

Food

Share Plates

Garlic Mozzarella Flatbread (v)	11
Popcorn Chicken, pickles, chipotle mayo	16
Savoury Fish Cakes, tartare sauce	16
Salt & Pepper Squid, tomato aioli (gf)	16
Sesame Seared Tuna Carpaccio, basil oil, salsa cruda, pickled jalapeño, lime	18
Charcuterie Plate, bresaola, pastrami, cornichons, tahini hummus, grilled red peppers, olives, toasted bread (gfo)	24

Pizza

Margherita, tomato, mozzarella, basil (v)	20
Carnivore, tomato, salami, smoked ham, pork & fennel sausage	24
Chilli Prawn, tomato, prawns, chilli, cherry tomatoes	26
Quattro Formaggi, tomato, mozzarella, blue cheese, parmesan, fontina, rosemary (v)	22
Calabrese, prosciutto, mushroom, olives, cherry tomatoes	23
Vegetarian, cherry tomatoes, red capsicum, preserved artichokes, zucchini, black olives, fennel seeds, oregano, chilli oil (v)	23
Pepperoni, tomato, mozzarella, pepperoni	23
Add: Gluten free base \$4	

Sides

Mixed Leaf Salad, lemon vinaigrette (v,gf)	8
Rocket & Parmesan, vincotto (v,gf)	8
Chunky Fries, aioli (v,gf)	9

Mains

Prime Angus Beef Burger, caramelized onions, gruyère, lettuce, tomato, pickles, smoky sauce, fries (gf)	22
Buttermilk Chicken Burger, maple + bacon marmalade, gruyère, sriracha mayo, coleslaw, fries	23
Panko & Parmesan Crumbed Chicken Schnitzel lemon & parsley slaw, gravy, fries	21
3 Cheese Chicken Parmigiana, our tomato sauce, lemon & parsley slaw, fries	24
Ranger's Valley Rump 250g msa 3+, caramelized onion sauce, salad, fries (gf)	29
Grilled Ocean Trout, pumpkin purée, fresh tomato & basil salsa, charred broccolini (gf)	28
Fish & Chips, tartare sauce (gfo)	28
Linguine, Alaskan crab, chilli, garlic, pangrattato (gfo)	26

Salads

Burrata Caprese, tomatoes, basil, extra virgin olive oil (gf)	22
Crispy Duck Chopped Salad, rocket, radicchio, orange fillets, toasted hazelnuts, vincotto (gf)	23
Poached Salmon Salad, brown rice, wakame, edamame, wasabi peas, pickled ginger, radishes	23
Grilled Haloumi, brown quinoa tabbouleh, Jerusalem artichoke chips (v)	22
Asian Salad, red & green coleslaw, apple, red onion, cucumber, thai dressing, topped with crispy rice noodles (v,gf)	19
Add: Haloumi \$3, Char-grilled chicken \$4, Ocean trout \$6	

We do our best to cater for all dietary requirements.
Please alert staff of your needs when ordering.
All credit card payments attract a 1.6% processing fee.

(v) vegetarian (gf) gluten free (gfo) gluten free option



Gather & Graze

\$49^{pp}

Designed to share for groups of 4 or more

Go on, add Saint Rosé 2hrs \$49pp | 3hrs \$59pp



Garlic Mozzarella Flatbread

Salt and Pepper Squid, tomato aioli

Burrata Caprese, tomatoes, basil, extra virgin oliveoil

Savoury Fish Cakes, tartare sauce

Grilled Haloumi Salad, brown quinoa tabbouleh,
Jerusalem artichoke chips

Crispy Duck Chopped Salad, rocket, radicchio,
orange fillets, toasted hazelnuts, vincotto

Chocolate Lava Tart, mixed berries