



SNACKS TO SHARE

MUSHROOM AND GREEN PEA ARANCINI (5), lemon and herb hummus and aioli (v) \$15

THYME AND OLIVE OIL SCENTED OVEN-BAKED AUSTRALIAN CAMEMBERT
with grissini bread sticks (v) \$16

BACON, MUSHROOM AND SPINACH CROQUETTE (3), mixed leaves, red onion
and tomato salsa \$15

MIXED MARINATED OLIVES (v, gf) \$10

MAINS

SOUP OF THE DAY \$10

ROASTED PUMPKIN SALAD with toasted pepita seeds, baby beetroot, charred ricotta, radicchio,
mixed leaves, lime marinated red onion, cherry tomato & balsamic reduction (gf) \$18

CHILLI PRAWN AND CALAMARI SALAD with shredded vegetable coleslaw,
sweet chilli mayonnaise and crispy shallot (gfo) \$23

HOUSE-MADE PIE OF THE DAY with mashed potato, mushy peas and gravy \$23

ENGLISH PLOUGHMAN'S BURGER with 200g Black Angus beef pattie, vintage cheddar,
pickled onions, Branston Pickle and HP Sauce served with fries \$23 (gf roll add \$2)

KING PRAWN LINGUINI with shaved fennel, heirloom grape tomatoes, garlic and chilli,
extra virgin olive oil, fresh herbs and lemon, shaved pecorino \$30

CURRY OF THE WEEK with steamed rice and traditional accompaniments \$23

PANKO CRUMBED FLATHEAD FILLETS with fries, garden salad, tartare sauce and lemon \$24

TO FINISH

CAKE OF THE DAY \$8.50

RASPBERRY FRIAND (gf) \$5

CHOCOLATE BROWNIE (gf) \$7

BANANA BREAD (gf) \$6