

TO START

Garlic Focaccia
nori butter, mozzarella (v, dfo)
+ extra focaccia 6

Scorched King Prawns
nduja, nutty butter flatbread, micro celery

Bonito Beef Skewers (2 per serve)
spice rub, horseradish, micro mint (gf, dfo)

Popcorn Chicken
five spices, lime paprika mayo

Grilled Bullhorn Peppers
pearl couscous, harissa, aged sherry,
almond feta (v, ve)

Fried Calamari
pickled fennel, yuzu mayo, seaweed salt (gf)

Ham Hock Croquettes (4 per serve)
smoked scamorza, confit garlic emulsion,
wild rocket, togarashi

MAINS

Grilled Chicken Tikka
butter chicken sauce, saffron rice, naan bread,
cucumber raita

Humpty Doo Barramundi
avruga caviar, truffle & potato purée,
charred leek (gf)

Confit Duck Ragu
casarecce pasta, broad beans, taleggio

Goats Cheese Tortellini
mooloolaba king prawn, finger lime beurre blanc,
chilli, garlic, sage

Ricotta Gnocchi
foraged mushrooms, green leek sauce,
pinenut crumb, spiced burrata (gfo, v, veo, n)

Crispy Pork Belly
apple fennel purée, charred silverbeet, jus (gf, df)

SALADS

Grilled Romaine Lettuce
truffle emulsion, prosciutto crisp, bitter leaves,
cured egg yolk, pecorino (vo, dfo)

Root Winter Vegetables
curried cashew cream, ancient grains,
pumpkin crumb, sorrel (ve, gfo)

+ chicken 7 / calamari 7 / king prawns 9

(gf) gluten friendly

(gfo) gluten friendly option

(dfo) dairy free option

(n) contains nuts

(v) vegetarian

(vo) vegetarian option

(ve) vegan

(veo) vegan option

Please advise your waiter on any dietary requirements

FROM THE GRILL

12 250g Southern Ranges Eye Fillet 52
300g Southern Ranges Scotch Fillet 50

20 All steaks are served with house salad, fat chips and choice of sauce:
red wine jus / mushroom / pepper / nori butter / gravy (all sauces gf)
All steaks are sourced from Southern Ranges, Victoria & are grass fed

18 PUB CLASSICS

16 Fish & Chips 28
beer battered, fat chips, salad, lemon, tartare (gfo)

16 Wagyu Beef Burger 22
american cheese, caramelised onion,
romaine lettuce, pickled cucumber,
smoked mayo, fat chips

18 Traditional Parma 28
chicken schnitzel, virginian ham, napoli,
mozzarella, salad, fat chips

Mexican Parma 30
chicken schnitzel, corn chips, salami, jalapeños,
sour cream, avocado, salad, fat chips

32 Chicken Schnitzel 25
crumbed chicken, salad, fat chips, lemon,
choice of sauce: nori butter / red wine jus /
mushroom / pepper / gravy

38 Smoked Brisket Sanga 26
brie le maubert, bell pepper relish, slaw,
ciabatta, fat chips

34 SIDES

35 Fat Chips 12
black truffle aioli

32 Creamy Potato Mash 14
burnt butter, peas (v)

Smoked Green Beans 12
furikake, native vinaigrette (gf, v)

34 Apple & Fennel Salad 13
macadamia, ricotta salata (dfo, n)

DESSERTS

22 Sticky Date 16
apple caramel, pecan brittle, vanilla bean
ice cream (n)

24 Charcoal Chocolate Tart 16
strawberry jelly, furikake, rosemary gelato (gf)

Burnt Vanilla Custard 16
fermented cherry, macadamia crumb,
honeycomb tuile (n)

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. While customer requests will be catered for to the best of our ability the decision to consume a meal is the responsibility of the diner.

*Please note

All card transactions incur a 1.5% surcharge

In addition, on public holiday's a 15% surcharge is applied to all food items.