

SMALL PLATES

VEGETARIAN ARANCINI	14
warm-tomato sugo-parmesan	
DUCK PARFAIT	15
charred bread, - pickled condiment	
CAPRESE SALAD	16
tomato - buffalo mozzarella - basil, charred sourdough	
DIRTY POTATOES	14
chipolte, jalapenos -onion	
CHILI PEPPER SQUID	17
green leaves - aioli	
BRAISED LAMB RIBS	18
bbq glaze - coleslaw	
LOCALS PLATE	M/P

BAR NOSH

PULLED PORK NACHO'S	19
cherry tom-mozzarella- spicy sugo - avocado salsa - sour cream	
FISH & CHIPS	25
tartar - mashy peas	
MUSHROOM BURGER	19
mushroom & grilled haloumi basil pesto - rocket - shoestring fries	
BEEF BURGER	23
house pickles, rocket, cheddar, bacon, tomato relish aoili, onion rings	
STEAK SANDWICH	24
cheese-tomato-beetroot relish-aoili- onion jam, - fries	

one bill per table atm in foyer
produce sourced locally when available

GARDEN**PANFRIED POTATO GNOCCHI -26**

today's seasonal vegetarian gnocchi

PAULA'S VEGETARIAN TART - 23

asparagus - orange reduction - micro salad

QUINOA & FIG SALAD - 29

spinach - thinly sliced red endive -
avocado -berries - balsamic vinaigrette-
fruit -nuts & spices

LARGE PLATES

PORK BELLY	35
prosciutto wrapped asparagus, potato galette - apple cider jus	
SMOKED CHICKEN PARMI	30
dirty potatoes- greens	
CRISP SKIN BARRAMUNDI	34
chargrilled vegetables- beurre blanc	
SIRLION & CHIPS	36
300g porterhouse-hand cut chips baked onion-pea puree mushroom sauce or red wine jus	
CONFIT DUCK	34
cauliflower puree - burnt orange jus shiraz braised cabbage - brussel sprout	
SIDES	
garlic bread - 9 sourdough	
shoestring fries - sml 6 / lrg 10 aoili	
batter onion rings - 6	
seasonal green - truffle oil - 12	
cos & parmesan- balsamic reduction - 10	
garden salad - 9	