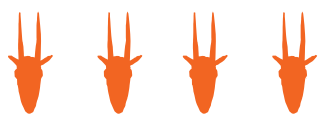


FOOD



PIZZA

VG & GF PIZZAS AVAILABLE + \$3

MARGHERITA \$20 V, VGO, GFO
Napolitana Sauce, Fior Di Latte, Basil & Parmesan

THE FORAGER \$25 V, VGO, GFO
Fior Di Latte, Parmesan, Garlic, Parsley, Roast Mushroom & White Truffle Oil

POTATO \$25 GFO
Marinated Potato Pieces, Onion Puree, Fior Di Latte, Goats Cheese, Parmesan, Rosemary & Garlic Oil

RING O’ FIRE \$25 GFO
Napolitana Sauce, Fior Di Latte, Chilli, Ham, Spicy Salami, Capsicum & Jalapeno

HONEY HOG \$25 GFO
Napolitana Sauce, Fior Di Latte, Smoked Leg Ham, Salami, Oregano & Chilli Honey

BBQ MEATLOVERS \$26 GFO
Napolitana sauce, Mozzarella, Pepperoni, Ham, Bacon & BBQ Sauce Swirl

GARLIC PIZZA \$14 GFO
Confit Garlic & Garlic Oil
Add Fior Di Latte + \$4

TO SHARE

ROSEMARY SALTED CHIPS \$10 VG

ARANCINI \$10 V
Wild Mushroom & Mozzarella with Aioli

CHICKEN WINGS \$16
Choice of Blue Cheese or Ranch Sauce

- SUMMER ALE GLAZED
- SPICY BUFFALO GF
- SALTED CRISPY GF

POPCORN CAULIFLOWER \$13 VG, GF
Tossed in Chipotle Aioli & Celery Sticks

PRETZEL \$10 V
Soft Oven Baked Pretzel with Beer Cheese Sauce

BURGERS

OUR BURGERS ARE SERVED ON A MILK BUN & WITH CHIPS

VG AND GF BUNS AVAILABLE + \$3

BEEF \$23 GFO
Beef Patty, American Cheese, Pickles, Lettuce, Tomato, Onion, Tomato Sauce & Mustard

SOUTHERN FRIED CHICKEN \$23
Cajun Seasoned Buttermilk Chicken Thigh, Coleslaw, Pickles & Spicy Pickle Sauce

PORTOBELLO MUSHROOM \$20
V, VGO, GFO
Garlic Mushroom, Cheddar, Pickled Chilli, Lettuce, Tomato, Onion & Jalapeno Sour Cream

PORK KATSU \$25
Panko Crumbed Pork Loin, Tagarashi Slaw & Tonkatsu Mayo

Add Bacon To Any Burger + \$3

MAINS

250G STRIPLOIN \$35
Served with your choice of 2 sides & Sauce

CHICKEN SCHNITZEL \$22
Served with your choice of 2 sides & Sauce

CHICKEN PARMI \$26
Chicken Schnitzel, Leg Ham, Napoli Sauce & Mozzarella
Served with your choice of 2 sides

EGGPLANT PARMI \$22 VGO
Tahini glazed Crumbed Eggplant, Napoli Sauce & Mozzarella
Served with your choice of 2 sides

STEAM ALE BATTERED FISH \$22
Chips, Salad, Tartare & Lemon

BEEF & SUREFOOT STOUT PIE \$22
House Made Pie with Chunky Prime Beef, Veg & Surefoot Stout, Mash, Peas & Gravy

SALADS

CAESAR SALAD \$20
Cos Lettuce, Parmesan, Croutons, Bacon, Caesar Dressing & Poached Egg

GREEN GODDESS \$19 VG, GF
Broccolini, Asparagus, Zucchini, Green Beans, Mixed Leaves, Spiced Chickpeas, Quinoa & Avocado Dressing

GREEK SALAD \$19 VG, GF
Tomato, Cucumber, Olives, Fetta, Capsicum, Onion, Oregano, Cos Lettuce & Lemon Dressing

Add to Any Salad + \$5

- GRILLED CHICKEN GF
- GARLIC MUSHROOM VG, GF
- FALAFEL VG, GF

KIDS MENU

12 YEARS AND UNDER. INCLUDES A POP TOP

CHEESEBURGER \$13 GFO
With a Choice of One Side

CHICKEN TENDERS \$13
With a Choice of One Side

BATTERED FISH \$13
With a Choice of One Side

KID’S MARGARITA PIZZA \$12
Napolitana Sauce, Mozzarella

KID’S HAM PIZZA \$13
Napolitana Sauce, Ham & Mozzarella

SIDES \$7

STEAMED GREEN BEANS V, VG

COLESLAW VG, GF

CREAMY MASH & GRAVY

GARDEN SALAD VG, GF

SMALL BOWL OF CHIPS VG

SAUCES \$3

TRADITIONAL GRAVY GF

PEPPERCORN GF

MUSHROOM GF

ALLERGY NOTE

We will do our best to accommodate guests’ dietary needs, however as allergens are present and prepared in our kitchen, we cannot guarantee our food will be allergen free.

V Vegetarian

VG Vegan

VO Vegetarian Option

VGO Vegan Option

GF Gluten Free

GFO Gluten Free option

