

SNACKS & SHARES

Panazzo All'aglio VE <i>Garlic bread</i>	14
Marinated Sicilian Olives GF, VE	8
Arancini Bolognese (4) <i>Cherry tomato sauce & shaved parmesan</i>	18
Antipasto <i>18 month aged prosciutto, soppressa, mortadella, buffalo mozzarella & focaccia</i>	23
Salt & Pepper Squid <i>Spiced salt & lime aioli</i>	16
Fries V <i>Aioli</i>	12

ASIAN MARKET KITCHEN

Pork & Cabbage Dumplings <i>Chilli, black vinegar & green shallot</i>	16
Vegetable Dumplings V <i>House-made chilli oil, black vinegar & shallot</i>	16
Prawn Dumplings <i>House-made chilli oil, black vinegar & sesame</i>	16
Yellow Fin Tuna Tostada (2) <i>Cucumber, white soy, crispy chilli & sesame</i>	21
Korean Fried Chicken Wings <i>Chilli, shallot & garlic</i>	18

SALADS & BOWLS

Tuna Noodle Salad <i>Yellow fin tuna, cucumber, avocado, green tea noodles, Asian greens, sesame dressing & furikake</i>	29
The Flynn B.L.T.C Salad <i>Bacon, lettuce, tomato, chicken, eschallots, soft boiled egg, shaved Parmesan, pangrattato & caesar dressing</i>	27
Japanese Rice Bowl <i>Pickled red onion, edamame, cherry tomato, ginger, shallot, kewpie mayo & sushi rice</i>	
• Salt & Pepper Tofu (V)	22
• Chicken Katsu	25
• Seared Salmon	26

MAINS

The Flynn Fish & Chips <i>Humpty-Doo Barramundi, lemon, chunky tartare & fries</i>	26
Chicken Schnitzel <i>Panko crust, slaw, fries, aioli & lemon</i>	24
Chicken Parmì <i>Panko crust, slaw, fries, aioli & lemon</i>	29
Grilled King Prawns (3) <i>Chilli, miso, lime, garlic butter & focaccia</i>	38
Grilled Half Chicken GF <i>White miso, spiced yogurt, shallot & cucumber salad</i>	32
Steak Frites <i>250g Riverina black Angus rump cap MB2+, fries & Café de Paris butter</i>	35
Riverina Scotch Fillet 300g MB2+ <i>Creamy potato mash & mushroom sauce</i>	46

BURGERS & ROLLS

King Prawn Roll (2) <i>Celery, chives, lemon kewpie mayo, brioche roll & crisps</i>	26
Cheeseburger <i>Smash patty, cheese, onion, lettuce, pickles & burger sauce.</i> <i>Vegetarian option available</i>	24
Sichuan Fried Chicken Burger <i>Buttermilk chicken thigh fillet, iceberg, pickles & chilli aioli</i>	24
Barramundi Burger <i>Lettuce, tartare, pickles & fries</i>	25
Burger Add Ons \$3 Streaky bacon \$5 Grass fed beef patty OR South West fried chicken \$2 Gluten free bun \$2 Truffle fries	

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ASK OUR FRIENDLY STAFF
AT THE BAR TO JOIN

HAND STRETCHED PIZZA & PASTA

Margherita V <i>San Marzano, stracciatella, basil</i>	22
Gamberi <i>King prawn, roast capsicum, fior di latte, green chilli & oregano</i>	25
Diavola <i>San Marzano, fior di latte, spicy sopressa, Italian sausage, mushroom & black olive</i>	25
Pepperoni <i>LP's smoked pepperoni, mushroom & oregano</i>	25
Rigatoni alla Vodka V <i>Napoli sauce, stracciatella, chilli & pangrattato</i>	25
Spanner Crab Malfadine <i>Chilli, garlic, white wine & tomato</i>	32

SIDES

Fries & Aioli V	12
Truffle Fries & Parmesan V	14
Steamed Asian Greens VE, GF <i>Bok choy, choy sum, Gai lan & black vinegar</i>	14
Butterleaf Salad VE, GF <i>Cucumber, green peppers & citrus vinaigrette</i>	12
Creamy Mash Potato V	12

SAUCES

Aioli, roast chicken gravy, Café de Paris butter, green peppercorn, mushroom & house-made chilli oil	3 EA
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DESSERTS

Cheesecake V <i>Crushed oreo biscuit, blueberry & lemon compote</i>	14
Affogato V, GF <i>Vanilla bean ice-cream & espresso</i> <i>Add Frangelico, Baileys, Kahlua or Amaretto</i>	9

V - Vegetarian | VE - Vegan | GF - Gluten Free

Our menu contains allergens & is prepared in a kitchen that handles nuts, shellfish, gluten & eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

COCKTAILS

SIGNATURES

Rum-believable	22
<i>Bacardi, blue curaçao & pineapple juice</i>	
Matcha Melon Fizz	21
<i>Midori Melon Liqueur, junmai sake, matcha & fresh lemon juice</i>	
Strawberry Coconut Margarita	24
<i>El Jimador Tequila, Cointreau, coconut cream, strawberry purée, agave nectar & fresh lime juice</i>	
Bittersweet Sour	19
<i>Gin, Aperol, strawberry syrup, fresh lemon juice & egg white</i>	
Passion Punch	22
<i>Vodka, Aperol, passionfruit purée, pineapple juice & fresh lime juice</i>	
Passionfruit Iced Tea	21
<i>Vodka, fresh lemon juice, iced tea & passionfruit purée</i>	
Smoky Peach Paloma	23
<i>Mezcal, El Jimador Tequila, pink grapefruit juice & peach syrup</i>	
Apple Pie Highball	19
<i>Fireball Cinnamon Whisky, vanilla vodka & fresh apple juice</i>	

CLASSICS

Amaretto Sour	22
<i>Disaronno Amaretto, fresh lemon juice, simple syrup & egg white</i>	
Lychee Martini	19
<i>Vodka, lychee liqueur & fresh lime</i>	
Margarita	21
<i>El Jimador Tequila, Cointreau & fresh lime</i>	
Tommy's Margarita	20
<i>El Jimador Tequila, fresh lime & agave</i>	
Cosmopolitan	19
<i>Citrus vodka, Cointreau, cranberry juice & fresh lime</i>	
Espresso Martini	21
<i>Vodka, Kahlua & espresso</i>	
Moscow Mule	20
<i>Vodka, lime juice & ginger beer</i>	

**FANCY A COCKTAIL THAT'S NOT ON THE LIST? JUST ASK!
OUR BARTENDERS HAVE YOU COVERED**

WINES

SPARKLING

	150ml	250ml	Bottle
Vivo Sparkling AUS	9		39
Da Luca Prosecco Veneto ITA	13		55
Croser Vintage Piccadilly Valley			80
Veuve Clicquot Brut NV Reims FRA			139
Dom Pérignon Brut Vintage 2015 Epernay FRA			500

WHITE

Lorimer Chardonnay AUS	9	14	39
Orlando 'Lyndale' Chardonnay Adelaide Hills SA			78
Grant Burge 'Benchmark' Sauvignon Blanc AUS	10	16	45
3 Tales Sauvignon Blanc Marlborough NZ	13	20	55
Rolf Binder Riesling Eden Valley SA	13	20	55
Rutherglen Estate Pinot Grigio Rutherglen VIC	12	19	53
Bay of Fires Pinot Gris Tasmania AUS			70
Domaine Jean Defaix 2023 Vaillons Premier Cru 2023 Chablis FRA			120
Domaine Lamy-Pillot Chassagne-Montrachet Pot Bois Blanc 2023 Burgundy FRA			260

ROSÉ & SWEET

Willowglen Moscato Margaret River WA	9	14	39
Days of Rosé, Rosé South Australia AUS	12	19	53
Arc du Soleil Rosé Provence FRA	16	25	65

RED

Lorimer Shiraz AUS	9	14	39
Grayling Pinot Noir Waipara NZ	11	17	49
Amisfield Pinot Noir Central Otago NZ			125
St Hallett 'Black Clay' Shiraz Barossa Valley SA	14	22	60
Katnook 'Founders Block' Merlot Coonawarra SA	12	19	53
Vinoque Sangiovese Yarra Valley VIC	14	22	60
Campo Viejo Reserva Rioja SPA	14	22	60
Grant Burge 'Holy Trinity' GSM Barossa Valley SA			76
DB Winemakers Merlot AUS	10	16	45
Château Lilian Ladouys, Saint-Estèphe, Cru Bourgeois 2020 St Estèphe FRA			95
St Hugo 'Signature' Cabernet Sauvignon Coonawarra SA			85
Penfolds 'Bin 389' Cabernet Sauvignon Shiraz Barossa Valley SA			150
Penfolds 'St Henri' Shiraz Barossa Valley SA			180

SPRITZ

Aperol Spritz	18
<i>Aperol, prosecco & soda</i>	
Limoncello Spritz	18
<i>Villa Massa Limoncello, prosecco & soda</i>	
Hugo Spritz	18
<i>St Germain, mint, lime, prosecco & soda</i>	
Flynn Spritz	21
<i>Hendricks, cucumber, prosecco & soda</i>	

DRAUGHT

	S	P	J
Coopers PA	10.4	13.5	27
Guinness	12.4	16	32
Hahn SuperDry	10.8	14	28
Hahn SuperDry 3.5	10.4	13.2	26
Hard Rated	14	19	38
Heineken	12.3	16	32
JS Orchard Crush Cider	11	14	28
Kirin	12.3	16.1	32.2
Kirin Lemon Hyoketsu	12.5	16.4	32.5
Kosciuszko PA	11.7	14.9	30
Peroni	12.5	15.5	30
Stone & Wood Easy PA Mid	11.5	13.9	26
Stone & Wood Pacific	12.5	14.9	29.8
Tooheys New	10.4	13.3	26.5
White Rabbit Dark	10.4	13.3	26.5

PACKAGED DRINKS

BEER & CIDER

Corona	
Hahn SuperDry Gluten Free	11.5
<i>330ml Bottle</i>	
Somersby Pear Cider	11
<i>330ml Bottle</i>	
Tooheys Extra Dry	10.50
<i>345ml Bottle</i>	
Tooheys Ultra	10.50
<i>330ml Bottle</i>	
James Boags Premium Light	9
<i>375ml Bottle</i>	

OTHER

James Squire Ginger Beer	12
<i>330ml Can</i>	

NON-ALCOHOLICS

Heaps Normal Quiet XPA	10
<i>375ml Can</i>	
Heineken 0.0	9.5
<i>330ml Bottle</i>	
Guinness Zero	11
<i>330ml Can</i>	
Soft Drinks	5
Redbull	7.5