

DINING MENU

DRINKS MENU ON BACK



GRAZING

GARLIC & HERB SOURDOUGH \$10.0 (V, VG)

ADD cheese +\$2.5

BRUSCHETTA WITH ROASTED PUMPKIN \$14.0 (V, VG)

cherry rainbow tomatoes, red onion, garlic, fresh basil, balsamic glaze on grilled garlic sourdough

BOWL OF CHIPS \$10.0 (GF, V)

tomato sauce & aioli

POTATO WEDGES \$10.0 (V)

sour cream & sweet chilli sauce

SWEET POTATO WEDGES \$12.0 (V)

bush relish & sour cream

COFFIN BAY OYSTERS HALF DOZEN

NATURAL \$24.0 - with nam jim & lemon

KILPATRICK \$28.0 - kilpatrick bacon, slightly spiced barbeque & worcestershire sauce

CHILLI & SEA SALT SQUID \$14.0 (GF)

with lime aioli

LAMB KOFTAS \$21.0

grilled parratha roti minted yoghurt, pickled red onion & kohlrabi

GUNPOWDER BEEF & CHEESE SLIDERS (3) \$21.0

jalapeño mayo, tomato, lettuce & pickle

PIZZAS 10"

GF BASE AVAILABLE ON REQUEST

CLASSIC MARGHERITA \$16.0 (V)

with fresh tomato & mozzarella

HAWAIIAN \$19.0

ham & pineapple

PEPPERONI & PICKLED CHILLI \$19.0

BBQ CHICKEN & RED ONION \$19.0

CAJUN PRAWN AND SUN-DRIED TOMATO \$21.0

with chipotle sauce

MAINS

FISH & CHIPS \$28.0

beer battered fillets, chips, salad, lemon & tartare

CHICKEN SCHNITZEL \$27.0

triple-crumbed chicken breast with chips & salad

CHICKEN PARMI \$28.0

triple-crumbed chicken breast topped with smoked ham, napolitana sauce, grilled cheese, chips & salad

CRISPY PORK BELLY BITES \$22.50

in sticky plum sauce with asian slaw & chips

ROASTED BEETROOT RISOTTO \$27.0 (GF, V)

caramelised onion, goats cheese, roquette

BEEF & PANCETTA BURGER \$24.0

char-grilled wagyu beef with crispy pancetta, cheese, lettuce, tomato, pickles & OGBC sauce

CHILLI & SEA SALT SQUID \$26.0 (GF)

chips, salad & lime aioli

SUNDRIED TOMATO PESTO PARPADELLE \$28.0 (V)

spinach, red onion, goats cheese, pickled chilli & fresh herbs

WILD MUSHROOM & BLACK TRUFFLE GNOCCHI \$32.0 (V)

in beurre blanc, aged parmesan & roquette

GRILLED BARRAMUNDI \$29.0 (GF)

saffron aioli, jasmine rice, sesame & asparagus.

INDIAN BEEF CURRY \$26.0

jasmine rice, roti bread & minted yoghurt

(GF) GLUTEN FRIENDLY | (V) VEGETARIAN | (VG) VEGAN

Please inform your waitperson of any dietary requirements or allergies. We'll do our best to accomodate them. Please note, while our team ensure all dietary requirements are treated seriously & safely, our menu items may contain, or come into contact with, allergens such as wheat, eggs, nuts, and milk.

EFTPOS payments incur 1% surcharge | Public Holidays incur a 15% surcharge

STEAKS

PORTERHOUSE 250GM \$30.0 (GF)

with chips & salad

SAUCES \$2.5 (GF)

traditional gravy

mushroom & garlic gravy

SCOTCH FILLET 250GM \$42.0 (GF)

with chips & salad

green peppercorn gravy

garlic butter

sour cream

chipotle aioli

CHANGE to mash +\$2.5

CHANGE to veggies +\$2.5

SALADS

ROQUETTE SALAD \$18.0 (GF, V, VG)

with toasted cashews, fresh mixed herbs, sun-dried tomato, thai chilli & tofu mayo

CLASSIC CAESAR SALAD \$20.0

crispy pancetta, herbed croutons, shaved parmesan, spanish anchovies, 6-minute egg & creamy caesar dressing

CRISPY ASIAN SALAD \$21.0 (GF, V)

pickled carrot, wombok, radish, cucumber, capsicum, bean shoots, thai basil & coriander

CAPRESE SALAD \$18.0 (GF, V)

ripened rainbow tomato, fior di latte, fresh basil, olive oil & balsamic reduction

ADD-ONS

ADD smoked chicken +\$6.5 (GF)

ADD cauliflower popcorn +\$5.5

ADD crispy pork & plum +\$8.5 (GF)

DESSERTS

HOUSE-MADE STICKY DATE PUDDING \$16.0 (V)

butterscotch & vanilla pod ice-cream

WILD BERRY AND VANILLA PANNACOTTA \$16.0 (GF)

with white chocolate

CHEESEBOARD \$28.0 (V)

2 cheese with berry compote, crackers & grapes