



MAINS (LARGE GROUPS 10+)

Beef Burger with mixed lettuce, tomato, mustard, pickled cucumber, American cheese, maple bacon & chips
\$26

Free Range Chicken Parmigiana with chips & salad (NF)
\$29

Herbed Veal Schnitzel with mashed potato, pickled cabbage & green beans, topped with jus (NF)
\$32

Pan Roasted Duck Breast (Medium) with beetroot terrine, horseradish cream, fennel & radicchio salad & caramelised orange sauce (GF/NF/EF)
\$34

Char-Grilled Roaring Forties Lamb Shoulder Rack (2)
with roasted spiced carrot salad, pea salsa, black hummus, pomegranate & salt bush (GF/DF/NF/EF)
\$38

300g MSA Grade Porterhouse / 300g MSA Grade Scotch Fillet with crispy fries & rocket parmesan salad (GF/NF)
\$42/\$52

+ a sauce of your choice: mushroom/green peppercorn/ red wine jus/ compound garlic butter /chicken gravy

VEGETARIAN/VEGAN

Vegetarian Bolognese with green olive & pistachios tapenade, sumac & Umami cashew crumble (VG)
\$28

-Add parmesan cheese +\$2

Charred Cauliflower Salad with chickpeas, almonds, raisins, kale, quinoa & pomegranate dressing (GF/VG)
\$13