



## STARTERS

Mount Zero Olives <i>marinated with orange, rosemary and almonds</i> (GF)	7
Home Baked Sourdough Cob <i>stuffed with garlic herb butter</i>	9
Jalapeño and Cheddar Pull Apart Bread	9
Cheesy Arancini Balls <i>with spiced tomato aioli</i>	12
Roasted Garlic, Herb and Parmesan Pizza	9
Vietnamese Chilli Salted Calamari <i>with Nuoc Cham dipping sauce</i>	14
Balinese Corn Fritters <i>sweet chilli and lime infusion</i>	14
Mezze Plate <i>beautifully prepared selection of cured meats, goats cheese, coriander, lemon hummus, olive tapenade and crusty bread</i> (GF) <i>~ Vegetarian option with char grilled vegetables</i> (GF, V)	19
Roasted Sweet Potato Wedges <i>Persian feta, roasted macadamia nuts</i> (GF)	10
Dirty Fries <i>with crispy bacon and cheese melt</i>	10

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## PIZZAS – 10" SIZE

<i>Gluten free base available</i>	4
Lebanese Harissa Minced Lamb with citrus yoghurt	22
Salt & Pepper Squid Pizza with saffron mayonnaise	20
Char Grilled Vegetable Pizza with sweet basil pesto	19
Streaky Bacon, Camembert and Baby Spinach	22
Pepperoni, Hot Salami and Cherry Tomato	22
Classic Capricciosa <i>mushrooms, olives, mild salami, prosciutto, artichoke, basil</i>	22
Tangy BBQ Chicken <i>chicken, bbq sauce, red onion, fire roasted capsicum, parsley</i>	20
Ham & Pineapple <i>shaved ham, pineapple, torn bocconcini, parsley</i>	19

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## KIDS MEALS – UNDER 12

Chicken Nuggets and Chips	10
Battered Fish 'n' Chips	10
Chicken Schnitzel and Chips	10
Mini Parmesan and Chips	10
Minute Steak, Chips and Gravy (GF)	12
Ice Cream and Chocolate Wafers <i>with chocolate or strawberry topping</i>	5

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## KIDS PIZZA – 8" SIZE

Ham and Pineapple	10
BBQ Chicken	10
Margherita	10

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(GF) – dish can be gluten free    (V) – vegetarian



## FROM THE CHAR GRILL

*Served with today's potatoes and seasonal vegetables or chips and garden salad*

Prime Australian Grass Fed Scotch Fillet 300gm (GF)	32
Black Angus Porterhouse 300gm (GF)	32
Grain Fed Rib Eye 350gm (GF)	35
Grain Fed Beef Rump 200gm (GF)	25
Sauces (GF): Whiskey Peppercorn, Mushroom Ragout, Shiraz Balsamic Jus, Herb Gravy, Confit Garlic Butter, Smoked Garlic & Prosecco Cream	3
Mustards: Horseradish, Hot English, Dijon, Seeded Mustard	

## MAIN PLATES

Char Grilled Lamb Backstrap shiraz balsamic jus, smashed chat potatoes and rosemary garlic roasted vegetables (GF)	30
Vietnamese Chilli Salted Calamari Nuoc Cham dipping sauce, Asian salad	24
Kangaroo Loin served medium rare, with root vegetable puree, Persian feta, macadamia dukkah, Kakadu plum Jus with potatoes and seasonal vegetables (GF)	30
Crème Fraiche Smoked Salmon Linguine simmered in a light citrus cream with garden peas and parmesan	25
Thai Inspired Red Curry Broth with jap pumpkin, green beans, tomatoes (GF)	23
Warm Superfood Salad roasted sweet potato, organic kale, quinoa, toasted pumpkin seeds with a tangy pine nut rocket dressing (GF, V)	20
Chicken Parmigiana with chips and garden salad	24
Chicken Schnitzel with chips and garden salad	21
Battered Fish and Chips with garden salad and house made tartare	25

## SIDES

Bowl of Fries with house made sweet chilli mayonnaise	9
Dirty Fries crispy bacon and cheese melt	10
Fresh Garden Salad with house dressing (GF)	9
Olive Oil tossed Seasonal Vegetables (GF)	9
Roasted Sweet Potato Wedges Persian feta, roast macadamia nuts (GF)	10

## DESSERTS

Halls Gap Mess pavlova layered with seasonal berries, candied macadamia nuts, whipped cream (GF)	13
Tiramisu Swirl topped with cocoa rouge and sponge fingers (GF)	13
Baileys & White Chocolate Brioche Bread & Butter Pudding crème anglaise	13
Warm Triple Chocolate Brownie with vanilla ice cream	15
Baked Cinnamon Apple Wontons spiced rum, butterscotch sauce, vanilla ice cream	15
Affogato espresso, vanilla ice cream, choice of Frangelico, Baileys, Kahlúa (GF)	15

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