



EVERYTHING WE SERVE IS PLANT BASED

Please Order Food & Drinks at the bar.
Your pager will let you know when it's ready for pick up at the kitchen window.

We are always happy to chat and answer any questions you may have.
Please advise us if you have allergies or specific dietary requirements.

Sunday surcharge 10%. Credit card surcharge fees apply

Vegan

PUB BISTRO

Menu

 [Gluten Free]

EVERYTHING WE SERVE IS PLANT BASED

Sides

Mexican Grilled Street Corn  13

2 pieces

Smothered in a sour cream, chipotle garlic sauce and then topped with parmesan, lime juice and fresh parsley

Guacamole and Corn Chips  15

Added Extras:

- Pickled jalapeños 3
- Hot sauce 2.5

Blooming Onion 15

Onion cut to resemble a flower, battered twice and deep fried. Served with chipotle mayo

'Mozzarella' Sticks 13

3 pieces

Deep fried crumbed mozzarella sticks with parmesan napolitana sauce for dipping

Garlic 'Prawns'  17

Cooked in butter, white wine and fresh herbs. Served with crusty bread and lemon

Jalapeño Poppers 17

3 pieces

Stuffed with cream cheese, mozzarella and herbs then crumbed and deep fried. Served with chipotle mayo and corn chips

Salt and Pepper 'Calamari'  16

8 pieces

Salt and pepper calamari with our house-made tartar and a wedge of lemon

Popcorn 'Chicken' 15

Crispy golden chicken bites

Irish Spice Bag 19

Fried chicken and Hot Chips coated in chilli salt, and topped with red peppers, jalapeno and onion. Served with Curry sauce.

Bowl of Fries  12

Added Extras:

- Aioli 2.5
- Hot sauce 2.5
- Chipotle mayo 2.5

'Mac & Cheese' Bites 13

Garlic Bread 7

'Cheesy' Garlic Bread 9

Mash & Gravy  6

Side of Garden Salad  6

Side of Slaw  6

Loaded Fries

Poutine 13

Delicious rich gravy and shredded cheese

Truffle Mayo and 'Parmesan'  14

House made white truffle mayo, parmesan and herbs

Hot Stuff  13

Chipotle mayo, cheese sauce, red onion and jalapeños and hot sauce

'Cheeseburger' 13

Crumbled beef patty, pickles, bacon, onion, cheese sauce and cheeseburger sauce

Mexican  15

Mixed Beans, Cheese Sauce, crushed corn chips, chunky salsa

Curry 'n' Chips 13

Crispy Fries smothered in Curry Sauce

Mains

'Chicken' Schnitzel 29

Chicken schnitzel. Comes with house salad

Choose one of the following options:

-> Choose gravy, gravy & cheese or aioli & lemon
-> Choose fries or mash

'Chicken' Parma 29

Chicken schnitzel topped with napolitana sauce and cheese. Comes with house salad

-> Choose fries or mash

Fried 'Chicken' Plate 34

Southern fried chicken with mash and gravy, slaw, grilled corn and fries

Traditional Lasagne 29

Layers of pasta sheets with creamy béchamel, bolognaise and napoli sauce. Comes with house salad

Pumpkin Lasagne 29

Layers of pasta sheets and sage roasted pumpkin with house made creamy ricotta and spinach

Lentil & Veg Pie 11

Added Extras:

- Mash, peas and gravy 10
- Chips & salad 10

Pasta Bake 26

Creamy pesto with semi dried tomatoes, pine nuts, baby spinach, parmesan. Topped with pan roasted herbs and breadcrumbs. Comes with house salad

'Fish' & Chips 28

Deep fried golden fillets of fish served with fries, tartar, lemon wedge and salad

'Seafood' Basket 32

Assortment of fish, calamari rings and prawns. Served with chips, salad and tartar sauce

'Mac & Cheese' 22

Creamy pasta and cheese with crunchy baked crumbs

Add: Bacon, sourcream and chives 6

'Bangers' and Mash 28

Delicious pan-fried sausages with creamy mash, peas, gravy and caramelised onions

Nachos 28

Corn chips with Mexican beans, cheese, guacamole, sour cream and tomato salsa

Tacos x 3 28

Fresh slaw, sour cream, grilled corn and tomato salsa, guacamole, chipotle mayo and jalapeños

Choose one of the following options:

-> Crumbed chicken
-> Battered fish
-> Crumbed prawns
-> Battered cauliflower

Alternative: Change chipotle mayo to aioli

Salads

Mexican Salad 28

Mexican beans, lettuce, tomato, onion, cucumber, corn salsa, guacamole, corn chips, chipotle mayo and jalapeños

Add: Brown rice and quinoa 6

Miso Glazed Tofu Salad 24

Miso glazed tofu, lettuce, tomato, cucumber, onion, tahini and fried shallots

Add: Brown rice and quinoa 6

'Chicken' Caesar Salad 28

Crumbed chicken, lettuce, bacon, caesar dressing, croutons and parmesan

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+

Add ons - to any meal

Side of cheese sauce	3.5
Side of gravy	3
Franks hot sauce	2.5
Guacamole	3.5
Aioli	2.5
Chipotle	2.5
Pickled jalapeño slices	2.5
Whole Brooklyn pickle	4



[Contains Nuts]



[Gluten Free]

Burgers



All our burgers come with fries

Load your burger's fries

6

Poutine / Hot Stuff / Cheeseburger / Mexican / Truffle Mayo and Parmesan

'Cheeseburger'

26

Beef patty, cheese, cheeseburger sauce, pickles, onion [Gluten Free Option available]

Add: Bacon

5

Mac Burger

26

Beef patty, cheese, mac sauce, onion, pickles, and lettuce [Gluten Free Option available]

Add: Bacon

5

Aussie with the Lot

28

Beef patty, cheese, tomato, onion, beetroot, grilled pineapple, lettuce, bbq sauce, bacon [Gluten Free Option available]

Caesar Burger

29

Crumbed chicken, bacon, caesar dressing, croutons, parmesan and cos lettuce

'Fish' Burger

27

Fish, tartar, lettuce and cheese

Cauliflower Zinger

25

Southern fried cauliflower with 11 secret herbs and spices, aioli, cheese, lettuce and pickles

Add: Chipotle mayo and jalapeños

3

Zinga Burger

26

Southern fried chicken with 11 secret herbs and spices, aioli, cheese and lettuce

Added Extras:

– Bacon

5

– Chipotle mayo and jalapeños

3

Miso Glazed Tofu Burger

26

Miso glazed tofu, tahini, salad dressing, lettuce, tomato, onion, and crispy fried shallots

[Gluten Free Option available]

Add: Hot sauce

2.5



Burger Added Extras:

– Guac

3.5

– Grilled pineapple

2.5

– Cheese

2.5

– Extra beef patty

4.5

– Extra chicken patty

4.5

– Extra bacon

4.5



Kids Meals

Popcorn 'Chicken' & Chips

14

'Cheeseburger' & Chips

14

'Fish' & Chips

14

Add: Scoop of vanilla ice cream with sprinkles

5

EVERYTHING WE SERVE IS PLANT BASED

Milk Shakes

Flavours

12

Vanilla / Chocolate / Strawberry / Cookies & Cream / Biscoff

Desserts

Pavlova

16

Meringue, ice cream, cream, berries, kiwi and passion fruit

Banoffee Pavlova

16

Meringue, ice cream, cream, caramel sauce, banana and shavings of chocolate

Black Forest Cake

15

Tiramisu

15

Cheesecake Cups

15

– Biscoff

– Passionfruit

Add: Ice cream

5

Choc Fudge Brownie & Ice cream

13

Chocolate Mousse

13

Smores for the Fire

6

Marshmallows for the Fire

3



Vegan GLUTEN FREE Menu



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Mains

Nachos 28

Corn chips with Mexican beans, cheese, guacamole, sour cream and tomato salsa

'Bangers' and Mash 28

Delicious pan-fried sausages with creamy mash, peas, gravy and caramelised onions

Salads

Miso Glazed Tofu Salad 24

Miso glazed tofu, lettuce, tomato, cucumber, slaw, onion, tahini and fried shallots and toasted sesame seeds

Add: Brown rice and quinoa 6

Mexican Salad 28

Mexican beans, lettuce, tomato, onion, cucumber, corn salsa, guacamole, corn chips, chipotle mayo and jalapeños

Add: Brown rice and quinoa 6

Burgers

Load your burger's fries 6

Poutine / Hot Stuff / Cheeseburger / Mexican / Truffle Mayo and Parmesan

'Cheeseburger' 26

Beef patty, cheese, cheeseburger sauce, pickles and onion on a GF bun

Aussie with the Lot 28

Beef patty, cheese, tomato, onion, beetroot, grilled pineapple, lettuce and bbq sauce on a GF bun

Mac Burger 26

Beef patty, cheese, mac sauce, onion, pickles, and lettuce on a GF bun

Miso Glazed Tofu Burger 25

Miso glazed tofu, tahini, salad dressing, lettuce, tomato, onion, and crispy fried shallots

Burger Added Extras:

- Hot sauce 2.5
- Guac 3.5
- Grilled pineapple 2.5
- Cheese 2.5
- Extra beef patty 4.5

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Garlic 'Prawns' 17

Cooked in butter, white wine and fresh herbs. Served with crusty bread and lemon

Fries 12

Added Extras:

- Aioli 2.5
- Hot sauce 2.5
- Chipotle mayo 2.5

Salt and Pepper 'Calamari' 16

8 pieces

Salt and pepper calamari with our house- made tartar and a wedge of lemon

Mash & Gravy 6

Side of garden salad 6

Side of Slaw 6

Loaded Fries

Poutine 13

Delicious rich gravy and shredded cheese

Truffle Mayo and Parmesan 14

House made white truffle mayo, parmesan and herbs

Hot Stuff 13

Chipotle mayo, cheese sauce, red onion and jalapeños

Mexican 15

Cheese Sauce, crushed corn chips, chunky salsa

Added Extras:

- Mexican beans 6
- Jalapeños and hot sauce 4.5

Vegan Desserts

Choc Fudge Brownie & Ice cream 13

Chocolate Mousse 13

Marshmallows for the Fire 3

Milk Shakes

Flavours 12

Vanilla / Chocolate / Strawberry / Caramel



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drinks

white

The Drover Sauvignon Blanc

2023 Riverina, NSW

A dry, medium and crisp palate of dragon fruit and peach leaving a lasting finish

 9  12.5  40

d'Arenburg Dry Dam Riesling

2023 McLaren Vale, SA

A balanced light palate of elderflower and apple with a delicious crisp finish

 13  20  60

Yarrowood Tall Tales Chardonnay

2019 Yarra Valley, VIC

Palate of nectarine, pear and apple. Persistent and heavy finish of lemon zest and oak

 13.5  21  63

Tread Softly Pinot Grigio

2023 South Australia

Crisp dry palate of pear with light zesty finish

 11  15  45

Flametree Embers Semillon Sauvignon Blanc

2022 Margaret River, WA

Dry, tart & zippy wine with underlying acidity and freshness

 61

Doom Juice Weiss

2023 Riverina, NSW

Lemon sherbert drops layered with tropical fruits and a clean pith finish...zingy!

 72

rose

The Drover Rose

2023 Riverina, NSW

A dry and balanced palate of cherry and raspberries with a crisp finish

 9  12.5  40

Le Grand Noir Rosé

2022 Languedoc, France

Rich palette that combines dry flavours - it has almost no residual sugars - with lovely fruit sweetness

 13.5  21  63

red

The Drover Shiraz

2021 Riverina, NSW

Medium bodied, with fruit and spice flavours offering a smooth finish

 9  12.5  40

Teusner The Wark Family Shiraz

2022 Barossa Valley, SA

Velvety tannins unfold dark fruit with a distinctive Barossa mineral edge, imparting with lively freshness and balance

 67

Majella the Composer Cabernet Sauvignon

2021 Coonawarra, SA

Bright medium weighted palate of cassis and red berries with a smooth balanced finish

 13.5  21  63

Tread Softly Pinot Noir

2023 South Australia

Smooth tannins with a palate of berries and brown spice provide an energetic and fresh finish

 11  15  45

Printhie Mountain Range Merlot

2022 Orange, NSW

Soft tannins with low sweetness and medium acidity offer a herbaceous, earthy finish

 12  18  54

Jericho Grenache

2022 McLaren Vale, SA

Juicy and fresh palate of ripe berries supported by fine-grained tannins

 66

Radio Boka

2022 Valencia, Spain

Medium bodied with dry balanced palate of cherries, strawberries and cassis

 45

chilled red

Doom Juice Rouge

2023 Riverina, SA

Floral notes with red berries and dry herbs before a gentle, lingering finish with cushiony tannin

 72

sparkling

Tread Softly Blanc De Blanc

South Australia

Soft and rounded palate with a crisp finish and balanced acidity

 9  42

Serenello Prosecco DOC

Treviso, Italy

Full bodied with rich fruit flavours and a fresh and elegant finish

 13.5  65

Veuve Clicquot Y/Label Nv

Champagne, France

Toffee apple allure on the palate with chalky coolness and a savoury, nutty finish

 140

other

Cinnamon Whisky & Fresh Apple	12
Vodka Redbull	15
Jagerbomb	15
Mimosa	9

mocktails

12

Virgin Lime and Yuzu Caprioska

Half a fresh lime, lime syrup,
Fever Tree Lime & Yuzu Soda

Virgin Piña Colada

Pineapple, Creme of Coconut, Lime

Frenchtini

Cranberry, Pineapple, Agave, Aquafaba,
Angostura Bitters

non alcoholic

Heaps Normal XPA	9
Heaps Normal Hazy	9
Fresh Apple Juice	6
Redbull	7
Red bull Sugar Free	7
Fever Tree Ginger Beer	7
Fever Tree Lime & Yuzu Soda	7
Fever Tree Indian Premium Tonic Water	7
Fever Tree Distillers Cola	7

cocktails

22

Pink Lotus

Passoa Passionfruit Liqueur, St Germain
Elderflower Liqueur, Triple G Gin, Lemon, Aquafaba

Pina Colada

Bacardi Blanco, Pineapple, Cream of Coconut

Cosmopolitan

White Light Vodka, Cointreau, Cranberry, Lime

Hard Peach Ice Tea

White Light Vodka, Peach Schnapps, Tea,
Lemon, Lemonade

Long Island Ice Tea

Bacardi Blanco, White Light Vodka, Triple G Gin,
El Jimador Blanco, Triple Sec, Lemon, Cola

Old Fashioned

Woodford Reserve Bourbon, Angostura Bitters,
Sugar, Orange

Martini

Choose from: [Dry](#) / [Dirty](#)

White Light Vodka or Triple G Gin, Dolin Dry
Vermouth, Olives

French Martini

White Light Vodka, Creme De Casis, Pineapple,
Angostura Bitters

Espresso Martini

Choose from: [Classic](#) / [Hazelnut](#) ⁺² / [Salted Caramel](#) ⁺²

White Light Vodka, Tia Maria Coffee Liqueur,
Espresso, Simple Syrup

Montenegro Negroni

Amaro Montenegro, Dolin Rouge Vermouth,
Triple G Gin, Angostura Orange Bitters

Margarita

Choose from: [Classic](#) / [Tommy's](#) / [Coconut](#) ⁺² / [Spicy](#) ⁺²

El Jimador Tequila or Herradura Plata ⁺⁴,
Cointreau, Lime, Agave Syrup

Sours

Choose from: [Gin](#) / [Whiskey](#) / [Amaretto](#) / [Pisco](#)

Disaronno Amaretto, Old Forester Bourbon,
Pisco Alto Del or Triple G Gin, Lemon, Simple Syrup,
Aquafaba, Angostura Bitters

Spritz

Choose from: [Aperol](#) / [Limoncello](#) / [Amaretto](#)

Aperol, Manly Spirits Limoncello or Disaronno Amaretto,
Tread Softly Sparkling Brut, Soda Water

boozy milkshakes

18

Boozy Milkshakes

add a shot of Rum, Frangelico, Vodka, Scotch



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Mains

Nachos 28

Corn chips with Mexican beans, cheese, guacamole, sour cream and tomato salsa

'Bangers' and Mash 28

Delicious pan-fried sausages with creamy mash, peas, gravy and caramelised onions

Salads

Miso Glazed Tofu Salad 24

Miso glazed tofu, lettuce, tomato, cucumber, slaw, onion, tahini and fried shallots and toasted sesame seeds

Add: Brown rice and quinoa 6

Mexican Salad 28

Mexican beans, lettuce, tomato, onion, cucumber, corn salsa, guacamole, corn chips, chipotle mayo and jalapeños

Add: Brown rice and quinoa 6

Burgers

Load your burger's fries 6

Poutine / Hot Stuff / Cheeseburger / Mexican / Truffle Mayo and Parmesan

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Beef patty, cheese, cheeseburger sauce, pickles and onion on a GF bun

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Side of garden salad 6

Side of Slaw 6

Loaded Fries

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Chipotle mayo, cheese sauce, red onion and jalapeños

Mexican 15

Cheese Sauce, crushed corn chips, chunky salsa

Added Extras:

- Mexican beans 6
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Vegan Desserts

Choc Fudge Brownie & Ice cream 13

Chocolate Mousse 13

Marshmallows for the Fire 3

Milk Shakes

Flavours 12

Vanilla / Chocolate / Strawberry / Caramel



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Vodka Redbull	15
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mocktails

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Fever Tree Lime & Yuzu Soda

Virgin Piña Colada

Pineapple, Creme of Coconut, Lime

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cocktails

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White Light Vodka, Peach Schnapps, Tea,
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Choose from: [Dry](#) / [Dirty](#)

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Vermouth, Olives

French Martini

White Light Vodka, Creme De Casis, Pineapple,
Angostura Bitters

Espresso Martini

Choose from: [Classic](#) / [Hazelnut](#) ⁺² / [Salted Caramel](#) ⁺²

White Light Vodka, Tia Maria Coffee Liqueur,
Espresso, Simple Syrup

Montenegro Negroni

Amaro Montenegro, Dolin Rouge Vermouth,
Triple G Gin, Angostura Orange Bitters

Margarita

Choose from: [Classic](#) / [Tommy's](#) / [Coconut](#) ⁺² / [Spicy](#) ⁺²

El Jimador Tequila or Herradura Plata ⁺⁴,
Cointreau, Lime, Agave Syrup

Sours

Choose from: [Gin](#) / [Whiskey](#) / [Amaretto](#) / [Pisco](#)

Disaronno Amaretto, Old Forester Bourbon,
Pisco Alto Del or Triple G Gin, Lemon, Simple Syrup,
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Choose from: [Aperol](#) / [Limoncello](#) / [Amaretto](#)

Aperol, Manly Spirits Limoncello or Disaronno Amaretto,
Tread Softly Sparkling Brut, Soda Water

boozy milkshakes

18

Boozy Milkshakes

add a shot of Rum, Frangelico, Vodka, Scotch