

Entrees

Cob Loaf (V) \$10

Sourdough cob loaf with garlic and herb butter
Cheese loaded, extra \$2

BBQ Chicken Wings (GF) \$18

Oven baked chicken wings covered in sticky BBQ sauce

Peking Duck Spring Rolls \$18

Fried until golden, served with sweet chilli sauce

Southern Style Chicken Tenderloins \$18

Coated in herbs and spices, fried until crispy, served with salad and sriracha mayonnaise

Salt and Pepper Calamari Salad (GF)(DF) \$17

Mixed leaves, red cabbage, carrot, capsicum, cherry tomatoes, crispy shallots, finished with sweet soy dressing

Irish Favourites

Beef and Guinness Pot Pie \$27

Slow braised in Guinness, topped with puff pastry, served with seasonal vegetables and mash

Traditional Lamb Irish Stew (GFO)(DF) \$27

Slow braised lamb with potato, carrot, onion and green peas, served with toasted Vienna bread

Beef and Worcestershire Gourmet Sausages (GF) \$28

Grilled served with seasonal vegetables and mashed potato, finished with gravy

Braised Beef Cheek (GF) \$34

Slow braised beef cheek, served with seasonal vegetables and mashed potato, finished with jus

Parmi's

Freshly crumbed chicken breast, fried until golden, served with chips and salad or seasonal vegetables

Chicken Schnitzel -- \$26

Traditional – Napoli sauce, ham and mozzarella cheese **\$27**

Irish – Mashed potato, crispy bacon and mozzarella cheese, finished with gravy
\$29

Hawaiian – Napoli sauce, ham, pineapple, capsicum and mozzarella cheese **\$29**

Vegan – Plant based schnitzel, Napoli sauce and vegan cheese (VG)(DF) **\$26**

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Mains

Sous vide Chicken Breast (GF)(DF) \$32

Chicken breast sous vide then pan seared, served with seasonal vegetables, finished with jus

Salt and Pepper Squid (GF)(DF) \$27

Lightly dusted in salt and pepper, fried until crispy, served with chips and salad

Fish and Chips (DF) \$28

Flathead coated in crispy beer batter, served with chips, salad and tartare sauce

Seafood Basket (DF) \$32

Prawn twisters, battered flathead, squid, scallop bites, prawn cutlets, served with chips, salad and tartare sauce

Seafood Marinara \$30

Linguini pasta, tiger prawns, scallops, calamari, smoked salmon, red onion, garlic white wine cream sauce, finished with parmesan cheese

Chicken and Chorizo Ragu \$28

Linguini pasta, sautéed chicken, chorizo sausage, mushroom, semi dried tomatoes, finished with parmesan cheese

Twice Cooked Crispy Skinned Cider Pork Belly (GF) \$34

Slow braised in apple cider then baked until crispy, served with seasonal vegetables, finished with jus

Desi Beef Curry (mild) \$28

Braised beef with potato, Indian spices served with Jasmin rice, onion, red chilli, coriander & pappadam

Grilled Moroccan Lamb Rump (GF) \$32

Moroccan spice marinated lamb rump served with Greek salad finished with mint yoghurt

250g Porterhouse Steak (GF)(DF) \$36

Char grilled to your liking, served with chips and salad or seasonal vegetables, finished with choice of sauce

300g Scotch Fillet Steak (GF)(DF) \$43

Char grilled to your liking, served with sweet potato wedges and salad or seasonal vegetables, finished with choice of sauce

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Burgers

All served with chips (GFO)

Double Beef Bacon Burger \$27

Two grilled beef patties, crispy bacon, American burger cheese, red onion, pickles, beetroot, chipotle sauce, sliced tomato, lettuce

Southern Style Chicken \$25

Crispy fried tenderloins, slaw, jalapenos, American burger cheese, pickles, sriracha mayonnaise

Lamb \$27

Cumin spiced lamb pattie, cucumber, red onion, Persian feta cheese, mint yoghurt, lettuce

Pulled Pork (GFO) \$25

Braised pork shoulder, chilli, slaw, beetroot, pickles, aioli, sticky BBQ sauce

Vegan Schnitzel Burger (VG) \$26

Plant based schnitzel, beetroot, red onion, sliced tomato, vegan cheese, lettuce, vegan aioli

Pizza

Gluten Free Bases Available extra \$3 Vegan cheese available extra \$2

Garlic – Confit garlic and mozzarella cheese \$14

Margarita – Napoli sauce, fried basil and mozzarella cheese \$14

Hawaiian – Napoli sauce, sliced ham, pineapple and mozzarella cheese \$22

Pepperoni – Napoli sauce, pepperoni and mozzarella cheese \$22

Supreme – Napoli sauce, sliced ham, capsicum, red onion, olives, mushroom and mozzarella cheese \$24

BBQ Chicken – BBQ sauce, chicken, red onion, mushroom, diced bacon, pineapple and mozzarella cheese \$24

BBQ Meat Lovers – BBQ Sauce, sliced ham, diced bacon, chicken, pepperoni and mozzarella cheese \$24

Vegetarian – Napoli sauce, cherry tomato, mushroom, capsicum, red onion, olives, spinach and mozzarella cheese \$24

Seafood – Napoli sauce, Tiger prawns, scallops, calamari, smoked salmon, capers, spinach and mozzarella cheese \$27

Sides

Chips served with aioli **\$8**

Wedges served with sweet chilli sauce and sour cream **\$12**

Seasonal vegetables **\$8**

Creamy mashed potato **\$6**

Sweet potato wedges served with aioli **\$12**

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Sauces

- Gravy \$3
- Mushroom sauce \$3
- Pepper sauce \$3
- Jus \$6
- Garlic sauce \$3
- Prawn and Scallop topper \$10
- Garlic aioli \$2
- Vegan aioli \$2
- Tartare \$2
- Sriracha Mayonnaise \$1
- Tomato sauce \$1
- BBQ sauce \$1
- Sweet chilli sauce \$1
- Sour cream \$2
- Chipotle sauce \$2

Kids Menu (Inc Dessert) \$16

(12 Years & under)

- Fish and chips with tomato sauce
- Nuggets and chips with tomato sauce
- Ham and cheese pizza
- Cheeseburger and chips with tomato sauce

Vanilla ice cream served with chocolate, strawberry or caramel topping and sprinkles

Dessert

(Vegan ice cream available on request)

Sticky Date Pudding (V) \$14

Served with butterscotch sauce, toffee swirl and vanilla bean ice-cream

Chocolate Brownie (V)(GF) \$15

Served with chocolate soil, chocolate peppermint ice cream, Chantilly cream

Belgium Waffles (V) \$15

Served with blueberry sauce, salted caramel ice cream, berry, Chantilly cream

Trio of ice cream (V) \$12

Vanilla bean, chocolate peppermint, salted caramel ice cream, berry coulis

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