

# MENU

## STARTERS

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<b>FOCACCIA</b>	<b>10</b>
Mt Zero EVO, dukkah	
Pumpkin Hummus/ baba ghanoush	<b>6 EACH</b>
<b>MOUNT ZERO OLIVES</b>	<b>9.5</b>
Giardiniera	
<b>FRESHLY SHUCKED PACIFIC OYSTERS</b>	<b>6.5 EACH</b>
Natural, with finger lime vinaigrette & lemon	
<b>CHARRED CORN RIBS</b>	<b>16</b>
Chilli lime butter	
<b>SWEET POTATO CAKES</b>	<b>14</b>
Beer Battered sweet potato, rosemary salt, aioli	
<b>HOT WINGS</b>	<b>18</b>
Hot sauce, ranch sauce, carrot & celery sticks	
<b>STEAMED MUSSELS</b>	<b>26</b>
Locally produced smoked bacon, shallots, garlic, white wine, a splash of cream and focaccia	
<b>CHARCUTERIE</b>	<b>30</b>
Cured meats, cheese pickles & toast	<b>21</b>
<b>FRIED SQUID</b>	
Lightly dusted Australian squid, dressed rocket, garlic aioli	

## KIDS

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<b>FISH &amp; CHIPS</b>	<b>15</b>
<b>CHICKEN NUGGETS, CHIPS</b>	<b>15</b>
<b>PASTA BOLOGNESE &amp; PARMESAN</b>	<b>15</b>
<b>GRILLED CHICKEN SKEWERS &amp; CHIPS</b>	<b>15</b>
<b>CHEESEBURGER &amp; CHIPS</b>	<b>16</b>
<b>ICE CREAM SCOOP, SPRINKLES &amp; CHOCOLATE WAFER</b>	<b>5</b>

## WOODFIRED PIZZA - FRI-SUN FROM 12PM

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No alternations on pizzas, No GF option, all pizzas are 10 inches, They are cooked in a different kitchen and can't be timed with the other menu items

<b>MARGARITA</b>	<b>25</b>
Tomato, cheese, basil	
<b>PEPPERONI</b>	<b>25</b>
Tomato, cheese, salami	
<b>HAWAIIAN</b>	<b>25</b>
Tomato, cheese, ham, pineapple	

## MAINS

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- SPINACH & FETA PIE** 33  
Hot honey, pistachio dukkah
- BEER BATTERED FISH FILLETS & CHIPS** 32  
Classic tartare, fennel slaw  
**GF available on request**
- CHARGRILLED ANGUS BURGER** 29  
Toasted bun, locally produced smoked bacon, cheese, lettuce, tomato, pickles & classic burger sauce, fries  
**GF available on request +3**
- CHICKEN PARMA/SCHNITZEL** 31  
Smoked ham, Napoli, mozzarella, rocket & chips
- WHOLE BAKED BUXTON RAINBOW TROUT** 41  
Fennel, potato, black olive, cherry tomato, caper & tarragon garlic butter
- 300GM GRAIN-FED SCOTCH FILLET** 49  
Rocket salad, fries choice of sauce  
- pepper, garlic butter, gravy
- CEYLON VEGETABLE CURRY** 35  
Topped with sweet dates, toasted almonds, served with steamed rice & coconut sambol
- SPICE CRUSTED LAMB SHOULDER** 39  
Sautéed mustard greens, cauliflower puree, beetroot chutney
- CASARECCE PASTA** 36  
Roasted zucchini, green peas, preserved lemon, topped with Persian feta, pine nut pangrattato
- PAPPARDELLE PASTA** 39  
Slow braised beef cheek, red wine ragu, truffled pecorino

## SIDES

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- BABY GEM SALAD** 15  
Bacon lardons, parmesan, anchovy dressing
- SHOESTRING FRIES & AIOLI** 12
- ROASTED DUTCH CREAM POTATOES** 15  
Rosemary, garlic, roasted in locally made beef tallow
- CRISPY SPROUTS** 15  
Caramelised onion, bacon lardons, cauliflower puree

## DESSERTS

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- LEMON MERINGUE** 16  
Lemon Myrtle Crumble  
,Raspberrry Sorbet
- APPLE TARTE TATIN** 16  
Cardamon Ice  
Cream,Rhubarb

PLEASE TAKE NOTE OF YOUR  
TABLE NUMBER IF SITTING IN  
THE BEER GARDEN & ORDER AT  
THE BAR

PLEASE ADVISE STAFF OF ANY  
DIETARY NEEDS WHEN ORDERING