

Something to start or share...

Soup of The Day served with toasted bread **\$12**

Cheesy Corn chips with a black bean, corn salsa and fresh guacamole **(V) (GF) \$18**

Duck, enoki mushroom and water chestnut spring rolls with Hoi sin **(3) \$15**

Prawn and ginger dumplings with sweet soy **\$16**

Salt and pepper squid with a lemon mustard mayo, rocket and herb salad **(GF) \$18**

Mini tacos **(2)** - beer battered market fresh fish with slaw, chipotle mayo and guacamole **\$12**

Pizzas

Garlic and Rosemary Pizza **\$12**

Tomato, Bocconcini and fresh basil **(V) \$16**

Eggplant, feta, mushrooms and red peppers **(V) \$16**

Hot salami with olives, fresh chilli and bocconcini **\$19**

Chorizo sausage and chicken with Spanish onion **\$20**

(Gluten Free Base \$5/Vegan Cheese \$5)

Pasta and Risotto

Rigatoni with slow braised ragu of local lamb, red wine, rosemary and manuka honey. Finished with baby spinach and topped with crumbled feta and parmesan **(GF available) \$24**

Mains

Caesar salad with Cos, crispy bacon Caesar dressing, croutons, anchovies, parmesan and poached egg Add chicken **\$6 \$20/\$26**

Crispy skin salmon with roasted kipfler potato and broccolini topped with a lemon & herb butter **\$30**

Beer battered market fresh fish and chips, house salad, homemade tartare sauce and lemon **\$28**

Beef and Guinness pot pie with mashed potato and buttered seasonal greens **\$27**

Chicken parmigiana - free range chicken schnitzel with smoked leg ham, Napoli sauce, mozzarella, house salad and chips **\$26**

Eggplant parmigiana with Napoli sauce, mozzarella, house salad and chips **(V) \$23**

Veal schnitzel with celeriac, apple and cabbage slaw, chips and mushroom sauce **\$32**

Pork Cumberland sausages with creamy mash potato, mushy minted peas finished with caramelised onion and rich jus **\$26**

Chicken Tikka Masala with steamed rice and roti bread **\$27**

Black Angus beef burger with cheese, cos, tomato, gherkin, aioli, bacon and American Mustard served with chips **Add egg \$2 \$24**

Steak Sandwich with mustard aioli smoky BBQ sauce, lettuce, tomato and caramelised onion served with chips **\$24**

Steaks (GF)

All steaks are pasture fed Australian MSA graded

Southern Ranges Porterhouse **250gm \$39**

O' Conner's Eye fillet **250gm \$44**

Served with a salad of dressed leaves, radish and Spanish onion sided with hand cut chips

Choice of sauces: Red wine jus, mushroom, cream pepper sauce or Garlic Butter **(GF)**

Sides

House salad **(V) (GF) \$6**

Roquette, walnut, apple and parmesan salad **(V) (GF) \$9**

Steamed seasonal vegetables with olive oil **(V) \$9**

Charred broccolini with lemon and herb butter **(V) (GF) \$9**

Hand cut chips with chilli aioli **(V) (GF) \$10**

Chips with tomato sauce **(VG) (GF) \$9**

Creamy mash potato **(V) (GF) \$9**

Something to finish...

Chocolate and pistachio Semi-freddo with salted caramel and toffee popcorn **\$14**

Sticky Date Pudding with butterscotch sauce and vanilla ice-cream **\$14**

Cheese Plate a selection of cheeses with lavosh, quince and dried fruits **(serves 2) \$26**

