



STARTERS

PLOUGHMAN'S PLATTER 22
Prosciutto, smoked ham, aged cheddar,
house-made piccalilli, cornichons & warm bread

CRISPY BUFFALO CHICKEN 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

ZUCCHINI FRITTI 16 VG, V
Almond crema & chive seasoning

SALMON CEVICHE TACOS 16 DF
Coriander, lemon, green chilli & onion

SOURDOUGH GARLIC BREAD 12 V
Garlic & herb butter
ADD CHEESE +4

MAINS

CHICKEN PARMIGIANA 30
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

SLOW COOKED LAMB SHOULDER 39 DFO
Mixed grain & herb salad, pomegranate & garlic yoghurt

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

PISTACHIO PESTO ORECCHIETTE 26 V, VGO
Confit garlic, baby tomatoes, snow peas, spinach & parmesan

**800G SLOW COOKED "BLACK MARKET"
BEEF BRISKET 86** GF, DF
(Serves 2 people) chimichurri, slaw & chips

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

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 **V** – Vegetarian **GF** – Gluten Free **DFO** – Dairy Free
VGO – Vegan Option **GFO** – Gluten Option **DF** – Dairy Free Option

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