

FOOD

SMALL & SHARED PLATES

Oysters topped with yuzu ponzu, finger lime, shiso (GF)	\$5.50 ^{ea}
Sungold cherry tomato bruschetta, ricotta, fried garlic (GFO, VEO)	\$15
Fried Chicken wings, Nashville hot seasoning, buttermilk ranch, bread and butter pickles (GF)	\$16
Salt & pepper calamari, roasted chilli and lime mayo, coriander (GF)	\$16
Mac 'n' Cheese croquettes, chimichurri mayo - 5pc (V)	\$17
Charcuterie board with assorted condiments and pickles (GFO)	\$MP
Garlic and cheese bread (V)	\$11

BURGERS & SANGAS

Sher wagyu beef burger, bacon, American cheese, pineapple and chilli jam, onion, lettuce, mayo, beer battered chips (DFO, GFO \$3)	\$27
Crumbed eggplant burger, romesco, rocket, tomato, pickled red onion, beer battered chips (VE, GFO \$3)	\$25
Steak Sanga, balsamic onions, pepper mayo, rocket, roasted pepper salsa, beer battered chips (DF, GFO \$3)	\$28

FROM THE GRILL

250g Porterhouse, Vintage & Co. Reserva, grass-fed, Flinders & Co, NSW	\$45
250g Eye Fillet, Vintage & Co. Reserva, grass-fed, Flinders & Co NSW	\$62
300g Scotch Fillet, Vintage & Co. Reserva, grass-fed, Flinders & Co, NSW	\$57
400g Rump Cap, Bass Strait, grass-fed, Flinders & Co NSW	\$52
Steak of the week (see specials)	\$MP

All steaks are served with a leaf salad, beer battered chips and choice of pepper sauce, mushroom sauce, romesco, mustards or Cafe de Paris butter.

MAINS

Chicken parmigiana, smoked ham, napoli and mozzarella, leaf salad and beer battered chips	\$29
Crumbed chicken schnitzel, coleslaw, lemon, beer battered chips and choice of mushroom sauce or pepper sauce	\$28
Beer battered fish and chips, leaf salad, lemon and tartare	\$28
Grilled pork scotch, plum agrodolce, roasted fennel tabouleh, almond (DF)	\$33
Pan-seared barramundi, honeydew, pecorino, pistachio and fennel slaw, nduja butter (GFO)	\$37
½ kilo local mussels, sungold tomato, rosé, fresh herbs, fried garlic and grilled bread (DF, GFO \$2)	\$27
Cassarecce, asparagus, fresh peas, lemon pesto, chilli, pangrattato (V, VEO)	\$27

SALADS & SIDES

Quinoa and lentil salad, roasted pumpkin, pomegranate, sunflower seeds, pistachios, blanched kale, labneh (V, VEO, GF) <i>Add falafel \$7, grilled chicken \$8, grilled steak \$10</i>	\$19
Broccoli salad, tahini dressing, pickled onion, dates, chilli, sunflower seeds (GF, V)	\$15
Grilled green beans, cafe de Paris butter, hazelnuts (GFO, VEO)	\$16
Wedge salad, truffle ranch dressing, pangrattato, chives (V, GFO)	\$13
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

Ricotta donuts, raspberry jam, cinnamon sugar, whipped ricotta	\$14
Chocolate mousse, olive oil, hazelnut (GF)	\$14

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

Sweet potato chips served with gluten free options.

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.