

SHARING

Bread & Butter <small>V</small> House Made Focaccia Vegemite Miso	13	Marinated Fino Olives <small>DF, GF, V, VG</small> Rosemary Thyme Chilli Garlic	10	Arancini <small>DF, GF, V, VGO</small> Pumpkin Sage Basil Aioli	19
Korean Fried Chicken Wings <small>DF, GF</small> Sweet & Spicy Sesame Pickled Veg	24	Tomato Bruschetta <small>GFO, DFO, V, VGO</small> Grilled Sourdough Goats Curd Blistered Cherry Tomatoes	21	Fried Squid <small>GF, DF</small> Romesco Lemon Pepper Radicchio Rocket	19
Spiced Hummus <small>DF, GFO, V, VG</small> Za'atar Fried Chickpeas Paprika EVOO Grilled Pita Bread	15	Slow Cooked Beef Taco <small>3pc DF, GF</small> Braised Chilli Beef Pickled Onions Coriander	24	Grazing Board <small>GFO, DFO</small> Salumi House Pickles Marinated Bocconcini Olives Grilled Veg Sourdough	45
		Pork Rilette <small>DF, GFO</small> Confit Pork Shoulder Pickled Onion Cornichon Lavosh	26		

PUB CLASSICS

Cheese Burger <small>DFO, GFO</small> Mac Daddy Sauce American Cheese Lettuce Tomato Chips Make it a Double +7 Add Beetroot +2 Grilled Pineapple +2 Pickeled Jalapenos +2 GF Bun +3	25	Steak Sandwich <small>GFO, DF</small> Porterhouse Rocket Pickled Red Onion Garlic Aioli Chips	28	Chicken Parma <small>DFO, GF</small> Napoli Ham Mozzarella Chips Leafy Salad	29
		Cauliflower Salad <small>DFO, GF, V, VGO</small> Roasted Cauliflower Feta Spinach Toasted Sunflower Seeds Lemon Tahini Dressing	23	Eggplant Parma <small>DFO, GF, V, VGO</small> Napoli Mozzarella Leafy Salad Chips	25
				Chicken Schnitzel <small>DFO, GF</small> Herbed Coleslaw Pub Gravy Lemon	27

FROM THE GRILL

250g Eye Fillet 250g Rump 300g Porterhouse 400g Scotch Fillet	52 38 45 62	Grilled Salmon <small>GF, DFO</small> Harissa Butter Crispy Potatoes Rocket Radicchio Add Sauce Roasted Garlic Aioli Pub Gravy Red Wine Reduction	39	LUNCH SPECIAL MONDAY - FRIDAY 12-3PM • Selected Mains • + a Glass of Wine or Pot of Beer. \$22
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MAINS

Slow Roasted Pork Belly <small>DF, GF</small> Roasted Celeriac Puy Lentils Chimichurri Red Onion Petals	39	Pan-Fried Gnocchi <small>DFO, V, VGO</small> Roasted Butternut Puree Burnt Butter Toasted Pistachio	29	Greek Lamb Shoulder for 2 <small>DF, GF</small> Tomato Olives Marjoram Oregano Crispy Potatoes House Salad	65
Seafood Laksa <small>DF, GF</small> Rice Noodles Asian Veg Chilli Coconut Coriander	38	Orecchiette <small>DFO, V, VGO</small> Braised Greens Chilli Pangrattato Parmesan	28	Miso Roasted Cabbage <small>DF, GF, V, VG</small> Chilli Oil Leafy Salad Tofu Coconut Cream	27

ON THE SIDE

Chips <small>DF, GF, V, VG</small> Herb Salt Tomato Sauce	12	Crispy Potatoes <small>DF, GF, V, VG</small> Confit Garlic Thyme	14	Roasted Sprouts <small>DFO, GF, V, VGO</small> Chilli Crisp Feta	16
Roast Pumpkin <small>GF, DFO, V, VGO</small> Tahini Yoghurt Honey Hazelnuts	16	House Slaw <small>GF, DFO, V, VGO</small> Shredded Cabbage Herb Cream Dressing	12	House Salad <small>DF, GF, V, VG</small> Leaves Capsicum Cucumber House Dressing	12

GF - Gluten Free | GFO - Gluten Free Option | DF - Dairy Free | DFO - Dairy Free Option | V - Vegetarian | VG - Vegan | VGO - Vegan Option

*All necessary precautions are taken to ensure our gluten free items are coeliac friendly, however some of our items still may contain traces

Please be advised that a surcharge of 15% applies on Public Holidays

WEDNESDAY
Parma Night \$19
Chicken or Eggplant Parma served with chips & salad.

THURSDAY
Steak Night \$25
Rump Steak served with chips & salad.

SUNDAY
Roast \$25
Roast of the week served with seasonal sides.

EAT EAT **SUBURBAN** EAT EAT