

STARTERS / SMALL PLATES

- Grilled garlic bread \$10 , Fries with aioli (GF) \$10, Pizza bread \$16,
- Cajun spiced calamari with chipotle mayo (GF) \$13
- Tomato and ricotta arancini balls (GF /veg) \$14
- Chicken liver pate with onion jam and ciabatta \$14
- Seared beef / Spiced chicken taco with avocado \$8 / each
- Mixed platter: cured meats, cheese, dried fruit and ciabatta \$32

MAINS

- Seafood chowder with ciabatta bread \$24
- Tom yum hotpot with king prawns, white fish, fresh thai herbs and rice noodles (GF) \$26
- Sri Lankan chicken curry with basmati rice and tomato and cucumber salad (GF option) \$28
- Roasted herb stuffed mushrooms with grilled haloumi and basil risotto (veg) \$26
- Scotch fillet with bacon croquettes, pan fried greens, mushroom and red wine jus (GF) \$34
- Crispy skin salmon on cauliflower puree and pear & fennel salad (GF) \$34
- Pulled lamb shoulder with confit garlic mash, water cress and beetroot salad (GF) \$34

PIZZA (GF option)

- American** -classic ham and pineapple \$22
- Vintage** – salami, blue cheese, walnuts, pear and caramelised onion \$25
- Mexican** - chorizo, bacon, black olive and chilli \$25
- Drover** - Braised lamb, harissa, red onion jam, oregano & tzatziki \$26
- Italian** - Classic Italian with a garlic base, sliced tomato, basil and mozzarella \$24
- Extras** – gluten free base, anchovies \$2 / side salad \$9

DESSERTS

- Coffee caramel brulee with almond biscotti (GF option) \$14
- White chocolate cheesecake with roasted rhubarb compote \$15
- Double chocolate & macadamia nut brownie with ice cream \$14
- Sticky date pudding with caramel sauce and vanilla ice cream \$14
- Circus sundae with choice of chocolate, caramel or berry sauce (GF) \$12

KIDS MENU

- Homemade fish bites with fries \$12
- Ham and pineapple pizza \$12