

BITES

- Garlic and Cheese Flat Bread (v) \$14
Hand Cut Sweet Potato Fries with Chipotle Sauce (v,df) \$12
Fries with Garlic Aioli (v,df) \$12
Bruschetta of Sourdough, Candied Balsamic Virgin Oil, Tomato Onion and Basil Salsa (v,df) \$14
Buffalo Chicken Strips with Collard Greens and Blue Cheese Dip \$17
Salt & Pepper Squid, Citrus Salad & Aioli (df) \$17
Spanish Chorizo, Marinated, Grilled Haloumi & House Baked Sourdough \$19

MAINS

- Mushroom & Broccolini Pappardelle with Seeded Mustard Cream (v) \$26
Sicilian Banana Prawn Pappardelle, with Squid, Chilli, Garlic, Tomato & Green Olive Salsa \$29
Pork Belly, Pickled Dutch Carrots, Granny Smith & Parsnip (gf) \$32
Grilled Barramundi, Avocado, Crispy Kipfler, Tomato & Citrus Salad, Dill Aioli & Sicilian Olive Salsa (gf) \$34
Moroccan Braised Lamb Shank, Fondant Sweet Potato, Mint Yoghurt & Butter Puff \$34
Wattle Seed Rubbed Kangaroo Loin, Saffron Roasted Chats, Braised Fennel, Beetroot Pickle, Greens & Pink Peppercorn Burnt Butter (gf) \$34
Confit Duck Leg, Grilled Chorizo, Roasted Carrots, Blood Orange and Caramelised Poached Pear (gf) \$36
Angus Rump 300g, Buttered Beans, Roasted Pumpkin, & Smoky Chimichurri \$38

SALADS \$19

- Grilled Chicken, Chorizo, Corn, Peppers, Spanish Onion & Chipotle Dressing (df gf)
Roasted Tomato, Spanish Onion, Roquette, Persian Fetta & Balsamic Vinaigrette (gf v)
Pear, Walnut & Prosciutto Salad, Gorgonzola & Mustard Dressing (gf)

HOUSEMADE PIZZA \$19.5

(GLUTEN FREE BASE AVAILABLE +\$3)

- Crocodile Pizza, Thai Chilli Jam and Sesame
3 Little Pigs, Bacon, Pork Belly and Pulled Shoulder & Honey Mustard Drizzle
Chicken & Bacon with Avocado & Southwest Aioli
Pear, Roquette, Prosciutto & Blue Cheese
Roasted Peppers, Basil and Kalamata Olives with Marinated Fetta (v)
HVR BBQ Meat Lovers, Chorizo, Chicken Bacon, Pulled Pork & Garlic Aioli
Smoked Salmon, Spanish Onion, Spinach, Capers and Dill Aioli

BURGERS (All served with chips) \$22

- Grilled Field Mushroom, Haloumi, Baby Spinach, Beetroot Relish & Garlic Aioli (v)
Angus Beef Burger, Bacon, Cheese, Aioli, Mustard, Ketchup, Salad & House Pickle
Pulled Pork, Ranch Slaw & Smoky BBQ Sauce
Southern Style Chicken BLT, Cheddar, Avocado Salsa, & Chipotle Aioli

KIDS MENU (UNDER 12) \$12

- Tomato Fettuccini (v) Fish & Chips
Ham & Cheese Pizza Margarita Pizza
Chicken Nuggets & Chips

DESSERTS \$12

- Coconut Ice Cream, Tropical Bacardi Salsa and Macadamia Coconut Crumb
Sticky Orange & Date Pudding, Caramel Sauce, Cardamom & Ginger Ice Cream
Affogato with Pistachio Toffee & White Chocolate Ice Cream

DESSERT COCKTAILS \$18

- Choc Mint Slice Irish Caramel Crème
Cherry Ripe Nutella Shake
Honeycomb Hazelnut Delight
Turkish Delight Martini

(d) Dairy free (gf) Gluten free (v) Vegetarian BYO WELCOME (WINE ONLY) - \$8 PER BOTTLE;
LUNCH 12-4PM; DINNER 6PM-8.30PM MENU IS SEASONAL AND SUBJECT TO CHANGE; PLEASE
ADVISE US IF YOU HAVE ANY FOOD ALLERGIES OR SPECIFIC DIETARY NEEDS.