

LUNCH MENU

- BREADS & SMALL PLATES -

GARLIC BREAD (V)	SML - \$5.⁵⁰	LRG - \$10	LOADED FRIES - SHAVED PARMESAN, CHEESY BACON SAUCE	\$19
- WITH CHEESE (V)		\$13	SALT & PEPPER SQUID - TARTARE (M)	\$17
- WITH BACON & CHEESE		\$14	PORK BELLY BITES - ASIAN BBQ & SESAME SAUCE	\$24
- WITH FETTA & CARAMELISED ONION (V)		\$15	COB LOAF - BACON & 3 CHEESE WITH SOURDOUGH	\$20

- BRUSCHETTA- CHEFS RECOMMENDATION -

HEIRLOOM TOMATOES, BURRATA CHEESE, BALSAMIC, OLIVE OIL, GRILLED SOURDOUGH, PESTO (V) SERVES 1-3 PEOPLE **\$23**

- FROM THE PIZZA OVEN -

SOU DOUGH COB - HOT STONE BAKED FROM OVEN WITH CULTURED BUTTER, BALSAMIC GLAZE & OLIVE OIL (V)	\$19
ROASTED OLIVES - MIXED AUSTRALIAN OLIVES WITH CHILLI AND GARLIC SERVED WARM (V)	\$12
BRIE PIZZA - NEAPOLITAN STYLE PIZZA WITH BRIE CHEESE, HOT HONEY, ROSEMARY AND OLIVE OIL (V)	\$19

- PUB CLASSICS -

CHICKEN BREAST SCHNITZEL - PANKO CRUMBED WITH CHIPS & SALAD	\$22
VIRGIN PARMIGIANA - NAPOLETANA SAUCE, GRILLED CHEESE WITH CHIPS & SALAD	\$25
AUSSIE PARMIGIANA - HAM, NAPOLETANA SAUCE, GRILLED CHEESE WITH CHIPS & SALAD	\$25
AMERICAN PARMIGIANA - BACON, NAPOLETANA SAUCE, GRILLED CHEESE, CHIPS & SALAD	\$25
CHILLI PARMIGIANA - BACON, TALAPENOS, NAPOLETANA SAUCE, GRILLED CHEESE, CHIPS & SALAD	\$25
FLATHEAD FILLETS - BEER BATTERED, TARTARE, LEMON WITH CHIPS & SALAD (M)	\$24
LAMB & ROSEMARY SAUSAGES - MASH & ONION GRAVY	\$23
SALT & PEPPER SQUID - TARTARE, CHIPS & SALAD (M)	\$23
HALOUMI BURGER - GRILLED HALOUMI, LETTUCE, TOMATO, CARAMELISED ONION & BEETROOT RELISH, CHIPS (V)	\$31
SCHNITZEL BURGER - LETTUCE, TOMATO, BACON, CHEESE, BURGER SAUCE & CHIPS	\$31
LAMB CUTLETS (2) - HERB CRUMBED WITH CHIPS & SALAD	\$30
FARMERS LUNCH - SIRLOIN, LAMB CUTLET, LAMB SAUSAGE, CHIPS & PEPPER SAUCE	\$40
OPEN STEAK SANDWICH - WAGYU STEAK, CARAMELISED ONION, LETTUCE, BACON, TOMATO, CHEESE, BURGER SAUCE & CHIPS	\$42

- PASTA & RISOTTO -

ALL WITH PARMESAN

BACON CARBONARA - BACON, CRACKED PEPPER, CREAM	\$20
-ADD MUSHROOMS	\$3
-ADD CHICKEN	\$6
BOLOGNESE - HOUSE MINCED BEEF AND LAMB, TOMATO	\$24
BEEF RAGU - SLOW COOKED BEEF, PULLED LAMB, SEMI-DRIED TOMATO, FRESH PESTO, CREAM	\$25
LAMB RISOTTO - PULLED LAMB, ROAST VEGETABLES, SOFT FETTA (GF)	\$22
PRAWN RISOTTO - 6 LARGE PRAWNS, BACON, CANDIED WALNUTS (GF, M)	\$31
VEGETARIAN RISOTTO - ROAST VEGETABLES, TOMATO, FRESH PESTO, FETTA (V, GF)	\$24
PESTO CHICKEN PASTA - SEMI-DRIED TOMATOES, PESTO, CREAM, BABY SPINACH, CHICKEN	\$25
CHILLI PRAWN PASTA - GARLIC, TOMATO, CHILLI, 6 LARGE PRAWNS (M)	\$31
ITALIAN STYLE MEATBALLS - 6 MEATBALLS, VODKA SAUCE, CHILLI, CHERRY TOMATOES	\$24
WAGYU STEAK PASTA - WAGYU, BABY SPINACH, BACON, CREAM	\$26

PLEASE advise staff of
any ALLERGIES &/or
DIETARY REQUIREMENTS
15% Surcharge Public
Holidays & Sundays

(V) - Vegetarian
(GF) - Gluten Free

- SAUCES & CONDIMENTS -

ALL SERVED ON THE SIDE - \$3 EACH

- GARLIC SAUCE (GF) - MUSHROOM SAUCE - DIANNE (GF)
- BEARNAISE (GF) - HOLLANDAISE (GF) - GRAVY - PEPPER JUS
- GARLIC PRAWN SAUCE (GF, M) - \$14

CONDIMENTS - .50c EACH

- SWEET CHILLI, MUSTARD, MAYONNAISE, AIOLI, MINT SAUCE

Country of Origin Seafood

A - Australian

I - Imported

M - Mixed (both imported and Australian)

- ARTISAN PIZZA 12" -

OUR OWN STYLE HOUSEMADE DOUGH, MADE WITH OUR HOUSE SOURDOUGH STARTER AND A BLEND OF AN AUSTALIAN ORGANIC FLOUR AND AN ITALIAN OO FLOUR, THIN & CRISPY, LIGHT PUFFY CRUST, COOKED WELL DONE IN ITALIAN STONE OVEN

HONEY PIG - TOMATO BASE, PEPPERONI & HOT HONEY	\$28
ITALIAN STALLION - TOMATO BASE, PROSCIUTTO, BURRATA CHEESE, ROCKET,	\$34
MARGARITA - TOMATO BASE, BASIL, BOCCONCINI	\$26
VEGETARIAN - ROAST CAPSICUM, OLIVES, MUSHROOM, SEMI-DRIED TOMATOES, BURRATA CHEESE, PESTO, BABY SPINACH (V)	\$32
HAWAII 5-0 - TOMATO BASE, DOUBLE SMOKED HAM, PINEAPPLE	\$29
MEDITTERANEAN - TOMATO BASE, MUSHROOMS, DOUBLE SMOKED HAM, PEPPERONI, OLIVES, PESTO, SHAVED PARMESAN	\$28
MEATY BEASTY - HONEY BBQ BASE, DOUBLE SMOKED HAM, BACON, PEPPERONI, CHICKEN, ITALIAN SAUSAGE	\$32
TIPSY PIG - VODKA SAUCE BASE, PEPPERONI, RICOTTA, PARMESAN, HOT HONEY	\$29
SATAY CHICKEN - PEANUT SATAY SAUCE, SPANISH ONION, MARINATED CHICKEN, CARAMELISED CAPSICUM, BABY SPINACH	\$29
ITALIAN MEATBALL - VODKA SAUCE BASE, 16 ITALIAN SAUSAGE MEATBALLS, CHILLI, BASIL, PARMESAN	\$28

GLUTEN FREE BASES AVAILABLE +\$2

- FROM THE GRILL -

ALL STEAKS SEASONED WITH SEA SALT AND HOUSE CRACKED PEPPERCORNS

SERVED WITH CHIPS & SALAD (GF)

(VEGETABLES INSTEAD OF SALAD + \$3)

400g+ RIB EYE SCOTCH FILLET - 150 DAY GRAIN FED	\$55
THICK CUT, TENDER, JUICY, GOOD MARBLING	
250g+ WATERVALE SIRLOIN - 150 DAY GRAIN FED	\$34
CONSISTENT FLAVOUR, TENDER	
WAGYU MEDALLIONS TOP CAP LOIN - MB SCORE 8-9	200g - \$35
FINE MARBLE, JUICY RICH BITE, BUTTERY TASTE	350g - \$51
300G WAGYU MINUTE STEAK - MB SCORE 4-5	\$32
TENDERISED MEDALLIONS, MILD BUTTERY FLAVOUR	
300g+ GRILLED HERB MARINATED CHICKEN BREAST	\$28

TURN INTO A SURF N TURF WITH GARLIC PRAWN (M) SAUCE AND SALT & PEPPER SQUID (M) \$18.⁵⁰

- SALADS -

CARAMELISED ROAST VEGETABLE SALAD - ROAST BEETROOT, LEAFY GREENS, SWEET POTATO, RED PEPPERS, PECANS, GRILLED GREENS, CHERRY TOMATOES, SOFT FETTA, BALSAMIC GLAZE, PARMESAN (V, GF) **\$34**

SALAD ADDITIONS:

- HALOUMI (V, GF) - \$8 • CHICKEN (GF) - \$8
- 6 PRAWNS (GF, M) - \$13 • SALT & PEPPER SQUID (M) - \$9
- WAGYU (GF) - \$8

- KIDS MENU -

WITH TOMATO SAUCE UNLESS STATED
BATTERED FISH & CHIPS (M) \$12
BOLOGNESE W PASTA \$12
SCHNITZEL & CHIPS \$12
DINO NUGGETS & CHIPS \$12
SAUSAGES, CHIPS & GRAVY \$14
MINUTE STEAK, CHIPS, GRAVY \$16