

PIZZA

AVAILABLE 12pm - LATE

12 INCH PIZZA

MARGHERITA

*Sugo, Heirloom Cherry Tomatoes,
Basil, Mozzarella \$20*

HAWAIIAN

*Sugo, Shaved Ham,
Grilled Pineapple, Rosemary \$20*

PEPPERONI

Sugo, Pepperoni, Mozzarella \$20

SUPREME

*Sugo, Pepperoni, Shaved Ham, Roast Peppers,
Pineapple, Olives, Mozzarella \$19*

GREEK LAMB

*Sugo, Slow Cooked Lamb Shoulder, Olives,
Feta, Spanish Onion, Tzatziki \$22*

VEGETABLE AND GOAT CHEESE

*Sugo, Roasted and Marinated Vegetables,
Goats Cheese \$20*

SMOKED CHICKEN AND BACON

*Sugo, Smoked Chicken, Bacon, Mushroom, Caramelised
Onion, Smoked BBQ Sauce \$22*

GF AVAILABLE \$3

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STARTERS & SHARES

- RUSTIC FRIES ^{VGF} – Chipotle Mayo _____ \$9
- FRIED PICKLES ^{VGF} – Cheddar Aioli _____ \$10
- HALLOUMI FRIES ^{GF} – Hommus, Tzatziki, Dukkah _____ \$14
- SZECHUAN CALAMARI ^{GF} – Asian Slaw, Pickled Vegetables,
House Hoisin and Kewpie Mayo _____ \$17
- TOASTED FLATBREAD ^V – House Made Dips and Dukkah _____ \$13
- FRIED CHICKEN AND POPCORN – With Hickory BBQ Glaze and
House Ranch _____ \$16
- BEEF MEATBALLS ^{GFA} - Baked in Tomato served with Garlic Roasted Turkish
Bread _____ \$16
- DUCK SPRING ROLLS – Pickled Ginger, Asian Slaw, Crispy Shallot
and House Plum Dressing _____ \$12
- POPCORN CHICKEN SLIDERS ^V Tempura Jalapeños,
Cheddar Cheese, Chipotle Mayo and Bacon Jam _____ \$15
- OSBOURNE BUFFALO WINGS – Choice of Buffalo Sauce and
Blue Cheese Aioli OR Baby Rays BBQ Sauce and House Ranch _____ \$17
- CHARCUTERIE – Smoked and Cured Meats, Grilled and Marinated
Vegetables, Cheese, House Made Dips, Mixed Olives and Bread _____ \$32

PIZZA BREADS

- GARLIC PIZZA BREAD ^V – Confit Garlic and Mozzarella _____ \$14
- CHEESE PIZZA BREAD ^V – Feta, Mozzarella, Parmesan,
Thyme and Onion Jam _____ \$15
- GF AVAILABLE \$3

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AVAILABLE 12pm – 2.30pm
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LUNCH MENU

- 200 GRAM BLACK ANGUS RUMP ^{GFA} – Simple Salad, Rustic Fries
and Your Choice of Sauce _____ \$20
- BEER BATTERED SNAPPER – Simple Salad, Rustic Fries with
Chilli and Coriander Aioli _____ \$18
- BLT WRAP – Bacon, Lettuce, Tomato and Rustic Fries _____ \$13
- HOUSE MADE PIE – Simple Salad and Rustic Fries _____ \$15

LUNCH SERVICE 12pm – 2.30pm
DINNER SERVICE 5.30pm – 9pm

SALADS

CHICKEN CAESAR – Baby Cos, Maple Bacon, Garlic Croutons,
Soft Egg, Anchovy Dressing and Shaved Parmesan _____ \$20

WOOD SMOKED SALMON GF – Mixed Leaves, Cherry Tomatoes, Red
Onion, Mint, Chilli, Almonds, Olives and Marinated Feta _____ \$22

GARDEN VEGETABLE VGF – Mixed Spring Leaves, Beetroot, Chickpeas,
Tomato, Walnuts, Salsa Verde with Goats Cheese _____ \$18

ADD CHICKEN OR CALAMARI _____ +\$4 (each)

ADD WOOD SMOKED SALMON _____ +\$7

CALAMARI SALAD – Mango, Avocado, Serrano Ham, Cherry Tomatoes,
Sumac and Danish Fetta _____ \$20

THAI BEEF GF & DF – Wombok, Red Cabbage, Beef Strips, Duck Spring
Roll, Coriander, Basil, Mint and Sticky Dressing _____ \$22

BURGERS

FRIED CHICKEN – Crumbed Breast Fillet, Bacon, Pineapple, Lettuce,
Kewpie Mayo and Sriracha _____ \$20

VEGGIE V – Roast Mushrooms, Sweet Potato Pattie, Roast Capsicum,
Caramelised Onions and Olive Tapenade _____ \$18

CLASSIC CHEESEBURGER – Wagyu Beef Pattie, Cheese, Lettuce,
Tomato, Mustard and Pickles _____ \$20

STEAK SANDWICH – Mixed Leaves, Cheddar, Beetroot Relish,
Onion Jam on Turkish Bread _____ \$20

PHILLY CHEESE STEAK – Char Grilled Rib Fillet, Roast Peppers,
Jalapeños and Caramelised Onions with Jack Cheddar Cheese Sauce _____ \$20

ADD EXTRA PATTY OR BACON _____ + \$4 (each)

ALL BURGERS SERVED ON A MILK BUN AND SERVED WITH RUSTIC FRIES.

GF BUNS AVAILABLE

MAINS

12 HOUR BEEF CHEEK GREEN CURRY GF – Potato, Crispy Shallot,
Chilli Slaw in a Creamy Coconut Sauce on Fragrant Jasmine Rice _____ \$23

ROAST MUSHROOM AND PUMPKIN RISOTTO VGF –
Semi Dried Tomato, Sage Butter and Pecorino _____ \$22

ADD SMOKED CHICKEN _____ + \$4

CHICKEN SCHNITZEL – Parmesan and Thyme Crumbed,
Simple Salad and Rustic Fries _____ \$26

PARMY TOPPER _____ +\$4

MARKET FISH OF THE DAY GFA – SEE DAILY SPECIALS _____ \$34

LUNCH SERVICE 12pm – 2.30pm
DINNER SERVICE 5.30pm – 9pm

PERI PERI CHICKEN ^{GF} – Charred Corn Salsa, Smoked Paprika,
Duck Fat Potato and Roast Capsicum Coulis _____ \$25

BBQ BEEF SHORT RIBS – Charred Jalapeño, Buttered Corn Cob,
Apple Slaw, Corn Bread and Blue Cheese Aioli _____ \$34

FROM THE CHAR

OUR STEAKS ARE SOURCED AND PRODUCED EXCLUSIVELY IN AUSTRALIA FROM THE MOST REPUTABLE OF BEEF PURVEYORS. ALL STEAKS ARE CUT FROM QUALITY BREEDS OF CATTLE AND ARE GRADED TO ENSURE MAXIMUM TENDERNESS AND FULL FLAVOUR READY FOR THE CHAR GRILL.

EYE FILLET 200G – Grasslands Premium, Grass fed,
Wagga Wagga NSW _____ \$42

RIB FILLET 300G – Certified Premium Black Angus, Grain fed,
Wagga Wagga NSW _____ \$40

SIRLOIN 300G – Cape Grim, Grass fed, TAS _____ \$39

YEARLING RIB EYE ON THE BONE – Kilcoy, Grass fed, QLD _____ \$44

ADD Prawn Topper \$6 | Bug Topper \$8 | Garlic Mushrooms \$3 | Calamari \$4

SERVED WITH – Choice of Simple or Caesar Salad and Rustic Fries
OR – Duck Fat Potatoes and Seasonal Greens

SAUCES: Red Wine Jus ^{GF} | Pink Peppercorn ^{GF} | Wild Mushroom ^{GF}
Garlic Aioli | Green Chimichurri ^{GF} | Diane | Bourbon Bacon
MUSTARDS: Dijon | Seeded | Hot English Horseradish

SIDES

Rustic Fries | Duck Fat Potatoes
Mixed Seasonal Greens | Caesar Salad _____ \$9 ea

DESSERTS & CHEESE

SHARED TEXTURES OF CHOCOLATE –
Chocolate Fondant, Chocolate Ganache, Chocolate Rocky Road,
Chocolate Sand, Berries and Fresh Cream _____ \$20

GINGER STICKY DATE – Chantilly Cream, Chocolate Sand and
Vanilla Bean Ice Cream _____ \$12

ETON MESS – Mixed Berries, Clotted Cream, Banana Bread, White
Chocolate Crumbs, Swiss Meringue, Qld Macadamias _____ \$12

CHEESE PLATE – Choice of Blue, Hard, Soft or Locally Sourced
Cheeses accompanied with Honeycomb, Quince, Muscatels
and Lavosh _____ 1 for \$16 | 2 for \$25 | 3 for \$31