

Dinner 5:00pm - 8:30pm

Start On

Bruschetta V/DFA \$10

Tomato onion salsa, extra virgin olive oil, basil, balsamic reduction, feta

4 Cheeses Arancini V \$12

Smoky paprika mayo, parmesan cheese

Salt & Pepper Squid \$16

Squid, tar tare sauce, lemon wedge

Pork Belly Bites \$16

Hoisin & honey sauce, spring onion, fresh chili

Mains

Pork Cutlet \$32

Grilled pork, hummus, chimmichuri, grilled broccolini

Fish of the Day \$36

See on blackboard)

Grilled fish fillet, trio peperonata, fried capers, salsa verde, salsa charred grilled corn

Chicken & Mushroom \$24

Spaghetti Pasta

Garlic sauteed chicken & mushroom W creamy sauce, grated parmesan, parsley

Gnocchi Al Funghi V \$26

Truffle and garlic cream, porcini mushroom, roasted walnut, ricotta and fried sage

Lamb Raghu Parpadellee \$26

Slow cooked braised lamb shoulder ragu and pecorino toscano

Crab Linguini \$26

Blue swimmer crab, zucchini, cherry tomato, chili garlic and parsley

Beef Tenderloin GF \$38

Creamy mash potato, truffle butter, roasted dutch carrot, jus reduction

300g MB2+ Striploin \$38

Creamy mash potato, grilled broccolini & jus reduction

OR
chips and salad

Beef Burger \$24

Home made beef patty, big mac sauce, bacon lettuce, sliced tomato, gherkins, cheddar cheese and chips

Chicken Schnitzel \$25

Chips, garden salad, red wine gravy

Chicken Parmigiana \$28

Crumbed chicken breast W napolitano sauce and mozzarella cheese W chips and salad

Roasted Pumpkin Salad VGA \$20

Spinach, roasted papitas, pesto dressing, raisins, goat cheese, pickle onion, edamame, balsamic glaze

Add on - Grilled Chicken \$5

Sides

Fries \$9

Garlic aioli

Truffle Fries \$12

Black truffle paste, grated parmesan cheese

Grilled Broccolini \$10

Roasted papitas and vinaigrette dressing

Garden Salad \$9

Vinaigrette dressing

Dessert \$12

{ See on the blackboard }

V: Vegetarian DFA: Dairy Free option Available
VG: Vegan GFA: Gluten Free option Available
GF: Gluten Free DF: Dairy Free

Note: Please ask our friendly team, some items may not be suitable for Celiac. EFTPOS surcharge 1.15% Public Holiday Sur charge 15%

Cocktail, Beer & Wine

House Cocktail

Ram's Bramble

Gin, berry & watermelon liqueur, lemon, rosemary & mandarin flavored syrup

Silk Sour

Infused gin with butterfly pea tea, lemon, sugar, aquafaba

Blood Orange Mojito

White Rum, Blood Orange Juice, Fresh Mint, Lime, Sugar

My Baby doll

Chili infused Tequila, Triple Sec, Grape fruit Juice, Lemon, Cuppa Syrup

Classic Cocktail (Don't forget to ask your fav)

Espresso Martini

Vodka, kahlua, espresso, sugar

Margarita

Tequila, triple sec, lime juice, sugar

Old Fashioned

Bourbon Whisky, Australian bitter, sugar

Negroni

Gin, sweet, vermouth, campari

Clover Club

Gin, raspberry liqueurs, lemon juice, sugar

Mocktail

Berry Cooler

Berry, apple juice, Mint, Soda

Chai

Dilmah Chai syrup, ruby red grape fruit juice, lemon, aquafaba

Beer on Tap

Melbourne bitter

4 pines new world pale Ale

Beer & Cider on Bottle

Corona

Furphy refreshing ale

Hahn 3.5 Super Dry

Tooheys New

Tooheys Old

Young Henry Pale Ale

Nort 0% Refreshing Ale

Somersbay Apple Cider

Koppaberb Pear Cider

Sparkling

2023 First Creek Botnica Cuvee,
Hunter Valley, NSW

2023 Dalzotto Prosecco King Valley, Victoria

2023 Clover Hill Reliba, TAS

Rose

2023 St Aimé Rosé Central Ranges NSW

2023 Gordon Ramasy Elegante Rosato Tuscany,
Italy

White

2023 Birar Ridge Jezebel Moscato

2023 Motley Chardonnay,
king valley VIC

2023 Frogmore Creek Riesling Coal River, TAS

2023 The Lane Sauvignon Blanc,
Adelaide Hills, SA

2023 La La Land Pinot Gris, VIC

2023 Hesketh Regional Selection Fiano,
Adelaide Hills, SA

Tyrills Sauvignon Blanc, Hunter Valley, NSW

Red

2023 Pocket Watch Pinot Noir,
Mornington Peninsula, VIC

2023 Hancock & Hancock Cabernet Sauvignon,
Mclaren vale, SA

2021 First Creek Shiraz, Hunter Valley, NSW

2023 Joseph Chromy Pinot Noir, Reliba, TAS

2023 Gemtree Luna Temprana Tempranillo,
Mclaren vale, SA

2023 Hently Farm 'Villain & Vixen' GSM,
Barssoo Valley, SA

2023 Pikes Luccio Sangiovese, Claire Valley, SA

2020 Debussy Reverie Grenache, France

2021 Zerella Nero d'Avola, Mclaren Vel, SA

2021 Zerella Barbera, Mclaren Vel, SA

Dessert Wine

2023 Frogmore Creek Iced Riesling,
Coal River, TAS

2023 Chamblers Old Vine Rutherglen, Muscat

Note:

Eftpos sur charge 1.15%

Public Holiday Surcharge 15%