

FOOD

SMALL & SHARED PLATES

Natural oysters, guindilla mignonette (GF)	\$5 ^{ea}
Hummus, house-made chilli oil, fried chickpeas, grilled turkish bread (VE, GFO)	\$14
Charred corn fritters, chimichurri, salted ricotta, coriander (V)	\$16
Calamari with yoghurt & Calabrian chilli (GF)	\$18
Lemongrass fried chicken, green mango Nam Prik relish, fried curry leaf (GF)	\$17
Charcuterie board with assorted condiments and pickles (GFO)	\$MP
Garlic and cheese bread (V)	\$11

BURGERS & SANGAS

Falafel burger, pickled red cabbage, tahini yoghurt, tomato and dill ezme, beer battered chips (VE, GFO \$3)	\$25
Sher Wagyu beef burger, mustard mayo, bacon, pickled red onion, shreduce, cheese, beer battered chips (GFO \$3)	\$27
Grass-fed steak sandwich (medium-rare), miso mayo, mustard greens, fried shallots, salsa verde, beer battered chips (GFO \$3)	\$28

FROM THE GRILL

250g Eye Fillet, vintage reserve, grass-fed, Flinders & Co, Tasmania	\$62
300g Porterhouse, grass-fed, Flinders & Co, Bass Strait	\$49
350g Scotch Fillet, grass-fed, Flinders & Co, Bass Strait	\$64

All steaks are served with a leaf salad, beer battered chips and choice of pepper sauce, mushroom sauce, salsa verde, mustards or miso butter

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(V) = Vegetarian (VE) = Vegan (VEO) = Vegan option
(GF) = Gluten free (GFO) = Gluten free option

Please inform our staff of any food allergy or intolerance. While we endeavor to accommodate requests, we cannot guarantee completely allergy-free meals. 15% surcharge applies on public holidays.

MAINS

Chicken parmigiana, smoked ham, napoli and mozzarella, leaf salad and beer battered chips	\$29
Crumbed chicken schnitzel, leaf salad, beer battered chips and choice of mushroom sauce or pepper sauce	\$28
Beer battered fish and chips, leaf salad and tartare	\$28
250g lamb rump, grilled eggplant puree, fish sauce and chilli glaze, Thai herb salad, fried shallots (GF)	\$37
Pan fried ocean trout fillet, peperonata, sugar snap pea and fennel salad (GF)	\$36
½ kilo local mussels, tomato and 'nduja sauce, fried bread, gremolata (GFO \$2)	\$26
Rigatoni, vodka sauce, Calabrian chilli, pecorino romano (V)	\$26

SALADS & SIDES

Quinoa lentil salad, pumpkin, zucchini, sunflowers seeds, barberries, lemon and herb yoghurt (VE, GF) <i>Add grilled chicken \$7 Add grilled steak \$10</i>	\$19
Prawn and papaya salad, Thai herbs, peanuts, fried shallots, nuoc mam (GF)	\$24
Grilled asparagus, hazelnut dressing, shaved pecorino (GF)	\$16
Grilled bread	\$4
Beer battered chips, truffle mayo (V, VEO)	\$10 \$13 side bar
Sweet potato chips, chipotle mayo (V, VEO, GF)	\$12 \$15 side bar

DESSERT

Coconut panna cotta, grilled pineapple, spiced rum, candied coconut (GF)	\$14
Cinnamon churros with dulce de leche	\$12