



STARTERS

- Sourdough Pizzetta:**
 + mount zero olive oil, flake salt (v).....6
 + garlic butter, pecorino, cracked pepper (v).....12
- Today's Arancini (4pc)** see specials board.....16
- Hummus** spiced chickpeas, wild river mint chermoula (vg).....17
- Tuna Crudo** sunrise lime, baby cucumber (gf).....21
- Buttermilk Fried Chicken** our bloody hot sauce.....18
- Wagyu Bresaola** sauce Cipriani, rocket, Lilliput capers (gf).....18
- Buffalo Burrata Caprese Salad** heirloom tomato, basil, toasted seeds (v, gf).....24

STEAKS

served with scallopini potato, watercress salad

- 250g Porterhouse** Red Gum MSA, grass fed (gf).....40
- 300g Scotch Fillet** Red Gum MSA, grass fed (gf).....50
- your choice of red wine jus, pepper sauce, mushroom sauce, real gravy or café de Paris butter
 + extra sauce 3.5 each*
- Surf & Turf Upgrade** tiger prawns with garlic butter.....+12.5

MAINS

- Angus Cheeseburger** bacon, pickles, mustard, caramelised onion, chips.....26
- Buffalo Ricotta & Spinach Gnocchi** caramelised pumpkin, sage & walnut butter (v, gf).....29
- Tiger Prawn Spaghetti** fennel, fermented chilli.....36
- Pork Sausage Ragù** braised greens, pasta riccioli, parmesan.....29
- Chicken Schnitzel** parmesan & herb crumb, potato mash, rocket salad.....29
- Fish & Chips** battered hake, chips, herb salad, tartare.....30
- Chicken Parmigiana** confit tomato, smoked ham, mozzarella, chips.....33
- Roast Barramundi** smoked clams, baby leeks, horseradish(gf)....38

PIZZA

Our pizza bases are Neo-Classica style, 100% sourdough, cold fermented 72 hours

Margherita (v) 20

tomato, basil, mozzarella

Funghi (v) 24

mushrooms, beer onions, taleggio, baby spinach

Capricciosa 25

grandmother ham, kalamata olives, mushrooms, artichoke

Diavola 26

Calabrese salami, 'Nduja, chilli, hot honey

Salsiccia 27

pork sausage, smoked mozzarella, chilli, confit cherry tomato

Gambero 28

prawn, zucchini, confit cherry tomato, pesto, fermented chilli

EXTRAS

+ Gluten friendly base 4.0 + Vegan cheese 3.5

*olives, anchovies, mushrooms, hot honey, beer onions 2.5 each
 prawns, salami, 'Nduja, prosciutto, grandmother ham, pork sausage 6.0 each
 burrata, wagyu bresaola 8.0 each*



SIDES

- Chips** homemade ketchup (vg).....12
- Somerset Farm Salad** green goddess dressing, pecorino (v, gf).....13
- Grilled Zucchini** pickled raisins, pomegranate, labneh (v, gf).....14

DESSERTS

- Vanilla Panna Cotta** white chocolate pistachio, rhubarb.....15
- Campari Sorbet** orange jam, toasted macadamia (gf, vg).....14
- Sticky Toffee Pudding** custard milk ice cream, wattleseed.....15

DAILY SPECIALS

TUESDAY

**\$20 Fish & Chips
From 4pm**

*Battered hake, chips,
tartare, lemon*

WEDNESDAY

**\$25 Steak Night
From 4pm**

*250g Porterhouse, chips,
salad, choice of sauce*

THURSDAY

**\$20 Pizza Night
From 4pm**

All pizzas \$20

SUNDAY

**\$30 Sunday Roast
12pm - 3pm & 5pm - 9pm**

*Rump cap, Yorkshire
pudding, roast veg, gravy*

MON - FRI 12PM TIL 3PM

\$28 Lunch Steak | 250g Porterhouse, chips, salad, choice of sauce

Please note: 1% Credit Card, 7.5% Sunday and 15% Public Holiday surcharges apply

(v) vegetarian | (gf) gluten friendly | (vg) vegan | (n) contains nuts

Our menu and kitchen contain allergens including but not limited to nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Please notify our staff if you have a specific dietary request.