

Snacks and Share Plates:



(Three Appetizers Deal \$28; 2 each \$10 plus 1 each \$12, Monday-Friday Only. Soup & ploughman's plate not included). Fried egg (\$1) Aioli (\$1) Extra sourdough bread (\$2)

\$7

- **Crinkle cut Chips**, aioli, malt vinegar (V,GF)
- Lightly blanched **Edamame**, Australian sea salt (VG,GF)

\$10

- **Potato Wedges**, sour cream, sriracha aioli, celery salt (V,GF)
- **Grilled Saganaki**, extra virgin olive oil, herb salad, black olive dressing, lemon (V,GF)
- **Karaage JFC wings** (Japanese fried chicken), sesame seeds, sweet & sour miso dipping sauce (GF)
- Smoked ham **Croquettes**, paprika aioli (5 each)

\$12

- **Baby Calamari**, chorizo, baby spinach, coriander pesto (GF)
- **Prosciutto & cheese Croque Monsieur** sourdough toastie, pickle (Fried egg \$1)
- **Citrus & vodka Cured Salmon**, beetroot pickle, smoked aioli, baby herbs, sourdough (GF)
- **Nasu Dengaku** (miso baked eggplant), pickled daikon, sesame dressing, crispy shallots (GF,VG)
- **Soup Of Day**, sourdough

\$30

- **Ploughman's plate** (grazing plate 1-6 persons)

Country style pork Terrine, roast beef, chorizo, ricotta w/ pomegranate & dukkah, apple, pickles, branstons piccalilli, dijon mustard, aioli, sourdough toast

See the specials board for more delicious options!

Monday: \$15 Burgers. Tuesday: \$15 Fried Chicken. Wednesday: \$18 Steak Dinner.

V – Vegetarian, VG – Vegan, GF – Gluten intolerances, GFO-Gluten Free option, N/S-May contain Nuts or Seeds. Dietary specification, within reason, upon request.

Unfortunately we can't 100% guarantee, no shadow of doubt, Gluten/Vegan due to the nature of kitchen operations & suppliers.

Kitchen open: Mon-Fri 5-9:30, Sat 12:30 -9:30, Sun 12:30-8:30

Please order and pay at the bar



Mains:

\$20

- American **Cheese Burger**, Beef, bacon, onion rings, chimichurri, pickle, jalapenos, slaw & chips (Fried egg \$1) (Can be ordered Rare)
- **Sweet Roast Potato, black bean & corn burger**, pickle red cabbage, smokey BBQ relish, soy aioli, baby spinach, chips (VG, S&N) Brioche roll(V) **OR** flour tortilla (VG)
- Chicken **Parma**, napoli, bacon, jalapeno, mozzarella, garden salad & chips (Fried egg \$1)
- 3 bean, cauliflower, quinoa & zucchini **Moussaka**, cabbage salad & wedges

\$22

- Warm **Duck Leg**, beet, orange, kipfler potato, apple, walnut & herb salad, French dressing (GF)
- BBQ Miso vegan pulled Jackfruit **Quesadilla**, vegan aioli, Japanese slaw, brown rice, crispy shallots (VG)
- Panko crumbed Blue Grenadier **Fish&Chips**, mushy peas, simple salad, tartare sauce, lemon
- Hand cut **Pappardelle**, wild mushrooms, ricotta, capers, basil, chilli oil, green salad (V)

\$24

- Grilled **Lamb Loin Chops**, potato rosti, smashed eggplant, tahini, soused onions, parsley salad, smoked aioli (GF)

\$28

- 250g **porterhouse Steak**, thrice cooked hand cut chips, café de paris butter, green salad (GF) (Fried egg \$1)
- **Fish of day** (see specials board for details/price)
- **Pie of day** (see specials board for details/price)

Pudding:

\$10 *Sticky date, honeycomb & walnut pudding, mixed berry compote, ice-cream*

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