



STARTERS

TASMANIAN NATURAL OYSTERS (1/2 DOZEN) \$29 DF, GF
w/ passionfruit ponzu, furikake

HOUSE MADE DIPS \$18 VGO, DFO, GFO
Hummus, spicy red capsicum w/ grilled pita bread

SOURDOUGH GARLIC BREAD \$10 V
ADD CHEESE \$4
toasted sourdough infused with garlic and herb butter. V

ANTIPASTO BOARD \$38 GFO
w/ prosciutto, hot soppressa, mild capocollo, mild soppressa, brie cheese, spiced almonds, assorted pickles, quince, crusty bread, crostini

SALMON CEVICHE TACOS 2PCS \$16 DF
w/ coriander, lemon, green chili, onion

FRIED CALAMARI \$16 GF, DF
w/ sriracha mayo

CRISPY CAULIFLOWER BITES \$16 VG, GF
w/ lime crema, peanut chili crumb

SEARED HALOUMI & KATAIFI \$18 V
w/ charred grapes, lemon honey, pistachio

BBQ CHICKEN WINGS \$18 GF, DFO
w/ homemade mild or spicy BBQ sauce, carrot & celery sticks, ranch dressing

MAINS

CHARGRILLED CHICKEN \$32 GF, DF
12hr brined boneless Maryland served with romesco, smashed potatoes and green beans

BATTERED FISH & CHIPS \$28 GFO, DF
w/ mixed leaves, tartare sauce

CHICKEN PARMIGIANA \$29
crumbed chicken breast, shaved ham, PHH signature cheese blend, Napoli w/ mixed leaves & chips

SLOW COOKED PULLED BRISKET BURGER \$29 DFO, GFO
w/ slaw, BBQ sauce, chips

PHH DOUBLE CHEESEBURGER \$29 DFO, GFO
w/ onion jam, dill pickles, Dijon mayo, chips

CRISPY SKIN BARRAMUNDI \$38 GF, DF
w/ smashed potatoes, oven dried cherry tomato, salsa verde

ROASTED JAPANESE PUMPKIN \$26 VG, GF
toasted seed crumb, rocket, sweet pea puree, aged balsamic

PISTACHIO PESTO SPAGHETTI \$26 V, VGO
baby tomatoes, spinach, garlic, parmesan

STEAKS

300G O'CONNOR PORTERHOUSE \$44 DFO, GF
served with green beans and chips, add one of the following sauces, pepper, red wine jus, mushroom, gravy, garlic butter

300G O'CONNOR SCOTCH FILLET \$49 DFO, GF
served with green beans and chips, add one of the following sauces, pepper, red wine jus, mushroom, gravy, garlic butter

— TO — SHARE

800G SLOW COOKED BRISKET \$84 GFO, DF
(SERVES 2) Rangers Valley "Black Market" MB5+, w/ chimichurri, slaw & chips

700G SLOW COOKED LAMB SHOULDER \$74 GF, DF
(SERVES 2) roasted red capsicum salsa w/ rosemary salted roast potatoes and green beans

SALADS

ASIAN CALAMARI SALAD \$26 GF, DF
w/ wombok, bean sprouts, carrots, baby spinach, green shallots, soy lime dressing

BABY ROCKET & GREEN APPLE \$19 GF, VGO
w/ shaved fennel, Spanish onion, raisins, toasted pumpkin seeds, honey Dijon vinaigrette

SAN FRANCISCO CAESAR \$21 DFO, GFO
w/ cos lettuce, anchovy, garlic, crispy bacon, parmesan, sourdough croutons, egg

*ADD SLOW COOKED BRISKET *PER 100G* \$12 | *ADD GARLIC PRAWNS (4) \$12
ADD CRUMBED CHICKEN \$12

SIDES

CHIPS \$12 GF, VG
SWEET POTATO FRIES \$14 GF, VG
lime veganise

GARDEN SALAD \$12 GF, VG
GREEN BEANS \$12 GF, VGO, DFO
w/ garlic butter

DESSERTS

CHOCOLATE PARFAIT \$16 GF
w/ chocolate ice-cream

LEMONGRASS PANNA COTTA \$15 GF
w/ berry compote

WARM ORANGE CAKE \$15 GF, DF
w/ mango sorbet

TRIO OF SORBETS \$14 VGO, GFO
mango, raspberry, lemon

**PLEASE ORDER AT THE BAR WITH
YOUR TABLE NUMBER**

VG – Vegan

V – Vegetarian

GF – Gluten Free

DFO – Dairy Free
Option

VGO – Vegan Option

GFO – Gluten Option

DF – Dairy Free

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