

FOOD

SMALL & SHARED PLATES

Hummus, za'atar oil, crispy chickpeas and grilled Turkish bread (VE, GFO)	\$14
Empanadas, salsa verde, aji, choice of: - Beef and potato (GF)(3 PCS) - Potato and garlic (GF, V, VE)(3 PCS)	\$18
Calamari, yuzu aioli, shiso, lime (GF)	\$18
Fried chicken wings, Nashville hot seasoning, buttermilk ranch (GF)	\$16
Charcuterie board with assorted condiments and pickles (GFO)	\$MP
Garlic and cheese bread (V)	\$11

BURGERS & SANGAS

Falafel burger, za'atar, dill and mint tahini sauce, red cabbage and sumac slaw, beer battered chips (VE, GFO \$3)	\$25
Sher Wagyu beef burger, roasted kimchi special sauce, onion, cheese, bread & butter pickles, lettuce, beer battered chips (GFO \$3)	\$27
Grass-fed steak sandwich (medium-rare), balsamic onions, pepper mayo, rocket, roasted pepper salsa, beer battered chips (GFO \$3)	\$28

FROM THE GRILL

250g Porterhouse, 'The Wanderer' barley-fed yearling, Flinders & Co, NSW	\$45
250g Eye Fillet, Vintage Reserve, grass-fed, Flinders & Co, Tasmania	\$62
300g Scotch Fillet, 'The Wanderer' grass-fed yearling, Flinders & Co, NSW	\$55
400g Rump Cap, grass-fed, Flinders & Co, Bass Strait	\$52

All steaks are served with a leaf salad, beer battered chips and choice of pepper sauce, mushroom sauce, salsa verde, mustards or Cafe de Paris 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. 1% surcharge on all debit & credit card transactions. 15% surcharge applies on public holidays.

MAINS

Chicken parmigiana, smoked ham, napoli and mozzarella, leaf salad and beer battered chips	\$29
Crumbed chicken schnitzel, slaw, beer battered chips and choice of mushroom sauce or pepper sauce	\$28
Beer battered fish and chips, leaf salad and tartare	\$28
Pie of the day (see specials)	\$29
Harissa ocean trout fillet, warm pearl cous cous salad, golden beetroot, winter greens, labneh (GFO)	\$37
½ kilo local mussels, kaiserfleisch, celery, cider, crème fraîche, grilled bread (DFO, GFO \$2)	\$27
Cassarecce, winter greens, basil rocket pesto, Calabrian chilli, garlic pangrattato (V, VEO)	\$27

SALADS & SIDES

Quinoa lentil salad, roasted carrot, kale puree, currents, hazelnuts (VE, GF) <i>Add falafel, grilled chicken or grilled steak \$7</i>	\$19
Charred broccoli slaw, hazelnuts, golden raisins, vegan dill mayo (GF, VE)	\$15
Grilled broccolini, anchoiade sauce, Calabrian chilli, pangrattato (GFO, VEO)	\$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

Sticky date pudding, butterscotch, vanilla ice cream, candied walnuts	\$14
Vanilla pana cotta, grilled grapes, vino cotto, almonds (GF)	\$14