

# SHARE PLATES

- OLIVES** \$12  
*Warmed marinated olives & chorizo (GF, DF)*
- POTATO SCALLOPS** \$13  
*Salt & vinegar scallops with truffle mayo*
- VEGAN TACOS** \$20  
*Popcorn cauliflower, tomato salsa, avo, smokey vegan mayo, cabbage, pickled onion, tortilla bread (V)*
- ARANCINI** \$21  
*Pumpkin & ricotta with aioli*
- LEMON PEPPER CALAMARI** \$23  
*with tartare (GF, DF)*
- SMOKED HICKORY WINGS** \$24  
*1/2 kilo w/ House made ranch dipping sauce (GF)*

# LARGER PLATES

- LAMB SALAD** \$30  
*Cous cous, slow cooked lamb, tzatziki, mint dressing, fetta, pumpkin seeds, cherry tomato (GF+, DF+)*
- CHICKEN CAESER SALAD** \$29  
*Lettuce, bacon, rosemary & garlic croutons, egg, house dressing (GF+, DF+)*
- SPINACH & RICOTTA RAVIOLI** \$30  
*Mushroom, blue cheese, crispy sage*
- LINGUINE GAMBERI** \$31  
*Prawns, cherry tomato, garlic, chilli, chorizo*
- LAMB SHANKS** \$40  
*Mash, broccolini, lamb sauce (GF, DF+)*
- 300G RIB EYE** \$46  
*Seasonal roast veg, house made potato gratin, cafe de Paris butter & choice of sauce (GF+)*
- PORK CUTLET** \$41  
*Seasonal roast veg, house made potato gratin, choice of sauce & caramelised apple (GF+)*
- CHICKEN SCHNITZEL** \$28  
*Panko crumbed Chicken schnitzel on the bone w/ house slaw, chips & choice of sauce*
- MAKE IT A PARMI** +\$4  
*Ham, mozzarella, nap sauce*
- PAN FRIED BARRAMUNDI** \$38  
*Sweet potato puree, broccolini, wakame & daikon salad (GF)*
- PIE OF THE DAY** \$30  
*Mash, peas & farmhouse gravy*

# BURGERS

All burgers served on a milk bun with chips.  
Gluten free buns available for \$3.5

- DOUBLE BLACK ANGUS** \$27  
*Lettuce, tomato, pickled beetroot, cheese, burger sauce (GF+)*
- SOUTHERN FRIED CHICKEN** \$27  
*Lettuce, tomato, avo, American cheese, aioli*
- CRUMBED VEG PATTIE** \$26  
*Lettuce, tomato, caramelised onion, vegan chipotle mayo (V+)*

# SIDES

- FRIES** \$13  
*With rosemary salt & aioli (V, GF, DF)*
- TRUFFLE PARMESAN FRIES** \$16  
*with truffle mayo (GF)*
- GARLIC BREAD** \$13  
*Make it cheesy +2*
- STEAMED VEGETABLES** \$16  
*Greens Beans, broccolini, peas, crispy quinoa, café de paris butter (GF, DF+)*
- SAUCE** \$3  
• Farmhouse Gravy • Red Wine Jus  
• Peppercorn • Mushroom

# SWEET

- STICKY DATE PUDDINGS** \$16  
*Butterscoth sauce & vanilla ice cream*
- CHOCOLATE WALNUT BROWNIE** \$16  
*Chocolate sauce, vanilla ice cream (GF+)*
- PISTACHIO TIRAMISU** \$16
- SOFT SERVE ICE CREAM** \$4.5

# KIDS MEALS

- ALL \$16.**  
*Served with fresh fruit, chips & soft serve ice cream cone.*
- PASTA NAPOLITANA W/ CHEESE (V+)**
- TEMPURA FISH COCKTAILS**
- CHEESEBURGER (GF+)**
- CHICKEN NUGGETS**