

SHARING

Bread & Butter V Focaccia Caramelised Onion & Garlic Butter	12	Spiced Hummus DF, GFO, V, VG Crisp Za'atar Oil Grilled Pita Bread	14	Marinated Fino Olives DF, GF, V, VG Rosemary Thyme Chilli Garlic	9
Chicken Wings DFO, GF Maple Sriracha Glaze Blue Cheese Sauce Celery	22	Tomato Bruschetta GFO, DFO, V, VGO Grilled Sourdough Heirloom Tomatoes Stracciatella	17	Lemon Pepper Squid GF, DF Fried Romesco R.W.V Radicchio Rocket	18
Cheese Board GFO, V Bay of Fires Aged Cheddar Lavosh Shepherds Whey Brie NimbinValley Blue Long Paddock Banksia Quince Paste Fruit	42	Grazing Board GFO, DFO Prosciutto Sopressa Aged Cheddar House Pickles Marinated Olives Grilled Sourdough	44	Arancini DFO, GF, V, VGO Pumpkin Sage Salsa Verde Parmesan	19
				Pork Rilette DF, GFO, Confit Pork Shoulder Pickled Onion Cornichon Lavosh	24

PUB CLASSICS

Steak Sandwich GFO, DFO Porterhouse Rocket Pickled Red Onion Garlic Aioli Chips	27	Chicken Parma DFO, GF Napoli Smoked Ham Mozzarella Chips Salad	29	Eggplant Parma DFO, GF, V, VGO Napoli Mozzarella Leafy Salad Chips	25
Cheese Burger DFO, GFO Smashed Beef Pattie Mac Daddy Sauce American Cheese Lettuce Tomato Chips Make it a Double +6	25	Cauliflower Salad DFO, GF, V, VGO Roasted Cauliflower Feta Spinach Smoked Almonds Lemon Tahini Dressing	23	Chicken Schnitzel DF, GF Cabbage Slaw Pub Gravy Lemon	27
				Confit Duck Leg DF, GF Roasted Chickpeas Cherry Tomatos Cucumber Capsicum Smoked Almonds Cherry Orange	38

FROM THE GRILL

Grilled Salmon GF, DFO Salmon Lemon Caper Butter Crispy Potatoes Rocket Radicchio	39	300g Rump 250g Eye Fillet 300g Porterhouse 400g Scotch Fillet	38 52 45 62	Add Sauce Roasted Garlic Aioli Pub Gravy Red Wine Reduction	2 3 4
Cauliflower Steak DF, GF, V, VG Chimichurri Heirloom Tomato Onion Smoked Almond Tarator	28	Red Gum Creek Beef NSW DF, GF All steaks come with Red Wine Reduction Chips Rocket Radicchio			

MAINS

Slow Roasted Pork Belly DF, GF Soba Noodle Salad Kwispy Lee's Chilli Sweet Soy Dressing Lime	37	Pan-Fried Gnocchi DFO, V, VGO Napoli EVOO Fior Di Latte Basil Pesto	29
Roasted Barramundi DF, GF Asian Greens Aromatic Broth Chilli Coriander Chilli oil	41	Lamb Shoulder for 2 DF, GF 500g 12 Hour Lamb Shoulder Gremolata Chips House Salad	64

LUNCH SPECIAL
MONDAY - FRIDAY 12-3PM

• Selected Mains •
+ a Glass of Wine
or Pot of Beer. **\$22**

ON THE SIDE

Chips DF, GF, V, VG Chicken Salt Tomato Sauce	12	Crispy Potatoes DFO, GF, V, VGO Confit Garlic Parmesan	15	Chinese Broccoli DF, GF, V, VG Garlic Chilli Lemon	14
Roast Pumpkin GF, DFO, V, VGO Tahini Yoghurt Honey Hazelnuts	16	House Slaw GF, DF, V, VG Cabbage Parsley Red Wine Vinegar EVOO	14	House Salad DF, GF, V, VG Leaves Capsicum Cucumber House Dressing	12

GF - Gluten Free | GFO - Gluten Free Option | DF - Dairy Free | DFO - Dairy Free Option | NF - Nut Free | NFO - Nut 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