



## SHARE

<b>Garlic + Herb Ciabatta</b> (v)	<b>6</b>
<b>Hummus, Harissa, Mount Zero Olives + Grilled Bread</b> (vg)	<b>12</b>
<b>Corn + Smoked Mozzarella Croquettes</b> w. aioli (v)	<b>15</b>
<b>Pork + Fennel Sausage Rolls</b> w. tomato + red pepper relish	<b>15</b>
<b>Fried Halloumi</b> w. pear chutney, lemon + parsley (v, gf)	<b>15</b>
<b>Prawn Toasts</b> w. kimchi mayo + spring onion	<b>17</b>
<b>Dusted Calamari</b> w. aioli + lemon (gf, df)	<b>16</b>
<b>Crispy Chicken Tenders</b> w. house BBQ sauce	<b>16</b>
<b>Slow Roasted Pork + Fennel Meatballs</b> w. pesto, aged parmesan + grilled bread	<b>18</b>
<b>Nachos:</b> Grilled cheese, guacamole, sour cream + jalapeños Choose: spiced beef or spiced beans (gf)	<b>19</b>
<b>Chips</b> w. aioli + ketchup (v)	<b>10</b>
<b>Sweet Potato Fries</b> w. sweet chilli + sour cream (v)	<b>13</b>

(v) vegetarian (gf) gluten free (vg) vegan (vgo) vegan option

Kitchen open 12pm until late

0.7% surcharge applies to all EFTPOS & credit card transactions

15% surcharge applies on all public holidays

Specials not available on public holidays

## HAPPY HOUR

Tuesday to Friday

5pm - 7pm

\$4 pots, \$7 house wines  
+ \$8 pints

## TUESDAY PARMA DAY

**\$18 parma**  
w. chips + salad

## WEDNESDAY STEAK DAY

**\$22 Butchers Cut Steak**  
w. chips, salad and a pot  
of Carlton or glass of house  
wine

## SUNDAY ROAST

**Chef selected roast with all  
trimmings**

+ \$7 tins and seltzers

## MAINS

<b>Roast Pumpkin Salad</b> Pickled onions, mint, tahini, pomegranate dressing + dukkah (vg, gf) Add: slow roasted lamb shoulder	<b>19</b> <b>+5</b>
<b>Roasted Cauliflower Salad</b> Quinoa, zucchini, dill, caper + raisin dressing (vg, gf) Add: confit salmon	<b>20</b> <b>+5</b>
<b>Cheeseburger:</b> burger sauce, lettuce, pickles + chips Gluten free bun	<b>23</b> <b>+2</b>
<b>Fried Chicken Burger:</b> cheese, slaw, BBQ sauce, pickles + chips	<b>23</b>
<b>Steak Sandwich</b> Beetroot relish, horseradish, rocket, fried egg, ciabatta + chips	<b>24</b>
<b>Hazeldene Free Range Chicken Parma</b> Smoked ham, Napoli, mozzarella, house salad + chips Swap to a plant-based schnitzel (v) (gf)	<b>25</b>
<b>Pan Fried Gnocchi</b> Asparagus + artichoke, kalamata olives, broad beans + pecorino (v)	<b>23</b>
<b>Crumbed Fish + Chips</b> Caper + fennel slaw, tartare + lemon	<b>25</b>
<b>Crumbed Pork Cutlet</b> Stuffed w. ham + cheese, creamy mash + apple slaw	<b>28</b>
<b>Pie Of The Day (please ask our team)</b> Buttery mash, crushed peas + house made gravy	<b>25</b>
<b>Roasted Barramundi</b> White bean puree, yellow + green bean salad, candied walnuts (gf)	<b>30</b>
<b>Grass Fed Porterhouse 250g</b> House salad, chips + choice of sauce (gf) Peppercorn (gf), mushroom (gf), or house made gravy (gf)	<b>33</b>

## DESSERT

<b>Sticky Date Pudding</b> Butterscotch sauce, pecan praline + English toffee ice cream (gf)	<b>12</b>
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