

Menu

Snacks & Starters

GARLIC BREAD (V)	8
House baked pull-apart, olive tapenade	
GINGER & MAPLE GLAZED TEMPEH SKEWERS (VG) (GF)	16
Zucchini, Spanish onion, hummus, extra virgin olive oil	
BURRATA (V)	18
Mixed capsicum, tomato & basil peperonata, char-grilled olive & rosemary bread	
SALT & PEPPER CALAMARI (GF)	17
Parsley, garlic crisps, smoked black aioli	
SEARED SCALLOPS (GF)	19
Roasted capsicum aioli, Sicilian salsa, herb salad	
CHICKEN WINGS (GF)	16
Garlic, lemon, oregano, arrabiata dipping sauce	
MINI LAMB SKEWERS (GF)	18
Pickled fennel, currants, beetroot, minted yoghurt, olive oil	

Salad

MAPLE ROASTED BABY CARROT (VG) (GF)	21
Purple cabbage, mixed seeds, currants, toasted cashews, pickled fennel, Tuscan kale, green peas, broccoli florets, grain mustard dressing	
STRACCIATELLA & HEIRLOOM TOMATO (V)	21
Red radish, cucumber, micro herbs, seasonal leaves, garlic crostini, olive oil	
KING PRAWN (GF)	24
Grilled prawns, radicchio, witlof, beans, orange, pickled celery, walnuts, dill, mint, wholegrain mustard ranch dressing	
CLASSIC CAESAR	19
Cos lettuce, grilled bacon, parmesan, croutons, soft poached egg, anchovy, Caesar dressing Add chicken \$5 Add prawns \$7	

Burgers

All burgers are on wholewheat buns and served with rosemary salted chips

MUSHROOM (VG)	18
Spinach, grilled zucchini, vegan cheese, smoked paprika mayonnaise	
EVER-VICTORIOUS (VG)	22
Plant-based patty, lettuce, vegan cheese, tomato, beetroot, pickles, onion jam mayonnaise	
CHICKEN	18
Grilled chermoula chicken, rocket, tomato, whipped feta, harissa mayonnaise	
CHEESE	18
All-beef patty, American cheese, pickles, onion, burger sauce	

Pasta

PENNE VERDE (V)	21
Asparagus, peas, sugar snap, broccoli, chilli, spinach, stracciatella, mint pesto	
PUMPKIN & SAGE RAVIOLI (V)	21
Roasted pumpkin, goats' cheese, burnt butter, parmesan, porcini crumb	
RICOTTA GNOCCHI (V)	21
Mushroom ragu, rocket, parsley, Gorgonzola cheese, walnuts	
GARLIC PRAWN LINGUINE	25
Chilli, tomato, baby spinach, parsley, lemon crumb	
SLOW COOKED LAMB SHOULDER RAGU	23
Ribbon pasta, parsley, peas, parmesan	

Mains

BEETROOT BAUBLE (V)	22
Roasted beetroot stuffed with cous cous, goats cheese & pine nuts, zucchini & mint cream, mixed seeds	
OVEN ROASTED PUMPKIN (VG) (GF)	24
Maple & lime quinoa, green beans, coconut flakes, almonds, black beans, broccoli, coriander, beetroot jam	
CRISP SKINNED SALMON (GF)	32
Kipfler potatoes, parsley, Kalamata olives, pickled Spanish onion, white anchovy butter, dill	
PAN-FRIED BARRAMUNDI (GF)	32
Asparagus, broccolini, zucchini, sugar snaps, parsley, romesco, seasonal leaves	
CLASSIC SCHNITZEL	22
Parmesan and herb crumbed chicken breast, raw salad, rosemary salted chips, choice of sauce	
SCHNITZEL PARMIGIANA	25
Parmesan and herb crumbed chicken breast, Napolitana sauce, double smoked ham, mozzarella, raw salad, rosemary salted chips	
SPICED RUB CHICKEN SUPREME	25
Pearl cous cous, green beans, currants, almonds, radicchio, Tuscan kale, fresh mint, dried apricots, mint yoghurt	
CRISP PORK BELLY (GF)	29
Crispy apple & pickled celery, compressed watermelon, toasted walnuts, snow pea tendrils, fetta puree	
250G CERTIFIED ANGUS GRAIN FED RUMP MSA, Riverine District NSW	25
Chips & salad or mash potato & steamed vegetables, choice of sauce	
300G GRASSLANDS PASTURE FED SIRLOIN MSA, Riverine District NSW	39
Chips & salad or mash potato & steamed vegetables, choice of sauce	



1.2KG PINNACLE TOMAHAWK Riverina MBS2+ Serves 2-3 people, cooked medium. Please allow 30mins cooking time. Served with café de Paris butter, red wine jus and three sides: seasoned French fries, cos salad and roasted broccoli tossed in olive oil	125
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Sauces

GRAVY, RED WINE JUS, MUSHROOM, PEPPER All of our sauces are gluten free	2
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Menu

Pizza

13" hand-stretched

GARLIC (V)	17
Garlic & herb oil, fresh mozzarella	
MARGHERITA (V)	21
Tomato base, Italian mozzarella, garlic and herb oil	
VEGAN (VG)	21
Beetroot puree base, vegan cheese, pumpkin, cauliflower, zucchini, Tuscan kale, Spanish onion	
MUSHROOM (V)	21
Tomato base, Field mushroom, Porcini mushroom, hazelnut pesto, Gorgonzola, rocket	
GARLIC PRAWN & CHILLI	24
Tomato base, fire roasted capsicum, oregano, pickled red onion	
PROSCIUTTO & PARMESAN	24
Garlic and herb cheese base, rocket, shaved parmesan, fresh lemon	
PEPPERONI	21
Tomato base, pepperoni, black olives	
SUPREME	22
Tomato base, ham, pepperoni, onion, capsicum, mushroom, olives	
LAMB	24
Mint garlic base, pumpkin, Spanish onion, potato, rocket, goats cheese, olive oil	

Sides

RAW SALAD (VG) (GF)	9
Tuscan kale, radicchio, green peas, fresh mint, mixed seeds, lemon dressing	
TODAY'S VEGETABLES (VG) (GF)	9
Served with lemon	
CHIPS (VG)	8
Rosemary salt, roasted garlic mayonnaise	
BUTTERY MASH (V)	8
Creamy mash potato, lots of butter	

Kids Menu

All meals come with a free Dixie Cup

CHEESEBURGER	12
Choice of chips, vegetables or mash	
MINI CHICKEN SCHNITZEL	12
Choice of chips, vegetables or mash	
CHEESE PIZZA	12
HAM & CHEESE PIZZA	12
PENNE WITH BUTTER & CHEESE	12
HAM AND PINEAPPLE	12
Tomato cheese base, ham, pineapple	
GRILLED CHICKEN (GF)	12
Choice of mash, salad or veg	
LEMON & RICOTTA CHEESECAKE	12
Balsamic macerated strawberries, mint	
NEW YORK'S MOST FAMOUS CHOCOLATE CHIP COOKIE	12
Lightly warmed cookie, vanilla bean ice cream (Contains Nuts)	

Dessert