

## SHARED

**CHIPS (v, vg)**  
Served with aioli

**SWEET POTATO CHIPS (v)**  
Served with creme fraiche & sweet chilli sauce

**GARLIC BREAD (v)**  
ADD cheese + \$2

**HALLOUMI FINGERS (v)**  
Served with aioli & sweet chilli sauce

**PRAWN BRUSCHETTA (3pc)**  
Sliced crispy baguette, cooked prawns, aioli, house made dressing, cucumber & flying fish caviar

**SALT & PEPPER CALAMARI**  
Served with lemon & aioli

**CRISPY WINGS (original or spicy)**  
Served with sweet chilli sauce

## SALADS

**GREEK SALAD (v)**  
Cucumber, tomato, black olive, bell pepper, red onion & feta cheese

**CEASAR SALAD**  
Cos lettuce, crispy bacon, crunchy croutons, boiled egg, parmesan cheese & creamy dressing  
ADD grilled chicken + \$5

**PASTA** \*Fusilli available as a substitute  
ADD GF pasta + \$3

**CHICKEN PESTO**  
Fusilli with homemade basil pesto sauce, parmesan, cream & grilled chicken

**SPAGHETTI MARINARA**  
Prawns, calamari & mussels cooked in a cherry tomato sauce with garlic & white wine

**LAMB RAGU PAPPARDELLE (gf option)**  
Pappardelle pasta, slow cooked lamb shoulder in classic Italian tomato base sauce  
ADD cheese + \$2

## BURGERS *All served with chips*

10 **VEGGIE BURGER (v)** 22  
Grilled veggie patty, lettuce, tomato, pickles & aioli

13 **CHARGRILLED CHICKEN BURGER** 22  
Grilled chicken breast, cheese, lettuce, tomato & spicy aioli

10 **ANGUS BEEF BURGER** 23  
Angus beef patty, cheese, lettuce, tomato, pickles, caramelised onion & choice of housemade BBQ sauce or tomato sauce

16

## PUB CLASSICS

18 **FISH & CHIPS** 25  
Battered fish fillet served with tartare sauce, chips & salad

19 **SICILIAN BARRAMUNDI (gf)** 32  
Pan-seared barramundi fillet served with tomato, olives, capers, garlic, chilli & white wine sauce & sauteed broccoli

15

**CHICKEN SCHNITZEL** 25  
Crumbed chicken breast served with chips & salad  
ADD Parmi + \$4 (ham, Napoletana sauce, mozzarella cheese)

14 **BANGERS & MASH** 25  
Served with creamy mashed potato, peas & gravy

**250G GRAIN FED SIRLOIN** 30  
Sirloin steak, chips, salad & choice of gravy or mushroom sauce

17

## SAUCES *GRAVY or MUSHROOM SAUCE*

## SIDES

26 **CREAMY MASH** 10  
Served with gravy

27 **HARVEST VEGGIES** 9  
Broccoli, Carrots and snow peas

27

(v) vegetarian (gf) gluten free (df) dairy free (vg) vegan

*Our menu contains allergens & is prepared in a kitchen that handles nuts & gluten. Whilst our chef's make all reasonable efforts to accommodate our guests' dietary needs we only have one kitchen for preparation so there is always a small chance of cross contamination & may not be suitable for coeliac guests.*

## Wines

SPARKLING & CHAMPAGNE	G	B
Stonefish Brut Cuvee, Margaret River WA	9.5	45
Tempest Two Prosecco, Pokolbin NSW	11	47
Chandon NV Brut, Yarra Valley VIC		70
Mumm Champagne, Reims FR		109

## WHITE

Stonefish Chardonnay, Limestone Coast WA	9.5	45
Stonefish Sauvignon Blanc, Limestone Coast WA	9.5	45
Grant Burge Benchmark Pinot Grigio, Barossa Valley SA	10	47
Harts Barn Riesling, Eden Valley SA	10	47
Starborough Sauvignon Blanc, Marlborough NZ	13	65

## RED

Stonefish Cabernet Sauvignon, Limestone Coast WA	9.5	45
Grant Burge Benchmark Shiraz, Barossa Valley SA	10	46
Jimmy Pinot Noir, Grampians VIC	11	47
Finca Besaya Crianza Tempranillo, SP	12.5	60

## ROSE

Brise Maritime Mediteranee Rose, FR	10	46
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## KITCHEN OPENING HOURS

SUN TO THU

12PM-3PM & 5PM-9 PM

FRI TO SAT

12PM-3PM & 5PM-10PM