



**REVISED MENU**  
**(Groups 25+)**

**Beef Burger** with mixed lettuce, tomato, mustard, pickled cucumber, American cheese, maple bacon & chips **\$25**

**Free Range Chicken Parmigiana** served with chips & salad (NF) **\$28**

**Herbed Veal Schnitzel** with mashed potato, pickled cabbage and green beans, topped with red wine jus (NF) **\$32**

**Twice Cooked Glazed 300g Pork Scotch Fillet** with carrot puree, braised de puy lentils, spring onion, chives, spiced salt & carrot crisps (GF/EF/DF/NF) **\$34**

**300g MSA Grade Porterhouse \$42**

Served with crispy fries & roquette & parmesan salad (GF/NF)

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

**VEGETARIAN + VEGAN**

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

**Vegan Burger** with mixed leaves, tomato, onion, tomato sauce, vegan mayo & chips (VG) **\$24**

**Vegan Bolognese** with green olive & pistachio tapenade, sumac & umami cashew crumble (VG) (Contains soy) **\$27**  
-Add parmesan cheese +\$2

**GF** GLUTEN FREE **DF** DAIRY FREE **FF** FRUCTOSE FREE **NF** NUT FREE

**VE** VEGETARIAN **VG** VEGAN