

Lunch

(please order from the bar)

Small Plates

Southern Fried Chicken Wings
\$11

with spicy siracha butter

Sichuan Spiced Squid \$11
with nuoc cham

Chicken Ceasar Salad \$18
with bacon, croutons, poached egg,
anchovies and shaved parmesan

Stuffed Field Mushrooms \$18 V
filled with blue cheese & walnut, on
rocket & pickled beetroot

Creole Fried Prawns \$18
with salsa & spicy remoulade sauce

Shoe String Fries & Aioli \$8.50 V
- add cheese & bacon \$4.50

Wedges with Sour Cream \$11 V
- add cheese & bacon \$4.50

Polenta & Parmesan Chips \$11 V

Pulled Pork Slider \$18
with homemade brioche, apple & celery coleslaw,
fries & burnt onion ketchup

Deep Fried Camembert \$18
with fig chutney, rocket & poached pear

Roast Pumpkin Soup \$18
with roast pumpkin seeds,
cauliflower fritter & focaccia

Big Plates

Baked Nachos & Chilli Beans \$20
with cheese, sour cream & salsa

Charcuterie \$27
selection of terrines, cured meats,
olives, cheese & homemade bread

Indian Vegan Platter \$30 VG
with urid dahl, paratha, samosa, tomato
&
red onion salad & jasmine rice

Sticky Asian Pork Ribs \$30
with fries, herb salad & wasabi mayo

Beer Battered Fish & Chips \$27
with tartar & salad

Beef Burger \$27
with smoky BBQ sauce, provolone cheese, dill
pickle, crispy onion & shoe string fries

Pizzas

gluten free base/extra topping \$4.50

Pepperoni \$27

**Caramalised Onion & Blue Cheese with
Rocket & Hazelnuts** \$27 V

**Chicken, Mushroom,
& Baby Spinach** \$27

We make every effort to source produce locally, and to make everything in-house
All our meats are free range. V(vegetarian)VG(vegan)