

SPARKLING WINE

	Bottle	Glass
Pommery NV Brut	\$95	\$20
Conversationalist Prosecco	\$49	\$11
Da Luca Prosecco	\$49	
Veuve D'Argent Blanc De Blancs	\$52	\$12
Taltarni sparkling rose	\$56	\$13
Heidsieck & Co Monople	\$87	

WHITE WINE

	Bottle	Glass
Jim Barry The Atherley Riesling	\$67	
Best western Riesling	\$66	\$14
Like It Like That Pinot Grigio	\$53	\$12
Cantina di Gambellara Grigio doc	\$67	
Sparrow and Barrow Sauvignon Blanc	\$48	\$11
Wills Domain Mystic Spring Sauvignon Blanc	\$61	
Org De Rac Chenin Blanc 2023	\$56	
Lienert Vineyards Roussanne	\$62	
Wills Domain Eightfold Chardonnay	\$61	\$13
Long Story Short 26 Maples Chardonnay	\$89	

RED WINE

	Bottle	Glass
Abbotts and Delaunay Pinot noir	\$56	\$13
The Nook king valley Pinot Noir	\$52	
Taltarni Pinot noir	\$64	
Long Story Short 26 Maples Pinot Noir	\$72	
Argento Malbec	\$54	\$12
Georges Duboeuf Beaujolais Villages	\$51	\$11
Best western Bin 1 shiraz	\$63	\$14
Hares Chase Springer Shiraz	\$69	
Jim Barry The Atherley Cabernet Sauvignon	\$81	
Castelli estate Cab Sav	\$92	

ROSE

	Bottle	Glass
Maison Francaise Rose	\$51	\$11
Bird In Hand Rose	\$76	
Chateau La Gordonne Rose	\$68	

BEER TAPS

	Pot	Schooner	Pint	Jug
KIRIN ICHB 5%	\$8	\$13	\$17	\$35
HAHN SUPERDRY	\$7	\$11	\$14	\$29
GUINNESS	\$8	\$12	\$16	\$32
S & W PACIFIC ALE	\$8	\$13	\$17	\$35
LITTLE CRT PA	\$8	\$13	\$17	\$34
CARLTON DRAUGHT	\$8	\$12	\$16	\$32
GREAT NORTHERN SUPER CRISP LAGER	\$7	\$11	\$14	\$29
HARD RATED LEMON	\$11	\$17	\$22	\$44
HEINEKEN	\$8	\$13	\$17	\$34
JAMES SQUIRE ORCHARD CRUSH	\$7	\$11	\$14	\$29
LITTLE DRAGON GINGER BEER	\$7	\$11	\$14	\$29

COCKTAILS

Passione Spritz Passionfruit, Vanilla, Lemon, Prosecco	\$17
Aperol Fizz Aperol, Tonic, Prosecco, Blood orange, Lime	\$16
Limoncello Spritz Limoncello, Prosecco	\$16
Appletown Spritz Pucker, Apple Juice, Prosecco, Kiwi	\$17
Rhapsody Highball AusDistCo Rhapsody Gin, Lemon, Soda	\$21
Singleton Highball Singleton 12 yr, Soda, Lemon	\$21

BEER RTD

Heineken Silver 330ml	\$11	White Rabbit Dark Ale 330ml	\$14
Little Crt Hazy IPA 375ml	\$13	1 Boags Prem 375ml	\$11
James SQ 150 Lashes 330ml	\$11	MOO BREW DARK ALE 330ml	\$11
Hahn Prem Lght 375ml	\$9	PERONI RED 330ml	\$8
Furphy Ale 375ml	\$11	CORONA 330ml	\$11
Kilkenny 470ml	\$15	4PINES PALE ALE 330ml	\$12
Kosciuszko 330ml	\$12		

STARTERS & SHARING PLATES

SOFT TORTILLA TACOS (two) GFO \$16.00
served with corn salsa & cabbage slaw
CRISPY CHICKEN WITH AIOLI
GRILLED PRAWNS WITH SMOKY CHIPOTLE
BATTERED BARRAMUNDI WITH TARTARE
TOFU WITH SRIRACHA MAYO

CHICKEN BITES \$16.00
crispy chicken breast tender bites
with nahm jim mayo

6 CHICKEN WINGS \$10.00
12 CHICKEN WINGS \$17.00
choose from
plain fried
honey soy garlic
buffalo



MEAT & GRILL

LAMB SHANK \$32.00
slow braised lamb shank served with
charred broccolini and mash

SWORDFISH \$34.00
chargrilled mediterranean swordfish,
served with saffron & pea risotto, micro
herb salad in rice paper bowl

STRIPLOIN MB2 250G \$34.00
RUMP STEAK MB4 250G \$32.00
choose between
steamed Vegetables & chips or
side salad and chips
Choice of sauce
red wine jus
mushroom
peppercorn

PORK BELLY LGO \$17.00
twice-cooked pork belly, with a rich
caramelised glaze for a balance of deep,
savoury flavour and subtle sweetness, with
Asian pickle salad and fresh herbs

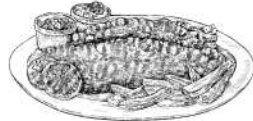
LEMON & CHILLI CALAMARI LGO \$18.00
crispy Calamari on a bed of rocket,
parmesan cheese & sundried tomato,
topped with dill mayonnaise

PUMPKIN ARANCINI VO LGO \$18.50
pumpkin arancini with house made
napoli sauce

TURKISH GARLIC BREAD \$9.00
add cheese +3

SALADS

THAI BEEF SALAD LGO / VGO \$24.00
tender beef tossed in thin rice noodles,
cucumber, cherry tomatoes, shallots, mint
leaves, Thai basil, cilantro, bean shoots,
house Thai dressing



BURRITO BOWL LGO \$24.00
Mexican rice, black beans, corns,
avocado sauce, salsa criolla
choose between
chipotle grilled chicken / marinated
grilled beef / fried enoki mushroom

SIDES

POTATO CHIPS \$12.00
aioli

POTATO WEDGES \$14.00
sweet chilli & sour cream

SWEET POTATO CHIPS \$14.00
aioli

STEAMED SEASONAL VEG \$13.00
olive oil and sea salt

POTATO MASH \$13.00
creamy mash potato with herb
butter

Vgo - Veg Option on request / Gfo - Gluten Free Option on request / LGO - Low gluten Option / Vg - Vegetarian /
V-Vegan / Nfo - Nut Free Option / VO - Vegan option on request / DFO - Dairy Free Option on request
Please advise a member of our team if you have specific dietary requirements

CLASSICS

FISH & CHIPS \$26.00
barramundi fillet coated in our house
made light beer batter, chips tartare
sauce & side salad

CHICKEN PARMIGIANA \$27.00
house made chicken schnitzel topped
with Napoli sauce, ham, melted cheese,
chips and side salad

MAKE IT MEXICAN +3
chicken schnitzel, salsa sauce, corn
chips, jalapenos, cheese, finished with
Guacamole, sour cream and chips

KEEP IT AUSSIE +3
chicken schnitzel, topped with bbq
sauce, bacon, fried egg, cheese and
served chips & salad

add sauce +3
red wine jus
mushroom
peppercorn

CHICKEN TIKKA MASALA GFO \$24.00
mildly spiced chicken curry with
onions & capsicum, charred naan
bread, white rice & papadam

BANGER & MASH LGO \$25.00
Coil pork & fennel sausage with
potato mash, pearl onion jus,
green peas

CHICKEN IRISH SPICE BAG \$24.00
10mm fried-chips, deep fried
chicken breast pieces, roasted
onion & capsicum tossed in
house made Irish spice mix &
side curry sauce

BEEF RISSOLES LGO \$24.00
Juicy house-made beef rissoles, crafted
with herbs and spices, grilled and served
with a rich mushroom gravy and mash

PASTA & RICE

BEEF LASAGNE \$24.50
traditional style beef lasagne served with
salad
garlic bread +4

PENNE CARBONARA GFO \$24.00
creamy pasta tossed with cream bacon,
parsley, chives and parmesan cheese
+ chicken 6

CHICKEN & CHORIZO PAELLA LGO \$25.00
fragrant saffron infused slow cooked rice
with vegetables, chicken & chorizo



BURGERS

THAI CHICKEN BURGER \$24.00
juicy house made chicken patty, cumber,
bean shoots and coriander topped with
chili Nahm Jim mayo, chips

VEGETABLE BURGER \$24.00
veg Patty, black bean Mayo, lettuce
tomato, pickled Vegetables & chips

SIGNATURE BEEF BURGER \$25.00
180gm beef patty, cheesy aioli sauce,
lettuce, fresh tomato, onion rings & side of
chips

PHILLY STEAK SANDWICH GFO \$24.00
thinly sliced marinated sirloin steak
cooked with onion, capsicum and topped
with melted provolone cheese

DESSERTS \$16

STICKY DATE PUDDING
butterscotch sauce

APPLE CRUMBLE
vanilla ice cream

CHOCOLATE BROWNIE
berries and ice cream

AFFOGATO
espresso shot, vanilla ice cream and choice of
liqueur - Frangelico / Kahlua / Baileys/ Jamieson