

Pub Classics & Small Plates

Fries & Aioli \$9

- add cheese & bacon \$7.50

Wedges with Sour Cream \$12

- add cheese & bacon \$7.50

Beer Battered Fish & Chips \$30

with salad and tartare sauce

Buttermilk Fried Chicken Burger \$30

with coleslaw, pickles, fries & ranch dressing

Pulled Pork Open Sandwich \$32

with green apple coleslaw, pickle onion.
Spinach, fries, sweet chilli sauce

Steak Ciabatta Sandwich \$32

Balsamic onion, rocket, fresh tomato,
parmesan, fries & ranch dressing

Pizzas

Gluten-free base/extra topping \$5

Pepperoni \$30

Vegetarian \$30

with onion, mushroom, capsicum & capers

BBQ Chicken \$30

with onion & capsicum

Prosciutto \$32

with parmesan, leaves & balsamic

Mushroom \$32

with garlic sauce, herbs & parmesan

Polenta & Parmesan Chips \$14

with rosemary & tomato jam

Southern Fried Chicken Wings \$14

with spicy sriracha butter

Vegetarian spring roll & Samosa \$14

With crispy vermicelli & mint sauce

Nachos \$24

beef or vegetarian with cheese, guacamole,
tomato salsa & jalapenos

House Salad \$12

with leaves, pickled cabbage & cucumber,
onion, carrot, capsicum & mustard dressing
(add chicken \$8 or add mushrooms \$8)

Tomato Burrata \$18

Fresh tomato, basil, pesto sauce, rocket
salad & crispy focaccia

Moutere Board \$28

BBQ pork spring roll, samosas,
chicken wings, tomato bruschetta,
vege spring rolls, sweet chilli sauce & salad

Kids Meals

Mini Fish n' Chips \$14

Chicken Tenders \$14

Margherita Pizza \$14

Pepperoni Pizza \$14

Two Scoop Sundae \$8

Large Plates

Grilled Salmon \$40

with potato, grilled asparagus & capsicum, salmoriglio sauce & side salad

Italian Pasta Salad \$30

Farfalle pasta, black olives, rocket, cherry tomato, sweet corn, basil & olive oil dressing
(add pesto or ham \$8)

Crispy Chicken Parmigiana \$35

Pounded & breaded chicken, rich tomato sauce, mozzarella, parmesan cheese, salad & fries

Sri Lankan Goat Curry \$35

with rice, & poppadom (*med spice, can be hotter*)

Braised Beef Cheek in Red Wine Sauce \$40

with with rosemary polenta, caramelized onion, & garlic & chilli infused sauteed spinach

Slow Cooked Pork Belly \$40

with roasted pumpkin, sauteed green beans with crispy bacon, citrus salad, green apple glaze

Steaks from 5 pm only

Rump 200g \$30 Rump 400g \$45

with side salad, fries, jus, & cafe de Paris butter

Desserts

Nutella Crepes \$16

with berry compote, chocolate sauce & vanilla ice cream

Chocolate Fondant \$16

the original chocolate lava cake

A Fancy Sundae \$16

with berry compote, chocolate sauce & brownie crumble

Poached Pineapple \$16

basil infused pineapple with lemon sorbet