

# Menu

## Snacks & Starters

<b>GARLIC BREAD</b> (V)	9
House baked pull-apart, olive tapenade	
<b>CARAMELISED ONION FOCACCIA</b> (V)	13
Persian fetta	
<b>GINGER &amp; MAPLE GLAZED TEMPEH SKEWERS</b> (VG)	18
Zucchini, Spanish onion, hummus, extra virgin olive oil	
<b>BURRATA</b> (V)	20
Mixed capsicum, tomato & basil peperonata, char-grilled olive & rosemary bread	
<b>SALT &amp; PEPPER CALAMARI</b> (GF)	18
Parsley, garlic crisps, smoked black aioli	
<b>SEARED SCALLOPS</b> (GF)	22
Roasted capsicum aioli, Sicilian salsa, herb salad	
<b>CHICKEN WINGS</b> (GF)	18
Garlic, lemon, oregano, arrabiata dipping sauce	
<b>MINI LAMB SKEWERS</b> (GF)	21
Pickled fennel, currants, beetroot, minted yoghurt, olive oil	

## Salad

<b>MAPLE ROASTED BABY CARROT</b> (V) (GF)	21
Purple cabbage, mixed seeds, currants, toasted cashews, pickled fennel, Tuscan kale, green peas, broccoli florets, grain mustard dressing	
<b>GRILLED PEAR &amp; PROSCIUTTO</b> (GF)	24
Cos lettuce, rocket, parsley, hazelnut, gorgonzola, vincotto dressing	
<b>CLASSIC CAESAR</b>	19
Cos lettuce, grilled bacon, parmesan, croutons, soft poached egg, anchovy, Caesar dressing Add chicken \$5   Add prawns \$7	
<b>ROASTED DUCK BREAST</b> (GF)	29
Kipfler potatoes, orange segments, witlof, radicchio, mint, walnuts, zesty orange dressing	

## Burgers

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

<b>CRUMBED MUSHROOM</b> (VG)	19
Grilled eggplant, iceberg lettuce, vegan cheese, miso, chilli mayonnaise	
<b>EVER-VICTORIOUS</b> (VG)	23
Plant-based patty, lettuce, vegan cheese, tomato, beetroot, pickles, onion jam mayonnaise	
<b>MOROCCAN SPICED CHICKEN</b>	19
Cucumber, baby spinach, red onion, apricot jam, minted yoghurt	
<b>CHEESE</b>	18
All-beef patty, American cheese, pickles, onion, burger sauce	

## Pasta

<b>LUMACHE SHELL</b> (V)	22
Lumache shell pasta, zucchini and mint cream, peas, lemon, ricotta, toasted almond crumb	
<b>PUMPKIN &amp; SAGE RAVIOLI</b> (V)	22
Roasted pumpkin, goat's cheese, burnt butter, parmesan and porcini crumb	
<b>GNOCCHI STRACOTTO</b>	23
Bolognese-style slow-cooked brisket, house-made ricotta gnocchi, parmesan	
<b>GARLIC PRAWN LINGUINE</b>	26
Chilli, tomato, baby spinach, parsley, lemon crumb	
<b>SLOW COOKED LAMB SHOULDER RAGU</b>	24
Ribbon pasta, parsley, peas, parmesan	

## Sides

<b>RAW SALAD</b> (VG)	9
Tuscan kale, radicchio, green peas, fresh mint, mixed seeds, lemon dressing	
<b>SEASONAL VEGETABLES</b> (VG)	9
Today's vegetables tossed in oil and herbs	
<b>CHIPS</b> (V)	8
Rosemary salt, roasted garlic mayonnaise	
<b>BUTTERY MASH</b> (V)	8
Creamy mash potato, lots of butter	

# Mains

<b>BEETROOT BAUBLE</b> (V)	24
Roasted beetroot stuffed with cous cous, goat's cheese & pine nuts, zucchini & mint cream, mixed seeds	
<b>OVEN-ROASTED PUMPKIN</b> (VG)	24
Maple & lime quinoa, green beans, coconut flakes, almonds, black beans, broccoli, coriander, beetroot jam	
<b>SWORDFISH</b> (GF)	33
Crushed potato, parsley, roasted fennel, curly kale, tomato and fennel butter	
<b>PAN-FRIED BARRAMUNDI</b> (GF)	33
Broccolini, zucchini, sugar snaps, parsley, baby spinach, romesco, seasonal leaf salad	
<b>CLASSIC SCHNITZEL</b>	23
Parmesan and herb crumbed chicken breast, raw salad, rosemary salted chips, choice of sauce	
<b>SCHNITZEL PARMIGIANA</b>	27
Parmesan and herb crumbed chicken breast, Napolitana sauce, double smoked ham, mozzarella, raw salad, rosemary salted chips	
<b>HERB &amp; GARLIC CHICKEN SUPREME</b> (GF)	27
Cauliflower puree, smoked beetroot, roasted carrots, Tuscan kale, jus	
<b>PORK BELLY</b> (GF)	31
Pumpkin puree, braised red cabbage, raisins, bok choy, jus	
<b>250G CERTIFIED ANGUS GRAIN FED RUMP</b> <i>MSA, Riverine District NSW</i>	28
Chips & salad or mash potato & steamed vegetables, choice of sauce	
<b>300G GRASSLANDS PASTURE FED SIRLOIN</b> <i>MSA, Riverine District NSW</i>	41
Chips & salad or mash potato & steamed vegetables, choice of sauce	
<b>SLOW-COOKED BLACK ANGUS OYSTER BLADE MB2+</b> (GF)	33
Puy lentils, speck, celeriac, carrot, celery, thyme, mustard cream, sweet potato chips	



**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

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# Sauces

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

# Pizza

13" hand-stretched

<b>GARLIC</b> (V)	17
Garlic & herb oil, fresh mozzarella	
<b>MARGHERITA</b> (V)	21
Tomato base, Italian mozzarella, garlic and herb oil	
<b>VERDE</b> (V)	23
Garlic base, fresh mozzarella, sauteed spinach, kale, seasonal greens, goat's cheese	
<b>VEGAN</b> (VG)	24
Pumpkin puree base, smoked beetroot, zucchini, red onion, vegan cheese, rocket	
<b>MUSHROOM</b> (V)	23
Tomato base, field mushroom, porcini mushroom, hazelnut pesto, Gorgonzola, rocket	
<b>GARLIC PRAWN &amp; CHILLI</b>	25
Tomato base, fire roasted capsicum, oregano, pickled red onion	
<b>PROSCIUTTO &amp; PARMESAN</b>	24
Garlic and herb cheese base, rocket, shaved parmesan, fresh lemon	
<b>PEPPERONI</b>	22
Tomato base, pepperoni, black olives	
<b>SUPREME</b>	23
Tomato base, ham, pepperoni, onion, capsicum, mushroom, olives	
<b>LAMB</b>	24
Mint garlic base, pumpkin, red onion, potato, rocket, goat's cheese, extra virgin olive oil	

# Kids Menu

All meals come with a free Dixie Cup

<b>CHEESEBURGER</b>	12
Choice of chips, vegetables or mash	
<b>MINI CHICKEN SCHNITZEL</b>	12
Choice of chips, vegetables or mash	
<b>GRILLED CHICKEN</b> (GF)	12
Choice of chips, vegetables or mash	
<b>CHEESE PIZZA</b>	12
<b>HAM &amp; CHEESE PIZZA</b>	12
<b>HAM &amp; PINEAPPLE PIZZA</b>	12
<b>PENNE WITH BUTTER &amp; CHEESE</b>	12

# Dessert

<b>NEW YORK'S MOST FAMOUS CHOCOLATE CHIP COOKIE</b>	12
Lightly warmed cookie, vanilla bean ice cream. Contains nuts	
<b>VEGAN MIXED BERRY CHEESECAKE</b> (VG) (GF)	12