD (V)\$16

Freekeh mixed with roasted pumpkin, zucchini, red onion,
toasted pepitas, almonds, currants, honey mustard dressing,
natural yoghurt and pico verde.

PABLO SALAD (G)(V)\$16

Mixed leaf salad, carrot, red capsicum, fried shallots
and cucumber with a poblano vinaigrette.

QUINOA, BLACK RICE AND ROASTED
VEGETABLE SALAD (G)(V).....\$16

Char-grilled red capsicum, zucchini ribbons, cherry tomatoes,
beetroot, roasted pumpkin, raisins and marinated goats
cheese tossed with quinoa grains, black rice and fresh basil,
with hummus dressing.

BANK CAESAR SALAD\$16

Cos lettuce tossed with bacon, raisins, croutons and our
special cranberry Caesar dressing topped with a soft poached
egg and shaved parmesan.

ADD A PROTEIN TO YOUR SALAD

CHOOSE FROM ONE OF THE BELOW OPTIONS

ROASTED PORK BELLY (G).....\$4

MEXICAN CHILLI CHICKEN (G)\$4

HONEY AND CHILLI PAN-SEARED SALMON (G).....\$4

OVEN ROASTED, SHREDDED TURKEY (G)\$4

CHARGRILLED CHICKEN BREAST (G).....\$4

POPCORN CHICKEN\$4

PAN-SEARED HALOUMI (G).....\$4

ARE YOU GLUTEN FREE OR VEGAN?

Ask our friendly staff for a gluten free or vegan menu



BURGER AND FRIES

Served with fries and seasoned with our secret herbs
and spices!

Gluten free, vegan buns are available for an additional \$2.
Alternatively have your burger wrapped in iceberg lettuce at
no extra cost.

PHILLY CHEESE STEAK SANDWICH\$19

Grass fed MSA scotch fillet tossed in onion jam
on a toasted brioche roll with yellow mustard
and American cheesy sauce.

PUMPKIN AND LENTIL BURGER (v).....\$17

A homemade roasted pumpkin and lentil patty
with vegan red Leicester cheese, mushrooms, lettuce,
tomato and fried onion straws.

ZUCCHINI AND MACADAMIA BURGER (V)\$17

A hand made zucchini and macadamia nut patty served
with oozing melted Brie cheese, tomato, cos lettuce and
house made beetroot chutney.

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

AMERICAN CHEESEBURGER\$15

MSA certified Black Angus beef patty, topped with lettuce,
tomato, cheese, pickles and special sauce.

DOUBLE AMERICAN CHEESEBURGER.....\$18

Double Black Angus beef patties, topped with lettuce, tomato,
double cheese, pickles and special sauce.

DOUBLE FRIED CHICKEN BURGER.....\$17

Two crispy buttermilk battered chicken thighs with jalapeño
pepper coleslaw and chipotle mayo.

BEEF, APPLE AND BEETROOT BURGER\$18

Grass-fed Australian MSA certified black Angus apple beef
patty, layered with house made beetroot chutney, oozing
with Victorian brie, topped with wild roquette and an apple
cider dressing.

MUSHROOM BURGER (v).....\$17

A giant field mushroom stuffed with chopped
macadamia nuts, shallots, Napoli relish and
a vegan mayo. Served with fries and a vegan aioli.

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.

MAIN MEALS

SURF 'N' TURF (G).....\$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 bernaise sauce.

250G EYE FILLET (G).....\$34

Australian grass-fed MSA certified prime beef cooked
medium-rare, pan seared and roasted. Served with
truffled mash.

350G SCOTCH FILLET (G).....(G) \$30

Scotch fillet, almonds, green beans
and our secret seasoned fries.

450G BONE-IN RIB EYE\$31

Australian grass-fed MSA certified rib eye char-grilled
with garlic butter and served with onion rings and salad.

LAMB SHOULDER\$25

Slow cooked lamb shoulder, freekeh and vegetables
with pico verde and yoghurt.

USA PORK RIBS (G)..... ½ rack \$18 | full rack \$32

Marinated with our secret spice rub and slow roasted. Finished
off with our house made smoky Kansas City Jack Daniel's BBQ
sauce and served with coleslaw.

CLASSIC PARMA (G) reg \$18 | Jumbo \$28

A free range, hormone free chicken breast fillet, breaded
with corn flakes, a house made Napoli sauce and mozzarella.
Served with our secret seasoned fries and salad.

VEGGIE STACK (G) (v) \$24

Our signature zucchini and macadamia patty with hummus,
vegan cheese, giant field mushroom, roasted vegetables,
beetroot relish and a hummus dressing. Served with a side of
mixed leaf salad.

BARRAMUNDI FILLET (G)\$27

Australian Barramundi fillet with salsa verde, vine ripe
tomatoes and roasted vegetables.

RED CHILLI-HONEY GLAZED SALMON (G)\$28

Glazed salmon with black bean sauce, jalapeño crema,
poblano vinaigrette and asparagus.

FISH 'N' CHIPS (G)\$24

New Zealand Blue Whiting coated in a rosemary and
ginger beer batter. Served with a side of fries, salad
and tartare sauce.

CONDIMENTS (ALL GLUTEN FREE)

Peppercorn \$2 | Bernaise \$2 | Horseradish Relish \$2

Red Wine Jus \$2 | Aioli \$2 | Hot English Mustard

Mushroom | Seeded Mustard | Dijon Mustard

SALTED CARAMEL AND POPCORN

PANNA COTTA (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 AND SORBET (V)(G).....\$6

Two scoops of our home made ice cream. Choose from
vanilla ice cream, raspberry sorbet or coconut sorbet