



MAINS (LARGE GROUPS 25+)

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

**300g MSA Grade Porterhouse / 300g MSA Grade Scotch Fillet (Medium
Rare)** with chips & 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