

TO START/SHARE

CHEESY GARLIC BREAD (3) sourdough, herbed butter, mozzarella (v)	10
WOODFIRED SCALLOPS & PRAWNS house flatbread, sun dried tomato, sicilian lemon & dill butter, crispy capers (lgo, i)	22
MEXICAN LOADED FRIES brisket, corn, cheese sauce, avocado, jalapeños, coriander (lgo)	22
SMOKEY CHIPOTLE PULLED PORK SLIDERS (2) melted cheddar, pickled red onion, hot honey, brioche bun	16
CRISPY FRIED CALAMARI wild rocket, fennel, cucumber, pomegranate, tahini-lime yoghurt, lemon (lg, i)	e 18 m 32
SOUTHERN FRIED CHICKEN TENDERS chipotle mayo, lemon (lg)	18
CAULIFLOWER POPCORN miso & soy dipping sauce, coriander (ve)	16

PUB FAVOURITES

TRADITIONAL PARMA chicken schnitzel, Virginian ham, napoli, mozzarella, steak fries, dressed leaves	30
MEXICAN PARMA chicken schnitzel, corn chips, napoli, salami, jalapeños, mozzarella, avocado, sour cream, steak fries, dressed leaves	33
CHICKEN SCHNITZEL panko crumbed, steak fries, dressed leaves, lemon	27
FISH & CHIPS grilled or beer battered fillet, steak fries, dressed leaves, tartare, lemon (ld, lgo, i)	29
CHEESEBURGER beef pattie, lettuce, tomato, pickles, double cheese, mustard mayo, tomato sauce, steak fries add bacon or egg +4 add extra pattie +7	27
WAGYU STEAK SANDWICH grilled, Swiss cheese, balsamic onion, rocket, horseradish cream, toasted ciabatta, steak fries add bacon or egg +4	29
SPAGHETTI BOLOGNESE slow cooked ragu, tomatoes, herbs, parmesan	27

MAIN MEALS

PRAWN LINGUINE rich prawn bisque, sun-dried tomatoes, confit garlic, wild rocket, capers (ldo, i)	36
MARKET FISH (ASK FOR DETAILS) pearl couscous, house tzatziki, charred zucchini, cherry tomatoes, salsa criolla, chickpeas, lemon (lgo, ldo)	38
LAMB SHOULDER PRESS harissa glazed baby carrots & chat potatoes, tahini & mint yoghurt, pomegranate, dukkah (lgo, ldo, n)	39
CAESAR SALAD charred romaine heart, brioche croutons, crispy bacon, shaved pecorino, anchovy caesar dressing, fried egg	25
SOBA NOODLE SALAD cucumber, cabbage, carrot, avocado, kimchi, edamame, coriander, ponzu dressing, furikake (v) add chicken or prawn +8 add egg +4	26

FROM THE GRILL

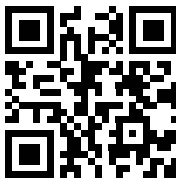
PASTURE FED 250g Eye Fillet - Premium Grain Fed 300g Scotch Fillet - Premium Grain Fed 300g Porterhouse - Premium Grain Fed 400g Rump - Premium Grain Fed	55 54 48 44
all steaks are served with dressed leaves, steak fries and choice of sauce: red wine jus, gravy, pepper, mushroom or garlic butter change to veg or mash +3	
TRY OUR PRAWN TOPPER sautéed tiger prawns cooked in garlic butter (i)	10

SIDES

STEAK FRIES mayonnaise (lg, ld, veo)	13
ROCKET, PEAR & WALNUT SALAD honey vinaigrette (n)	14
CREAMY POTATO MASH peas (lg, v)	12
SEASONAL VEGETABLES hummus, olive oil, sea salt (lg, ve, ld)	15

FEAST WITH YOUR EYES

Scan the QR code to see photos of our dishes and bring the menu to life!



WOODFIRED 12” PIZZAS

MARGHERITA sugo, mozzarella, basil, oregano, extra virgin olive oil (v)	25
SALAMI sugo, smoked scamorza, hot calabrese salami, oregano	26
SAN DANIELE sugo, prosciutto, grana padano, rocket, marinated cherry tomatoes	26
CAPRICCIOSA sugo, mozzarella, smoked ham, white mushrooms, kalamata olives, artichoke hearts	26
MORTADELLA pesto, mortadella, fior di latte, pistachios (n)	26
PANCETTA sugo, mushrooms, oregano, mozzarella, chilli, smoked ricotta salata	26
HAWAIIAN sugo, mozzarella, pineapple, smoked ham	26
GARLIC & HERB minced garlic, mozzarella, oregano, rosemary (v)	18
FUNGHI smoked scamorza, button mushrooms, King mushrooms, thyme (v)	25
GAMBERI mozzarella, tiger prawns, zucchini, sun dried tomato, basil (i)	29
QUATTRO FORMAGGI gorgonzola, parmigiano reggiano, smoked scamorza, pecorino, hot honey, walnuts (v, n)	26
gluten free base +5 vegan mozzarella +3	



Takeaway, Sorted.
ANY 2 PIZZAS FOR \$40

DESSERTS

STICKY DATE PUDDING butterscotch sauce & vanilla ice cream (v)	15
RICOTTA CANNOLI (6) sweet ricotta, candied orange, dark chocolate chips, crushed pistachios (v, n)	15
NUTELLA PIZZA strawberry, coconut flake (ld, v, n) add vanilla ice cream (v) +3	15