

# DINING MENU

## ENTREES/SHARED PLATES

<b>Warm house bread</b>	<b>\$13</b>
confit garlic, rosemary sea salt (V) (GFO)	
<b>Potato and leek croquettes</b>	<b>\$15</b>
pesto aioli, fried basil (VEG)	
<b>Chicken tender sliders (3)</b>	<b>\$16</b>
slaw, chipotle aioli	
<b>Salt 'n' pepper calamari</b>	<b>\$19</b>
grilled chorizo, corn and tomato salsa, chipotle aioli (GFO)	
<b>Eggplant chips</b>	<b>\$14</b>
Moroccan seasoning, spiced pumpkin dip (V)	
<b>Pan fried halloumi</b>	<b>\$15</b>
lemon, honey mustard sauce (VEG) (GF)	
<b>Ploughmans board for 2, house bread, cheddar,</b>	<b>\$28</b>
pickled onion, shaved ham, fruit, chilli jam (GFO)	

## SIDES

<b>Spinach and walnut salad</b>	<b>\$10</b>
red onion and tomato house dressing (V)	
<b>Side of grilled asparagus</b>	<b>\$13</b>
maple coconut yoghurt (V)	
<b>Side of rosemary roast potatoes (V)</b>	<b>\$12</b>
<b>Crispy fries</b>	<b>\$13</b>
with garlic aioli (VEG)	

## MAINS

<b>Chargrilled kangaroo</b>	<b>\$34</b>
asparagus, polenta cake, sweet potato chips, red wine jus (GF)	
<b>Fresh fish of the day</b>	<b>\$36</b>
saffron cream, potato salad, fennel and citrus (GF)	
<b>Creamy prawn linguini, cherry tomato, pangrattato</b>	<b>\$32</b>
<b>Roast pork belly, spiced apple jelly, orange and pumpkin puree,</b>	<b>\$38</b>
grilled baby leeks, red wine jus (GF)	
<b>Vietnamese noodle bowl, fried tofu, pickled carrot,</b>	<b>\$26</b>
fresh vegetables, sesame soy dressing (V)	Add prawns <b>\$6</b>
<b>Asparagus salad</b>	<b>\$24</b>
spinach, quinoa, green beans, orange segments, maple coyo (V)	
<b>Oven roasted duck breast, potato puree, port and pepperberry</b>	<b>\$40</b>
jus, baby carrots, rainbow chard (GF)	

## NEARLY PUB CLASSICS

<b>Chicken parma, rosemary roast potatoes, slaw</b>	<b>\$28</b>
<b>300g grass fed T-bone, grilled baby leeks, roast potatoes</b>	<b>\$45</b>
with choice of red wine jus, pepper sauce or gravy (GF)	
<b>Furphy battered fresh fish and chips, tartare,</b>	<b>\$28</b>
pear and parmesan salad (GFO)	
<b>Beef Burgundy kinda pie</b>	<b>\$28</b>
medley of tomatoes, cos salad, roast potatoes	
<b>Wagyu beef burger</b>	<b>\$27</b>
maple bacon, smoked cheddar, jalapeno aioli, spinach, chips	
<b>Plant-based burger</b>	<b>\$24</b>
smoked cheddar, spinach, tomato, pesto aioli, chips (VEG) (VO)	

(Veg) Vegetarian | (V) Vegan | (VO) Vegan Option | (GF) Gluten Free | (GFO) Gluten Free Option

While we make every effort to identify common ingredients that may cause allergic reactions, traces of such ingredients may remain.  
If you have specific dietary requirements please let us know and we will do our best to accommodate you.



## DESSERTS

- Mango cheesecake** (VEG)  
shortbread biscuit, fresh mango, mint **\$17**
- Strawberry mousse** (VEG)  
white chocolate crumb, strawberry coulis **\$17**
- Summer apricot crumble** (V)  
coconut yoghurt, grilled apricot cheek **\$17**
- Stags cheese board** (VEG) (GFO)  
a selection of three cheeses, lavosh, fruit paste, fresh fruit **\$30**
- Quickies smoked cheddar
  - Woombye camembert
  - Mauri gorgonzola dolce

## BEVERAGES

- Dimattina Little Hill Blend Coffee** **cup \$5 / mug \$6**
- Dimattina Decaffeinated Coffee** **cup \$5 / mug \$6**
- Chai Latte / Hot Chocolate** **cup \$5 / mug \$6**
- Tea Drop Tea** **pot \$6**  
English Breakfast / Peppermint / Lemongrass Ginger / Honeydew Green
- Iced Chocolate/Coffee** **\$7**
- Alternative Milk** almond / oat / soy **\$0.50**

## FORTIFIED

- Galway Pipe Tawny Port** Aged 12 Years **\$9**

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