



CHECK WITH OUR TEAM FOR TODAY'S SPECIALS

- Gluten free
- Vegetarian
- Vegan
- Dairy free

SMALL PLATES		LARGER PLATES	
Warm marinated olives	11	Miso glazed celeriac, spiced quinoa, dried cranberry, kale, toasted hazelnuts + tahini miso dressing	27
Popcorn chicken + spicy mayonnaise	12	Mushroom burger with chipotle mayo, cheese, pickles, leaves, onions + chips	27
Polenta chips with herbed tahini mayonnaise	12	Free range chicken schnitzel, chips, salad leaves + choice of pepper sauce or red wine jus	29
House made cheese breads + grated parmesan	16	Free range chicken parmigiana, chips + salad leaves	29.9
Smoked paprika hummus, fried chickpeas, pickled onion + house made flatbreads	17	Beer marinated lamb ragù, creamy polenta, artichokes + chilli oil	32
Spicy crumbed fish cakes, corn & feta salsa, chipotle mayo + charred lemon (A)	17	Slow cooked beef cheek, baby carrots, spring greens + creamy potato mash	38
Corned beef silverside, picalilli + toasted sourdough	18	Market fish with kipfler potatoes, Jerusalem artichokes, garlic + capers (M)	MP
Chicken parfait, fennel orange salad, pistachio + lavosh	21	250g sirloin, chips, salad leaves + choice of pepper sauce, red wine jus, tarragon butter or trio of mustards	39.9
Burrata, tomato braised eggplant, capers + toasted sourdough	21		
SIDES	DESSERTS	KIDS (under 16)	
Roast pumpkin, feta, pearl couscous, almonds + leaves	Tasmanian sorbets in a range of 3 flavours	Ham & cheese toastie + chips	14
Crispy potatoes + sour cream	Chocolate cherry tart + seasonal fruits	Fried chicken + chips	14
Hot chips + aioli OR tomato sauce	Coffee infused sticky date pudding with butterscotch sauce + vanilla ice cream	Mini cheeseburger + chips	14
Roasted broccolini, caramelised onion, lemon + pepitas	Cheese board - blue, cheddar, brie, dried fruit, quince paste + house lavosh	COFFEES	
Pepper sauce / red wine jus / tarragon butter / trio of mustards		Zimmah espresso coffee	4.5
		Tea	4.5
		Soy milk	+0.5
		Almond milk	+0.5
		Decaf	+0.5