



Please order at the bar

★ STARTERS ★

- CHEESEBURGER SPRING ROLLS** - 12
cheeseburger ingredients wrapped in pastry with mustard aioli (4 pieces)
- STEAMED DUMPLINGS** - 10
choose from pork & chives, prawn (4 pieces)
- TRUFFLE FRIES** - 15
parmesan *v vg**
- SWEET POTATO WEDGES** - 16
sour cream, sweet chilli sauce *v vg**
- NACHOS CON FRIJOLES** - 20
corn chips, cheese, salsa fresca, guacamole, sour cream, jalapeño *gf v*
- CRISPY CALAMARI** - 18
green chilli sauce, japanese sprinkles
- BUFFALO WINGS** - 18
celery, blue cheese mayo
- PULLED PORK NACHOS** - 24
corn chips, cheese, salsa fresca, guacamole, sour cream, jalapeño *gf*
- MAC & CHEESE CROQUETTES** - 15
w. corn salsa *v* (4 pieces)
- HALLOUMI FRIES** - 15
crumbed halloumi sticks, toasted pistachios, honey, mint *v* (4 pieces)

★ MAINS ★

- EGGPLANT PARMIGIANA** - 22
napoli sauce, halloumi, cheese, mixed leaf salad, fries *v*
- PORK RAGU PAPPARDELLE** - 28
slow cooked pork shoulder, tomato, red wine, rocket, parmesan, basil
- BEEF SHORT RIB** - 30
smoked beef short rib, potato salad, corn ribs, red wine gravy
- FISH & CHIPS** - 28
beer battered gurnard, chips, tartare sauce, mushy peas, lemon
- CRISPY SKIN SALMON** - 36
huon fillet, kipfler potatoes, green beans, salsa verde *gf*
- LAMB SHANK** - 32
mash, seasonal greens, gravy *gf*
- PAN FRIED BARRAMUNDI** - 30
humpty doo fillet, kipfler potatoes, green beans, salsa verde *gf*
- CHICKEN SCHNITZEL** - 28
parmesan, slaw, lemon, fries, choice of sauce
- CHICKEN PARMIGIANA** - 30
napoli sauce, smoked ham, cheese, slaw, fries
- BANGERS & MASH** - 26
pork & rosemary sausages, mash, mushy peas,
- BEEF & GUINNESS PIE** - 30
mash, mushy peas, gravy
- MUSHROOM RISOTTO** - 24
medley of mushrooms, truffle oil, hazelnuts, mascarpone, parmesan *gf v* vg** (add chicken + 5 add prawns + 8)

★ SIDES ★

- FRIES** - 10
chipotle aioli *v vg**
- MASH** *gf v* - 10
- SLAW** *gf v vg* - 10
- MIXED LEAF SALAD** *gf v vg* - 10
- SEASONAL VEGETABLES** *gf v vg* - 10
- SAUCES** *gf* - 2
gravy, hollandaise, peppercorn, mushroom

★ GRILL ★

- 200G EYE FILLET (MB2+)** *gf* - 48
- 250G RUMP (MB2+)** *gf* - 34
- 200G SIRLOIN** *gf* - 36
- 250G SCOTCH FILLET** *gf* - 42
- + choose two sides
- | | |
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| fries, mash, prawns,
seasonal vegetables,
mixed leaf salad, slaw | + choose a sauce:
gravy, hollandaise,
peppercorn, mushroom |
|--|--|

★ PIZZA ★

- BIANCA** - 16
garlic, parsley, evoo *v*
- MARGHERITA** - 24
napoli sauce, fior di latte, basil, evo oil *v*
- GARLIC PRAWN & CHORIZO** - 28
napoli sauce, fior di latte, red onion, basil, chilli flakes
- ITALIAN SAUSAGE** - 26
napoli sauce, pork & fennel sausage, fior di latte, zucchini, red onion, basil
- DIAVOLA** - 26
napoli sauce, fior di latte, hot salami, onion, capsicum, chilli oil
- CHICKEN & MUSHROOM** - 26
tomato base, fior de latte, chicken, mushroom, black garlic aioli

★ TWO HANDS ★

- VEGAN** - 22
vegan patty, bun, lettuce, cheese, tomato, jalapeño, aioli, fries *v vg*
- SOUTHERN FRIED CHICKEN** - 22
milk bun, lettuce, tomato, pineapple, cheese, chipotle aioli, fries
- SIGNATURE BEEF BURGER** - 24
milk bun, lettuce, cheese, tomato, pickle, burger sauce, fries (add patty + 5 / bacon + 3)
make it naked (no bun, wrapped in lettuce)
- STEAK SANDWICH** - 26
rump steak, panini, beetroot relish, provolone, caramelised onion, roasted peppers, rocket, mustard mayo, fries

★ SALADS ★

- KEG CAESAR** - 24
cos, radicchio, avocado, bacon, anchovies, parmesan, caesar dressing, poached egg, croutons *gf v**
(add chicken +5 / salmon fillet +6)
- POKE** - 28
cabbage, avocado, edamame, pickled ginger, wakame, tonkatsu, furikake *gf* v* vg** (brown rice or lettuce base)
choice of tofu, citrus cured salmon or katsu chicken

★ DESSERTS ★

- STICKY DATE PUDDING** - 15
butterscotch sauce, vanilla ice cream, strawberries *v*

gf- gluten free *v*- vegetarian *vg*- vegan * - on request

Our menus contain allergens and are prepared in kitchens that handle nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken, we cannot guarantee that our food will be allergen free.

All card transactions incur a 1% surcharge. 10% surcharge applies on public holidays



★ BUBBLES ★

by the glass & bottle

NOS AMOURS BLANC DE BLANCS NV
southern france *fr* - 11 / 44

DA LUCA PROSECCO
veneto *it* - 12 / 50

TEMPUS TWO SILVER SERIES PINOT NOIR CHARDONNAY
south eastern australia *au* - 8.50 / 36

by the bottle

H. LANVIN & FILS CUVÉE SELECTION BRUT NV
épernay *fr* - 90

MOËT & CHANDON IMPERIAL BRUT
champagne *fr* - 155

★ WHITE ★

by the glass & bottle
(150ml / 250ml / bottle)

BARKING MAD WATERVALE RIESLING
clare valley *au* - 12.50 / 18.50 / 44

TEMPUS TWO SILVER SERIES PINOT GRIS
south eastern australia *au* - 8.50 / 13.50 / 36

BOUCHARD AINE & FILS PINOT GRIS
burgundy *fr* - 13 / 19 / 48

MATILE PINOT GRIGIO
umbria *it* - 12.50 / 18.50 / 44

WATERFALL BAY SAUVIGNON BLANC
marlborough *nz* - 12.50 / 18.50 / 44

TEMPUS TWO SILVER SERIES CHARDONNAY
south eastern australia *au* - 8.50 / 13.50 / 36

by the bottle

LA P'TITE PIERRE
vin de *fr* - 40

LA PIEVANELLA BIANCO TOSCANA
trambusti *it* - 42

HE SAID SHE SAID SSB
denmark *au* - 46

AQUILANI PINOT GRIGIO
friuli *it* - 50

TAI TIRA SAUVIGNON BLANC
marlborough *nz* - 48

DE IULIIS CHARDONNAY
hunter valley *au* - 48

UNDIVIDED CHARDONNAY
languedoc-roussillon - 54

★ ROSE ★

by the glass & bottle
(150ml / 250ml / bottle)

TEMPUS TWO SILVER SERIES ROSÉ
south eastern australia *au* - 8.50 / 13.50 / 36

BADET CLEMENT CHEZ ROSÉ
vin de france *fr* - 12.50 / 18.50 / 44

RÊVERIE ROSÉ
loire valley *fr* - 13 / 19 / 46

★ RED ★

by the glass & bottle
(150ml / 250ml / bottle)

PHILLIPE BOUCHARD GAMAY
beaujolais *fr* - 13 / 19 / 46

LABRUNE PINOT NOIR
southern france *fr* - 13.50 / 19.50 / 52

MCGUIGAN SINGLE BATCH PROJECT SHIRAZ
south australia *au* - 12 / 18 / 42

MCGUIGAN SINGLE BATCH CABERNET SAUVIGNON
south australia *au* - 12 / 18 / 42

TEMPUS TWO SILVER SERIES CABERNET SAUVIGNON
south eastern australia *au* - 8.50 / 13.50 / 36

TEMPUS TWO SILVER SERIES MERLOT
south eastern australia *au* - 8.50 / 13.50 / 36

by the bottle

IL PUMO SANGIOVESE
san marzano *it* - 46

ROBERTO SAROTTO BARBERA D'ASTI
piedmonte *it* - 52

MANORO MONTEPULCIANO D'ABRUZZO
san marzano *it* - 42

HE SAID SHE SAID CAB SHIRAZ
denmark *au* - 48

MR RIGGS THE GAFFER SHIRAZ
south australia *au* - 48

PETIT VERDOT
riverland *au* - 42

HAUT CLOSET BORDEAUX
cheval quancard *fr* - 46

LA PIEVANELLA ROSSO TOSCANA
trambusti *it* - 40

CHIANTI DOCG
trambusti *it* - 45

★ CLASSIC COCKTAILS ★

available on all levels - ask the team about our specials!

MOJITO
rum, mint, lime, soda - 19

MARGARITA
tequila, triple sec, lime - 19

APEROL SPRITZ
aperol, prosecco, soda - 18

ESPRESSO MARTINI
vodka, coffee liqueur, espresso - 19

NEGRONI
gin, sweet vermouth, bitter orange - 22

GIN MARTINI
gin, vermouth, olives - 20

VODKA MARTINI
vodka, vermouth, lemon twist - 20

OLD FASHIONED
bourbon, bitters, sugar - 20

