

MENU



KITCHEN OPEN 11.30AM – 10PM DAILY • PLEASE ORDER & PAY AT THE BAR

DAILY SPECIALS

MONDAY - \$15 PARMY & SCHNITTY

TUESDAY - \$15 RUMP STEAK

WEDNESDAY - \$15 CHICKEN ROTISSERIE

THURSDAY - \$15 MOULES FRITES

SATURDAY - \$15 CHEESEBURGER & FRIES

SUNDAY - \$24 ROAST & ALL THE TRIMMINGS

No alterations to the daily specials. Not available on public holidays.

SMALL PLATES & SHARE

SWEET CORN CROQUETTES	\$12
Cayenne pepper, house pickle	
CRISP FRIED CALAMARI	\$15
Japanese sprinkles, black aioli	
GRILLED CHICKEN SKEWERS (3 pieces).....	\$14
Citrus mustard glaze, roast capsicum	
JERK CHICKEN WINGS	\$15
Creole dipping sauce	
CRISPY PORK BITES	\$14
Apple jam, chilli sauce	
NACHOS	\$18
Pulled pork, guacamole, salsa fresca	

BURGERS All served on a milk bun with chips

VEGGIE BURGER	\$18
Cauliflower steak, apple & watercress salad, salsa verde V	
CHICKEN KARAAGE BURGER	\$18
Crisp japanese style fried chicken thigh, cabbage salad, spring onion, cucumber, miso mayonnaise	
BEEF BURGER	\$18
Angus beef, streaky bacon, lettuce, tomato, pickles, caramelised onion, blue cheese mayonnaise	

MAINS

EGGPLANT PARMIGIANA	\$18
Crisp fried eggplant baked in rich tomato sauce & mozzarella, radicchio, witlof V	
PENNE PRIMAVERA	\$18
Broad beans, peas, broccolini, preserved lemon, fresh ricotta, new season olive oil V, VGO	
CHICKEN SCHNITZEL	\$20
Grilled corn, chips, choice of sauce	
CHICKEN SCHNITZEL PARMIGIANA	\$22
Grilled corn, chips	
FISH & CHIPS	\$24
Crisp fried barramundi, mushy peas, fries, tartare sauce, lemon	
GRILLED SALMON	\$33
Charred fennel, truss cherry tomato with garlic, lemon, parsley, oregano, hazelnuts, virgin olive oil	
ROTISSERIE CHICKEN	Half \$22 Whole \$38
Japanese slaw, chips, chicken gravy	
GOURMET CHICKEN PIE	\$20
Mash, peas, chicken gravy	
250GM RIVERINE RUMP STEAK	\$24
MBSC2+, chips, garden salad, choice of sauce	
MINUTE STEAK	\$26
Café de paris, french fries	
200GM RIVERINE EYE FILLET	\$38
Blue cheese, green beans, mash, choice of sauce	
ROAST LAMB RUMP	\$28
Mint herb salsa, zucchini, watercress, mash	

SALADS

ANCIENT GRAIN	\$18
Farro, quinoa & barley, cauliflower cous cous, pine nut, goat cheese, avocado cream V, VGO	
POACHED SALMON	\$22
Mixed greens, cucumber, radish, mustard mayonnaise	
ROTISSERIE CHICKEN	\$20
Cos lettuce, avocado, almonds, egg, cranberries, ranch	

SAUCES AND SIDES

REDWINE JUS	\$2
CREAMY MUSHROOM GRAVY	\$2
PEPPERCORN GRAVY	\$2
DIANNE GRAVY	\$2
MIXED GREENS & HERB SALAD VG, GF.....	\$7
CHIPS GF.....	\$7
Mayonnaise	
SWEET POTATO WEDGES	\$12
Sweet chilli, sour cream	
MASH GF	\$7
STEAMED GREEN BEANS	\$9
Flaked almonds, dried fig, vin cotta	

DESSERT

CHOCOLATE AND HAZELNUT BROWNIE	\$12
Soft caramel, vanilla bean ice cream	

~ ROOFTOP PIZZA ~

Pick up pizza & antipasti from rooftop

PIZZA

BIANCA	\$15
Naked pizza with garlic & herb oil, pecorino	
MARGHERITA	\$18
Tomato base, fior di latte, basil, new season olive oil V	
MUSHROOM	\$20
Tomato base, fior di latte, porcini mushroom, field mushroom, pecorino, parsley V	
NAPOLITANO	\$20
Tomato base, fior di latte, anchovy, black olive, basil	
PRAWN	\$22
Tomato base, fior di latte, garlic prawn, onion, capsicum, cherry tomato	
ITALIAN SAUSAGE	\$20
Tomato base, fior di latte, pork & fennel sausage, zucchini, red onion, basil	
PROSCIUTTO	\$20
White base, fior di latte, prosciutto, parmesan, rocket	
MORTADELLA	\$20
Tomato base, fior di latte, hot smoked mortadella, artichoke	

ANTIPASTI

SALUMI BOARD	\$25
Today's artisanal salumi & cheese, wood fired focaccia, stuffed mammoth olive	
POT PRAWNS	\$20
Fennel & garlic olive oil, lemon thyme, wood fired focaccia	
ZUCCHINI SALAD	\$12
Fennel, pea, mint, fresh pecorino, lemon vinaigrette GF, V	

V VEGETARIAN VG VEGAN VGO VEGAN OPTION GF GLUTEN FREE

