

LUNCH MENU

- BREADS & SMALL PLATES -

GARLIC BREAD (v)	SM-L - \$5 LRG - \$9.50	LOADED FRIES -CHEESE & BACON SAUCE	\$18
- WITH CHEESE (v)	\$12.50	SALT & PEPPER SQUID - TARTARE (M)	\$16
- WITH BACON & CHEESE	\$13.50	PORK BELLY BITES - ASIAN BBQ & SESAME SAUCE	\$23
- WITH FETTA & CARAMELISED ONION(v)	\$14.50	COB LOAF -BACON & 3 CHEESE WITH SOURDOUGH	\$19

- BRUSCHETTA- CHEFS RECOMMENDATION -

HEIRLOOM TOMATOES, BURRATA CHEESE, BALSAMIC, OLIVE OIL, GRILLED SOURDOUGH, PESTO (v) SERVES 1-3 PEOPLE	\$23
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- FROM THE PIZZA OVEN-

Soudough COB - HOT STONE BAKED FROM OVEN WITH CULTURED BUTTER, BALSAMIC GLAZE & OLIVE OIL (v)	\$18
ROASTED OLIVES - MIXED AUSTRALIAN OLIVES WITH CHILLI AND GARLIC SERVED WARM (v)	\$11
BRIE PIZZA - NEAPOLITAN STYLE PIZZA WITH BRIE CHEESE, HOT HONEY, ROSEMARY AND OLIVE OIL (v)	\$18

- PUB CLASSICS -

CHICKEN BREAST SCHNITZEL - PANKO CRUMBED WITH CHIPS & SALAD	\$21
VIRGIN PARMIGIANA - NAPOLETANA SAUCE, GRILLED CHEESE WITH CHIPS & SALAD	\$24
AUSSIE PARMIGIANA - HAM, NAPOLETANA SAUCE, GRILLED CHEESE WITH CHIPS & SALAD	\$24
AMERICAN PARMIGIANA - BACON, NAPOLETANA SAUCE, GRILLED CHEESE, CHIPS & SALAD	\$24
CHILLI PARMIGIANA - BACON, JALAPENOS, NAPOLETANA SAUCE, GRILLED CHEESE, CHIPS & SALAD	\$24
FLATHEAD FILLETS - BEER BATTERED, TARTARE, LEMON WITH CHIPS & SALAD (M)	\$23
LAMB & ROSEMARY SAUSAGES - MASH & ONION GRAVY	\$22
SALT & PEPPER SQUID - TARTARE, CHIPS & SALAD (M)	\$22
HALOUMI BURGER - GRILLED HALOUMI, LETTUCE, TOMATO, CARAMELISED ONION & BEETROOT RELISH, CHIPS (V)	\$30
SCHNITZEL BURGER - LETTUCE, TOMATO, BACON, CHEESE, BURGER SAUCE & CHIPS	\$30
LAMB CUTLETS (2) - HERB CRUMBED WITH CHIPS & SALAD	\$29
FARMERS LUNCH - SIRLOIN, LAMB CUTLET, LAMB SAUSAGE, CHIPS & PEPPER SAUCE	\$39
OPEN STEAK SANDWICH - WAGYU STEAK, CARAMELISED ONION, LETTUCE, BACON, TOMATO, CHEESE, BURGER SAUCE & CHIPS	\$39

-PASTA & RISOTTO-

ALL WITH PARMESAN

BACON CARBONARA - BACON, CRACKED PEPPER, CREAM	\$19
-ADD MUSHROOMS \$3	-ADD CHICKEN \$5
BOLOGNESE - HOUSE MINCED BEEF AND LAMB, TOMATO	\$23
BEEF RAGU - SLOW COOKED BEEF, PULLED LAMB, SEMI-DRIED TOMATO, FRESH PESTO, CREAM	\$24
LAMB RISOTTO - PULLED LAMB, ROAST VEGETABLES, SOFT FETTA (GF)	\$24
PRAWN RISOTTO - 6 LARGE PRAWNS, BACON, CANDIED WALNUTS (GF,M)	\$30
VEGETARIAN RISOTTO - ROAST VEGETABLES, TOMATO, FRESH PESTO, FETTA (V,GF)	\$23
PESTO CHICKEN PASTA - SEMI-DRIED TOMATOES, PESTO, CREAM, BABY SPINACH, CHICKEN	\$24
CHILLI PRAWN PASTA - GARLIC, TOMATO, CHILLI, 6 LARGE PRAWNS (M)	\$30
ITALIAN STYLE MEATBALLS - 6 MEATBALLS, VODKA SAUCE, CHILLI, CHERRY TOMATOES	\$23

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	\$27
ITALIAN STALLION - TOMATO BASE, PROSCIUTTO, BURRATA CHEESE, ROCKET,	\$33
MARGARITA - TOMATO BASE, BASIL, BOCCONCINI	\$25
VEGETARIAN - ROAST CAPSICUM, OLIVES, MUSHROOM, SEMI-DRIED TOMATOES, BURRATA CHEESE, PESTO, BABY SPINACH (v)	\$31
HAWAII 5-0 - TOMATO BASE, DOUBLE SMOKED HAM, PINEAPPLE	\$28
VEGGIE 2.0 - RICOTTA, ROAST GARLIC, CHERRY TOMATOES, CHILLI, CARAMELISED ONION, ROCKET (v)	\$26
MEDITERRANEAN - TOMATO BASE, MUSHROOMS, DOUBLE SMOKED HAM, PEPPERONI, OLIVES, PESTO, SHAVED PARMESAN	\$27
MEATY BEASTY - HONEY BBQ BASE, DOUBLE SMOKED HAM, BACON, PEPPERONI, CHICKEN, ITALIAN SAUSAGE	\$31
BBQ LAMB - HONEY BBQ BASE, PULLED LAMB, SWEET POTATO, DANISH FETTA, BABY SPINACH, CARAMELISED ONION	\$33
GARLIC PRAWN - TOMATO BASE, 8 GARLIC PRAWNS (M), ROCKET, CARAMELISED ONION, GRILLED PEPPERS, DANISH FETTA, CHIPOTLE AIOLI	\$38
TIPSY PIG - VODKA SAUCE BASE, PEPPERONI, RICOTTA, PARMESAN, HOT HONEY	\$28
SATAY CHICKEN - PEANUT SATAY SAUCE, SPANISH ONION, MARINATED CHICKEN, CARAMELISED CAPSICUM, BABY SPINACH	\$28
ITALIAN MEATBALL - VODKA SAUCE BASE, 16 ITALIAN SAUSAGE MEATBALLS, CHILLI, BASIL, PARMESAN	\$27

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	\$32
CONSISTENT FLAVOUR, TENDER	
WAGYU MEDALLIONS TOP CAP LOIN - MB SCORE 8-9	200g - \$32
FINE MARBLE, JUICY RICH BITE, BUTTERY TASTE	350g - \$51
300G WAGYU MINUTE STEAK - MB SCORE 4-5	\$28
TENDERISED MEDALLIONS, MILD BUTTERY FLAVOUR	
300G+ GRILLED HERB MARINATED CHICKEN BREAST	\$26

TURN INTO A SURF N TURF WITH GARLIC PRAWN (M) SAUCE AND SALT & PEPPER SQUID (M) \$18

- SALADS -

CARAMELISED ROAST VEGETABLE SALAD - ROAST BEETROOT, LEAFY GREENS, SWEET POTATO, RED PEPPERS, PECANS, GRILLED GREENS, SOFT FETTA, BALSAMIC GLAZE, PARMESAN (v,GF)	\$32
WAGYU BEEF SALAD - LEAFY GREENS, CHERRY TOMATOES, AVOCADO, HALOUMI, ORANGE, HOUSE ITALIAN RED WINE DRESSING (GF)	\$36

SALAD ADDITIONS:

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

- 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