

Nibbles

JALAPEÑO POPPERS	\$10
Crumbed jalapeños filled with roasted red capsicum and cream cheese and aioli (v)	
GARLIC BREAD	\$10
Sourdough with garlic and herb butter (v)	
SAUSAGE ROLLS	\$8
House made sausage rolls with HP sauce	
BUFFALO CAULIFLOWER	\$14
Crispy buffalo cauliflower with ranch sauce (v, vegan option)	

Salads

THAI BEEF SALAD	\$24
Sticky Thai beef, vermicelli noodles, mixed leaves, cherry tomato, red onion, cucumber, coriander, mint and shaved coconut, with sweet soy roasted peanuts	
PUMPKIN SALAD	\$16
Pearl couscous with roasted butternut pumpkin, haloumi, baby spinach and honey lime dressing (gf)	
ADD Chicken	\$6
CAESAR SALAD	\$18
Cos lettuce, bacon, anchovies, parmesan, croutons, soft boiled egg and caesar dressing	
ADD Chicken	\$6
ADD Prawns	\$6

Small Plates

BRUSCHETTA	\$14
Slow roasted tomatoes, garlic, basil with Persian feta and parmesan with evoo (v)	
GIANT MEATBALL	\$14
Big pork and prosciutto meatball, soft polenta, Napolitana and herb sauce with parmesan (gf)	
SALMON	\$15
Dill cured salmon, baby spinach and beetroot salad with candied walnuts and wholegrain mustard and honey dressing (gf)	
ARANCINI	\$15
Saffron and mozzarella arancini with tomato jam and parmesan (v)	
PRAWNS	\$18
Chilli salt and pepper prawns, baby leaves, pickled cucumber and truss tomato salad with cocktail sauce and melba crisp	
HUEVOS RANCHEROS	\$15
Mexican baked eggs with chorizo, capsicum, zucchini in a spiced tomato sauce with Turkish bread	
CALAMARI	\$14
Panko crumbed calamari with house made chilli jam	
SPRING ROLLS	\$14
Char sui pork spring rolls, bean shoot and coriander salad with ponzu dressing	
GOATS CHEESE BALLS	\$16
Fried goats cheese balls with beetroot relish and aioli (v)	
TASTING BOARD	\$45
Made to share - please see the specials board for the items on today's board	

Sides

Wedges, sweet chilli & guac sour cream	\$10	Beer battered onion rings	\$10
Sweet potato chips	\$10	Buttered greens	\$8
Crunchy chips	\$10	House salad	\$8
		Greek salad	\$10

THE MAIN AFFAIR

THE KING'S PIE	\$30
Braised lamb shank and vegetable pot pie with dauphinoise potatoes and broccolini	
PORK BELLY	\$28
Honey chilli glazed pork belly with sweet potato puree, bean shoot and mixed herb salad and charred pineapple (gf)	
STEAK SANDWICH	\$24
Scotch fillet steak, fried onion jam, bacon, lettuce, tomato and cheese with aioli, spiced salt chips	
CHICKEN PARMIGIANA	\$28
chicken schnitzel, leg ham, Napolitana sauce with mozzarella, chips and side salad	
FISH AND CHIPS	\$26
Beer battered fish with chips, house salad and tartare sauce	

SNAPPER	\$34
Fresh local snapper fillet with sesame crushed potatoes, prawn, chilli mango salsa and rosemary oil (gf)	
SEAFOOD LINGUINE	\$32
Prawns, local snapper, and clams in creamy Napolitana sauce with chilli, herbs and parmesan	
FETTUCINE CARBONARA	\$24
Pancetta, parmesan, and creamy garlic sauce	
ADD Chicken	\$6
VEGETABLE ORECCHIETTE	\$23
Roasted capsicum, eggplant, zucchini and olives in Napolitana sauce, Persian feta and parmesan (v)	
TACOS	\$23
Roasted sweet potato and cauliflower tacos with lettuce, avocado, black beans and chipotle lime cream (v, vegan)	

FROM THE GRILL

Each dish includes two sides and a sauce

300g SCOTCH FILLET	\$39
300g RUMP	\$28
200g FILLET STEAK	\$36
300g PORK CHOP	\$28
CHICKEN BREAST	\$27
TOMAHAWK STEAK TO SHARE	\$120
<ul style="list-style-type: none"> ◆ 1.2-1.4kg bone in steak for 2/3 people to share ◆ Order with your choice of 4 sides and 2 sauces ◆ Allow 45 minutes cooking time (cooked M/R only) 	

SAUCES

Peppercorn - Mushroom - Creamy garlic - Red wine jus (gf)

GRILL SIDES

Two fried eggs - Field mushrooms
 Four prawns - Beer battered onion rings
 House salad - Greek salad - Crunchy chips
 Sweet potato chips - Creamy mash - Slaw
 Dauphinoise potatoes - Buttered greens

BURGERS

Served in a brioche bun with spiced salt chips

CHICKEN BURGER	\$22
Southern style buttermilk fried chicken breast, lettuce, tomato, cheese and hot sauce mayo	
DELUXE BURGER	\$26
Angus beef burger, lettuce, tomato, pickles, crispy bacon, American cheese and whisky bacon jam	
HALOUMI BURGER	\$21
Sesame crusted haloumi, field mushroom, lettuce, tomato and sweet mango chutney (v)	
ADD	
Onion rings	\$4
Bacon	\$5
Extra patty	\$6

Please order at the bistro counter & your meals will be brought to you.

While we do all that we can to accommodate allergies, please note we can not classify any dish as 100% allergen free