



STARTERS

PLOUGHMAN'S PLATTER 22

Prosciutto, smoked ham, aged cheddar, house-made piccalilli, cornichons & warm bread

SOURDOUGH GARLIC BREAD 12 V

Garlic & herb butter
ADD CHEESE +4

SEARED HALLOUMI & KATAIFI 18 V

Charred grapes, lemon honey, pistachio

CRISPY BUFFALO CHICKEN BITES 18

Boneless, medium spice, pickles, ranch dressing

HEIRLOOM TOMATO BRUSCHETTA 16 GFO, DFO, VGO

Chargrilled rosemary focaccia, fresh mozzarella & basil

LEMON PEPPER CALAMARI 16 GF, DF

Aioli & lemon

SALMON CEVICHE TACOS 16 DF

Coriander, lemon, green chilli & onion

MAINS

CHICKEN PARMIGIANA 32

Crumbed chicken breast, ham, PHH cheese blend, napoli sauce, mixed leaves salad & chips

BEER-BATTERED FISH & CHIPS 29 GFO, DF

Barramundi, mixed leaves salad & tartare sauce

CRISPY SKIN BARRAMUNDI 39 GF, DF

Kipfler potatoes, zucchini salad & salsa Verde

12 HR BRINED CHARGRILLED CHICKEN 34 GF, DFO

Boneless Maryland, roast potatoes, green beans & Moroccan zaalouk sauce

PHH DOUBLE CHEESEBURGER 29 GFO +2

Lettuce, tomato, onion jam, Dijon mayo, pickles & chips

SLOW-COOKED PULLED BRISKET BURGER 29 DFO, GFO

Slaw, BBQ sauce & chips

VEGGIE BURGER 28 VGO, V

Mixed vegetable patty, green tomato relish, onion, lettuce, jalapeno mayo & chips

RICOTTA & PARMESAN GNOCCHI 29 GF, V

Housemade gnocchi w/ fresh mozzarella, napoli sauce, chili garlic oil sauteed mushrooms, baby spinach

STEAKS

300G O'CONNOR PORTERHOUSE 49 GF, DFO

300G O'CONNOR SCOTCH FILLET 52 GF, DFO

Steaks served with garlic butter green beans & chips
Choice of sauce: garlic butter, gravy, mushroom gravy, pepper gravy or red wine jus

— TO — SHARE

800G SLOW-COOKED "BLACK MARKET" BRISKET \$86 GF, DF

Chimichurri, slaw, chips – Serves 2

700G SLOW-COOKED LAMB SHOULDER \$76 GF, DFO

Capsicum salsa, roast potatoes, garlic butter green beans – Serves 2

SALADS

SAN FRANCISCO CAESAR 22 GFO, DFO

Cos lettuce, crispy bacon, garlic & anchovy dressing, chilled poached egg, parmesan, croutons & lemon

BABY ROCKET & GREEN APPLE 20 GF, DF, VGO, V

Fennel, Spanish onion, honey Dijon vinaigrette, toasted seeds & raisins

WATERMELON & FRESH MOZZARELLA 22 VGO, GF, DFO, V

Cucumber, cherry tomatoes, basil, olive oil & aged balsamic

*Add protein: Slow-cooked brisket (100g) 14

Grilled chicken Maryland (250g) 14

Fried calamari (150g) 12

SIDES

CHIPS 12 GF, VG

WEDGES 14 DFO, VGO
Sour cream & sweet chilli sauce

ROAST POTATOES 12

GARLIC BUTTER GREEN
BEANS 12
VGO, GF, DFO

MIXED GREEN SALAD 12

DESSERTS

HOUSE MADE DOUGHNUTS 14

Lemon curd, strawberries & lemon balm

CHOCOLATE MOUSSE 16 GFO

Berry compote, & chocolate crumble

VANILLA PANNA COTTA 14 GF

Mixed berries & biscuit crumb

PLEASE ORDER AT THE BAR WITH
YOUR TABLE NUMBER

VG – Vegan

VGO – Vegan Option

V – Vegetarian

GFO – Gluten Option

GF – Gluten Free

DF – Dairy Free

DFO – Dairy Free
Option

10% surcharge on public holidays | 1.5% surcharge on card payments
Please advise our staff of any allergies.