



S M A L L S

CHEESY GARLIC SCROLLS (V)	\$18
parmesan, mozzarella, confit garlic, Italian herbs	
ADD VEGEMITE BUTTER	\$4
TOGARASHI CALAMARI (i)	\$22
crispy fried served with wakame aioli	
CAULIFLOWER CHEESE (V)	\$18
béchamel, mozzarella, pangrattato, truffle	
CHORIZO HASSLEBACK	\$22
pickled fennel, saffron aioli	
POLENTA ROSTI (V) (GF)	\$18
black garlic emulsion, pecorino	
CASHEW SATE AYAM (GF)	\$22
Bali style chicken skewers, tomato, cucumber (peanut-free sauce)	
CHEF'S SOUP (V) (GF)	\$18
served with a warm bread (GFO)	
See specials for today's soup	

M A I N S

COFFEE & WATTLESEED AGED PICANHA	\$52
Beef rump cap, ricotta gnocchi, beurre noisette, sage, charred cauli blossom, Cacio e pepe butter	
ADD GARLIC CREAM PRAWNS (i)	\$9
CRISPY SKIN BARRAMUNDI (GF) (i)	\$42
polenta rosti, asparagus, burnt leek, parsley sauce	
CHICKEN A LA BRASSA (GF)	\$42
charred Peruvian spiced half chicken, aji verde, saffron rice, cilantro	
FISH & CHIPS (i)	\$28
beer battered snapper, chips, tartare sauce, minted peas, lemon	
ADD GEM LETTUCE SALAD	\$6
cucumber, dill, lemon myrtle dressing	
CHICKEN PARMI	\$32
crumbed chicken breast, shaved mortadella, mozzarella, Napoletana sauce, pub salad, chips	

S I D E S

BRUSSELS SPROUTS (GF) (VO)	\$17
bacon, pecorino, salsa verde	
HARISSA CARROTS (GF) (V)	\$17
hummus, goji, dukkah	

D E S S E R T S

STICKY DATE	\$17
ginger mascarpone, pecan, miso butterscotch	
APPLE CRUMBLE	\$17
poached apple, vanilla cream, cinnamon crumbs, hazelnut, caramel sauce	

S H A R E S

BOWL OF CHIPS (V)	\$16
chips with umami salt, tandoori mayo	
HOUSE MADE BREAD (V)	\$16
with chef's butter	
see specials for today's bread & butter	
SEASONED WEDGES (V)	\$18
sour cream & sweet chilli	
BAKED BRIE (V) (GFO)	\$22
aged honey, native bush agrodolce with rosemary crostini	
STICKY PORK RIBS (GF)	\$25
Master stock glaze, cucumber izakaya	
BRISKET TACOS (3)	\$28
smokey brisket, cheese queso, charred corn, pickled red cabbage, candied Jalapeño, tajin	
NACHOS (V) (GF)	\$32
corn chips, cheese, nacho sauce, pico de gallo, guacamole, sour cream	
ADD PULLED PORK	\$9
ADD JALAPEÑOS	\$4
GRAZING BOARD FOR 2 (GFO)	\$45
3 cheeses, lavosh, pickles, quince, olives, prosciutto, pear, maple cashews, seasonal dip, crostini	

ITALIAN PORCHETTA BURGER	\$32
potato bun, crispy pork belly, salsa verde, confit garlic, pickled fennel, rocket, chips	
BANGERS & MASH (GF) (VO)	\$32
Irish pork sausages, Colcannon mash, baby carrots, onion gravy	
SEAFOOD COB CHOWDER (m)	\$38
San Francisco style, crusty cob loaf, mixed seafood, bacon, sweetcorn	
MUSHROOM LASAGNA (V) (GF)	\$34
mushroom & lentil bolognese, porcini béchamel, pecorino, cavolo nero, truffle vinaigrette	
ROAST PUMPKIN SALAD (VG) (GF)	\$32
Vadouvan spiced, Tuscan kale, cashew labneh, quinoa, hazelnut, cranberry & sage	
ADD GRILLED HALLOUMI	\$6

K I D S

CHEESEBURGER	\$16
beef patty, brioche bun, cheese, tomato sauce, chips	
BEEF TACOS (2)	\$16
build your own, seasoned beef, tomato, cucumber, mozzarella cheese	
MAC 'N' CHEESE BITES	\$16
crumbed mac n cheese, chips	
MINI MARGHERITA (V)	\$16
Napoletana sauce, mozzarella	