

— LOUNGE BAR MENU —

STARTERS

Oysters Natural (6) (12)	15.0 30.0
Oysters Kilpatrick (6) (12)	16.0 32.0
Garlic & Herb Bread (V)	8.0
Duo of Dips (V)	15.0
Toasted pita bread, kalamata olives, cornichons	
Soup of the Day	10.0
Served with garlic bread	
Seasoned Potato Wedges (GF)	10.0
Sour cream and sweet chili sauce	
Bowl of Chips	8.0
Tomato sauce and aioli	
Forest Mushroom Arancini (5) (V)	14.0
Spiced capsicum coulis and pickled onion	
Baked Half Shell Scallops (5) (GF)	18.0
Sweet corn purée and bacon crumble	
Chicken Spare Ribs	14.0
Ranch dipping sauce	
Buffalo Wings	13.0
Frank's Hot Sauce and ranch dipping sauce	
Wagyu Beef Sliders (2)	12.0
Cheese, pickles and hickory BBQ sauce	

TO SHARE

Charcuterie Plate (GF on request)	38.0
Cured meats, dips, aged cheddar, brie, pickles and crackers	
Tasting Plate	42.0
Wagyu sliders, chicken ribs, BBQ braised pork ribs, chips and ranch dipping sauce	

SALADS

Classic Caesar Salad (GF on Request)	22.0
(Add Chicken +\$4)	
Cos lettuce, herb croutons, bacon, hard boiled egg, parmesan cheese and creamy Caesar dressing	
Australian Prawn Skewer Salad	28.0
Pad Thai noodle salad, fresh herbs, cucumber, spring onion, crushed peanuts and spicy tamarind dressing	
Roasted Beetroot and Kalettes Salad (GF, VG)	22.0
(Add chicken +\$4)	
Pomegranate, avocado, onion, pine nuts and blood orange dressing	

BURGERS & PIZZAS

Wagyu Beef Burger	23.0
Sweet hickory BBQ sauce, tomato, onion, butter leaf lettuce, double cheese, pickles and chips	
'100% Not' Burger (VG)	21.0
Vegan burger, butter leaf lettuce, onion relish, tomato, vegan cheese, vegan aioli and chips	
Lemon and Thyme Grilled Chicken Burger	22.0
Smashed avocado, lettuce, pickled onions, cheddar and chips	
Hahndorf Chorizo Pizza	20.0
Roasted pumpkin, fetta, chili and mozzarella	
Double Smoked Ham & Pineapple Pizza	20.0
Pineapple and mozzarella	
Calabrese Salami Pizza	20.0
Bocconcini, kalamata olives, tomato, basil and mozzarella	
Spicy Chicken Pizza	20.0
Pickled jalapeño, bell peppers, spring onion and mozzarella	
Roasted Pumpkin Pizza (V)	20.0
Crème fraiche, onions, sage, pepitas and mozzarella	
Gluten free base + \$5	
Vegan cheese + \$3	
Gluten free burger bun + \$3	

CLASSIC PUB FARE

Australian Salt and Pepper Squid (GF on Request)	26.0
Chips, salad, lemon and tartar sauce	
Beer Battered or Crumbed Butterfish	23.0
Chips, salad, lemon and tartar sauce	
Seasonal roasted vegetables available as an alternative +\$3	
Curry of the Day (GF)	22.0
Fragrant jasmine rice and pappadum	
Roast of the Day (GF)	22.0
Seasonal roasted vegetables and traditional gravy	
Free Range Chicken Breast Schnitzel	22.0
Chips, salad and choice of sauce Parmigiana +\$3	
Beef Schnitzel	24.0
Chips, salad and choice of sauce Parmigiana +\$3	

SAUCES

Gravy, Dianne, Mushroom, Pepper
Parmigiana add \$3
Extra sauces add \$2

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MAINS

Tuscan Baked Atlantic Salmon (GF)	30.0
Sundried tomato, artichoke, capers garlic cream and fried potatoes	
American BBQ Braised Pork Ribs (GF)	34.0
Spicy slaw, chips and ranch dipping sauce	
Confit Duck Leg (GF)	32.0
Kalettes, dui puy lentils, speck and sour cherry glaze	
Prawn and Blue Swimmer Crab Linguini	32.0
Tomato, garlic, chili, capers and lemon butter sauce	
Kassler Smoked Pork Chop (GF)	30.0
Mash potato, brussels sprouts, speck, roasted shallots and Bavarian mustard sauce	
'100% Not' Meatball Linguini (VG)	28.0
Vegan meatballs, tomato, garlic, chili, capers and tomato sugo	
Beer Battered or Crumbed King George Whiting	39.0
Chips, salad, lemon and tartar sauce Seasonal roasted vegetables available as an alternative +\$3	
Chargrilled Lamb Cutlets (GF, DF)	41.0
Roasted potato, edamame beans and Chimichurri	

FROM THE GRILL

All our steaks are award-winning Riverine beef, sourced from the lush, temperate Riverine region of Australia.

Riverine cattle are raised on natural pastures and fed on a balanced diet of cereal grains for a minimum of 100 days.

The result is beef that's tender, juicy, and marbled to perfection.

Riverine is underpinned by MSA standards, creating an exceptional eating experience.

300g Scotch Fillet	35.0
250g Porterhouse	28.0
300g Rump	28.0

All steaks served with salad, chips and choice of sauce.

Seasonal roasted vegetables available as an alternative +\$3

SAUCES

Gravy, Dianne, Mushroom, Pepper

Extra sauces add \$2

SIDES

Garlic Mushrooms	8.0
Sautéed with roast garlic and fresh herbs	
Mixed Steam Greens	8.0
Pesto butter and almond flakes	
Mashed Potato	6.0
Seasonal Roasted Vegetables	8.0

KIDS MEALS

Chicken Nuggets	10.0
Chips and tomato sauce	
Chicken Schnitzel	10.0
Chips and tomato sauce	
Mini Roast of the Day	10.0
Roasted vegetables and traditional gravy	
Crumbed Fish	10.0
Chips and tomato sauce	
Pizza	10.0
Ham, pineapple and cheese	

DESSERTS

Black Forrest Trifle	10.0
House made chocolate sponge, sour cherry jelly and vanilla bean Chantilly cream	
Banana Waffle (GF)	10.0
Caramelized banana, salted caramel ice cream and fudge sauce	
Vanilla Bean Panna Cotta (GF)	10.0
Rosewater jelly, white chocolate ganache and pistachio crumble	
Affogato	8.0
Vanilla Ice cream, espresso shot Add your choice of liqueur (p.o.a)	
Ice Cream Sundae	7.0
Chocolate, strawberry, caramel or lime topping and nuts	