

# STARTERS & SHARING

<b>bakers cob loaf</b> garlic & mozzarella	<b>6</b>
<b>dips &amp; pita</b> house made, charred pita & penfield wild olives (gfor,v)	<b>12</b>
<b>potato wedges</b> sweet chilli & sour cream (v)	<b>10</b>
<b>fish taco (2)</b> flathead, asian slaw, fried shallots & flour tortillas	<b>16</b>
<b>korean fried chicken taco (2)</b> kimchi, kewpie, flour tortillas & coriander	<b>16</b>
<b>crispy duck spring rolls (3)</b> spicy plum sauce	<b>16</b>
<b>sriracha buffalo wings (6)</b> bacon & blue cheese dipping sauce	<b>16</b>

# SIDES

<b>house salad</b> spanish onion, cherry tomato, fetta, kalamata olives, cucumber & leaves (v,gf)	<b>8</b>
<b>sweet potato fries</b> crumbled feta & spicy mayonnaise (v)	<b>8</b>
<b>salted fries</b> aioli & tomato relish (v)	<b>8</b>
<b>tempura mixed vegetables</b> wasabi aioli	<b>8</b>

# GRAZIER'S STEAKS

<b>250g graziers rump</b>	<b>26</b>
<b>300g scotch fillet</b>	<b>36</b>
<b>350g porterhouse</b>	<b>32</b>
<b>400g graziers rib-eye</b>	<b>42</b>
<b>all steaks char-grilled to your liking w/ salted fries, slaw &amp; choice of gravy, pepper, mushroom</b>	

# BURGERS

<b>korean fried chicken</b> herbs & spices, asian slaw & kewpie mayo	<b>24</b>
<b>angus beef</b> smokey bacon, american cheddar, pickles, relish, red onion, lettuce & tomato	<b>24</b>
<b>grilled vegan</b> beetroot bun, vegan aioli, cheddar, spanish onion, tomato & lettuce	<b>24</b>
<b>all burgers served w/ salted fries</b>	

# FAVOURITES

<b>chicken yiros</b> skewered marinated fillet, charred pita, salad, tzatziki & fries	<b>26</b>
<b>master stock braised pork belly</b> tempura scallops, sweet potato mash, crisp greens & wasabi mayonnaise	<b>30</b>
<b>crispy nt barramundi &amp; prawns</b> malay inspired broth, noodles, bok choy, shallots & coriander	<b>30</b>
<b>ale battered garfish</b> lemon, salad, salted fries & aioli	<b>26</b>
<b>szechuan pepper &amp; salt squid salad</b> salted fries, aioli & lemon	<b>26</b>
<b>250g angus beef or chicken breast schnitzel</b> salted fries, slaw & choice of gravy, pepper, mushroom	<b>22</b>

# EXTRA SAUCES & TOPPINGS

<b>creamy mushroom (gf)</b>	<b>4</b>
<b>triple peppercorn cream (gf)</b>	<b>2</b>
<b>pan gravy (gf)</b>	<b>2</b>
<b>kilpatrick, bacon, cheese, hickory</b>	<b>4</b>
<b>parmi, ham, nap &amp; cheese</b>	<b>4</b>
<b>aussi, bacon, cheese, hickory, egg</b>	<b>4</b>
<b>surf n turf, creamy garlic sauce (gf)</b>	<b>6</b>

# WOOD FIRE PIZZAS 12"

<b>gluten free base</b>	<b>2</b>
<b>bbq chicken</b> smoky bacon, pineapple & hickory bbq sauce	<b>22</b>
<b>yiros</b> shredded lamb, spanish onion, cherry tomato & tzatziki	<b>24</b>
<b>vegan</b> roasted artichoke, red peppers, zucchini, mushroom, onion, cherry tomato, rocket & vegan mozzarella	<b>22</b>
<b>watermark</b> pepperoni, smokey bacon, red onion, peppers, mushroom & penfield kalamatas	<b>22</b>
<b>margarita</b> cherry tomato, bocconcini & oregano (v)	<b>20</b>
<b>new york</b> pepperoni & cheese	<b>22</b>
<b>three farms</b> chorizo, roasted chicken, seasoned lamb & hickory bbq sauce	<b>24</b>
<b>spanish</b> gulf prawns, chorizo, bocconcini, chilli flakes & aioli	<b>24</b>

**food allergies** food allergies: please be aware that all care is taken when catering for special requirements. it must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner. 08/19

