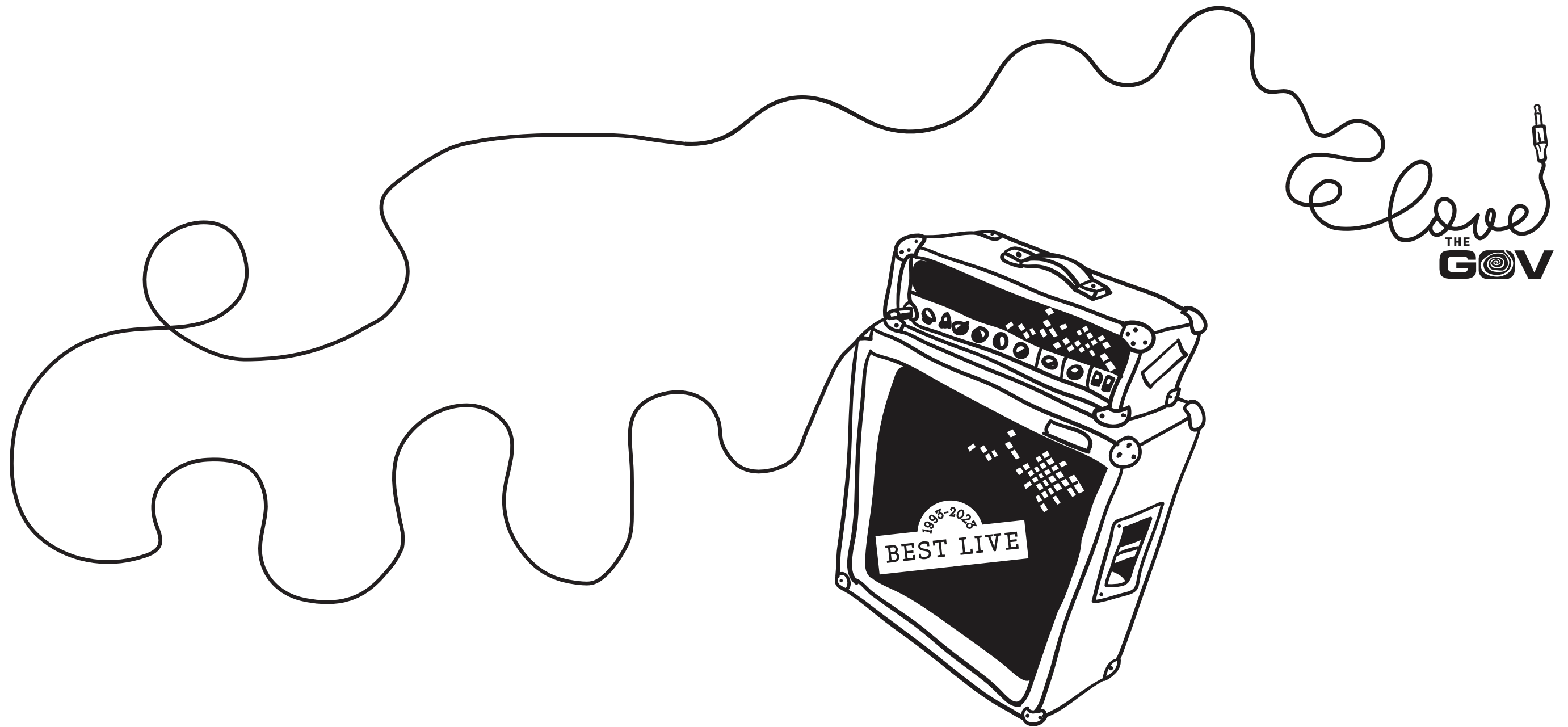


FRESH
LOCAL
LOVE IT
LET'S EAT



SMALL PLATES

GARLIC AND HERB CIABATTA (4)		
Fresh garlic and parsley	V	12.3
ADD Cheese	+V	+2
GRILLED HALOUMI (3)	V G	18.4
Orange and fennel salad with pomegranates and chilli crème fraiche		
ASIAN STICKY PORK BELLY (16)	G	18.4
With shallots and peanuts		

MAINS

DRY AGED 36 DEGREES SOUTH SCOTCH FILLET FLAME GRILLED	+D +G	51
300gram cooked to your liking served with salad and chips		
ADD Sauce* of your choice: Mushroom V Diane V Gravy V Pepper V or Red Wine Jus		+2
CHILLI PRAWN PASTA		38.8
Handmade linguini, with sauteed Spencer Gulf prawns (A), chilli, garlic, tomato and rocket	D	
VEGETARIAN OPTION		32.7
VEGAN ON REQUEST		34.7
ADD Grana Padano parmesan on request	V	



15% SURCHARGE APPLIES ON SUNDAYS & PUBLIC HOLIDAYS
(A) - AUSTRALIAN

PUB CLASSICS

FISH AND CHIPS (A)		33.7
Coopers Pale Ale battered Flathead with salad, chips, lemon and tartare	D +G	
LEMON PEPPER BABY SQUID (A)		32.7
Chips, salad, aioli and fresh lemon	D G	
CURRY OF THE DAY		POA
PIE OF THE DAY		POA
BURGERS		
CHEESEBURGER	+D +G	28.6
Brisket pattie, pickles, provolone cheese, oak lettuce and confit garlic sauce, served with chips		
KOREAN FRIED CHICKEN	+D +G	28.6
Pickled apple and cabbage slaw, Korean pickles and samsang aioli, served with chips		
VEGAN	V	26.6
Plant based schnitzel, vegan cheese, rocket, tomato, avocado and aioli, served with chips		

SCHNITZELS

House crumbed, served with salad and chips		
ADD Sauce* of your choice: Mushroom V Diane V Gravy V Pepper V or Red Wine Jus		+ 2
WAGYU BEEF		28.6
CHICKEN		28.6
PLANT BASED	V	27.6
AMP UP YOUR SCHNITTY		
ADD Parmy		+ 4.5
ADD Vegan Cheese		+ 2

KIDS' MENU		
Battered or Grilled Fish (A), salad & chips	+D +G	
Beef Burger and chips	+G	
Nicoise Salad	+V V	
Chicken Nuggets, chips, tomato sauce		
Ham and Pineapple Pizza	+D +G	
Margherita Pizza	V +D +G +V	
UNDER 14 YEARS ONLY		ALL MEALS 16.4

MASH IT UP!		
Sub out your chips and salad on any meal		
ADD Mash		+ 2
ADD Seasonal vegetables		+ 2

SIDES

SEASONAL VEG	G V	12.3
Olive oil, salt and pepper		
HOUSE SALAD	G V	12.3
Radish, herbs, cos lettuce, radichio and cucumber		
WEDGES	G V +V	15.3
Sour cream and sweet chilli		
CHIPS	G V +V	13.3
Aioli (tomato sauce on request)		
SALAD NIÇOISE	+V G	22.5
Boiled egg, cherry tomatoes, olives, green beans, rocket, potato and lemon aoili		
TURN YOUR SALAD UP TO ELEVEN		
ADD Grilled chicken	G	+ 8
ADD Haloumi	G V	+ 8
ADD Smoked salmon (A)	G	+ 8
ADD Tofu	G V	+ 6

PIZZA

MARGHERITA	+V V	24.5
San Marzano napoli base, cherry tomato, fresh basil and fior di latte		
LAMB YIROS		25.5
San Marzano napoli base, red onion, feta, mozzarella and cherry tomatoes, topped with garlic yoghurt		
BBQ PORK BELLY		26.6
Hickory BBQ base, house smoked pork belly, red onion, cherry tomatoes and mozzarella		
TONY PEPPERONI		25.5
San Marzano napoli base, habanero chilli and mozzarella		
GRILLED EGGPLANT AND ARTICHOKE		24.5
Confit garlic base, rocket and fior di latte	+V V	
PROSCIUTTO		26.6
Confit garlic base, artichokes, fior di latte, olives, rocket and Serrano prosciutto		
All pizzas are Gluten Aware and Dairy Aware on request		
ADD +D +G		
Gluten Aware pizza base	+G	+ 3
Vegan cheese	+V	+ 2

DESSERT

WHITE CHOC BREAD & BUTTER PUDDING		16.4
White chocolate and raspberry served with crème anglaise	V	
SORBET TRIO	V G	14.3
Raspberry + Lemon + Mango		
AFFOGATO	+V	13.3
ADD Baileys / Frangelico / Kahlua		+ 11.3
Vanilla bean ice cream, coffee		
CHEESE PLATE	V +G	28.6
Maggie Beer brie, King Island cheddar, gorgonzola, quince paste, crackers, seasonal fruit and nuts		
HEAVENLY DELIGHTS BISCUIT		4.5
Please ask for our current selection		
HOT CUPPAS	V	+ 1.1
ADD Soymilk / Almond / Oat		
POT OF TEA	V V	6.7
EnglishBreakfast / Peppermint / Chai Earl Grey / Sencha (Green Tea) Lemongrass +Ginger / Chamomile		
COFFEE	V +V	6.2
Espresso / Latte / Long Black Flat white / Cappuccino / Decaf		
HOT CHOCOLATE	+V	6.2
CHAI LATTE	V	6.2

WHAT DO THOSE LITTLE SYMBOLS MEAN?	
G	GLUTEN AWARE
+G	GLUTEN AWARE ON REQUEST
V	VEGETARIAN
+V	VEGETARIAN ON REQUEST
V	VEGAN
+V	VEGAN ON REQUEST
D	DAIRY AWARE
+D	DAIRY AWARE ON REQUEST
*	SAUCES ARE GLUTEN FREE

PLEASE ADVISE OUR STAFF OF ANY FOOD ALLERGIES WHEN YOU ORDER.
Nuts, soy, dairy and gluten products are used in our kitchen. Although we do our best to ensure there is no cross contamination, traces of these products may be present. Any modification to the menu may incur an extra charge.