

M E N U



SMALLS

GARLIC BREAD

9 inch chibatta

SALT N PEPPER GARFISH

Tossed in a spicy lemon pepper and served with Aioli

CHICKEN WINGS

Crispy fried and served with buffalo sauce

\$6 NATURAL OYSTERS

wedge of lemon

\$14/31

\$14 NAHM JIM OYSTERS

thai Nahm Jim, fried shallots, lime

\$16/32

\$14 BURBON BUTTER OYSTERS

Smokey house made butter, cooked on the grill

\$18 /36

KIDDIES

MACARONNI BOLOGNESE

House made Bolognese with macaroni and cheese

\$12 CHEESE BURGER

110 g Beef patty on a Wild Ryes Bun , with tasty cheese served with a side of chips

\$12

BATTERED FISH

Battered Flathead served with chips, lemon and Tartare

\$12

Please see staff for any dietary or allergy concerns.

POPCORN CHICKEN

Chicken Breast wedges served wit a side of chips.

\$12

SIDES

GARDEN SALAD

house made dressing

\$7

BOWL OF CHIPS

served with sauce of choice

\$10

DESSERT

PEANUT BUTTER CHOC BROWNIE \$18

House made brownie served with honey macadamia ice cream and toasted nut praline.

MENU

BIGGER

CHICKEN PARMA

Classic parma served with smoked ham and baked cheese, with chips and salad

\$28

CHICKEN SCHNITZEL

Panko crumbed and served with chips, salad and sauce of choice

\$23

MARKET BATTERED FISH

Please see board for todays selection, served with chips, salad and tartare

BEEF & CHORIZO RAGOUT \$32

slow cooked beef cheeks with chorizo, field mushroom, served on saffron linguini with persian fetta

CHEESE BURGER

180 G Wagyu beef patty, Bacon jam, pickles, onion, American cheese, wild ryes bun, served with chips

\$20

ROASTED CAULIFLOWER GF \$22

Roasted Cauliflower, sweet potato, chickpea, cashew, turmeric, quinoa, Red currents, chili & coriander with a curry yoghurt dressing

CURRY OF THE DAY GFA

House made by our Indian chefs, please see board for todays curry

FISH OF THE DAY

Please see board for todays special

GRILL

500 G T BONE GF \$38

Grass fed from the Riverina, served with chips, salad and sauce of choice

350 G SCOTCH GF \$43

Grass fed from the Riverina, served with roast baby potatos, dutch carrots, smoked beetroot puree & jus

SAUCES

Gravy, Peppercorn, Mushroom & Red Wine Jus

PORK CUTLET GF \$34

Served with smashed chats, Walldorf salad and Jus

PORK SPARE RIBS GF \$40

Sous vide full rack ribs, finished in the oven with a Smokey rub and served with house BBQ sauce, chips and chilli lime corn