



BISTRO MENU

PLEASE ORDER
AT THE BAR

APPETISERS

Freshly Shucked Sydney Rock Oysters (6) with vinaigrette dressing	25
Crispy Squid green chilli sauce (GF)	20
BBQ King Prawns (4) with preserved lemon butter & smoked paprika (GF)	27
King Fish Ceviche with Crostini Avocado cream, pickled beetroot, coriander & grapefruit	24
Buffalo Wings blue cheese sauce	18
Nachos Con Carne Beef, chilli beans, cheese, tomato salsa, guacamole & sour cream (GF)	20
Pulled Pork Tacos Labneh, slaw & pistachio	20
Charcuterie Board Chefs' selection of cured meats	28
Marinated Olives chargrilled sourdough (VG,V)	8

SALADS

Crispy Pork Salad Pork, watermelon, green chilli, mizuna, mint, coriander & lime (GF)	21
Haloumi Salad Haloumi, zucchini, cauliflower, dukkah & hummus (V, GF)	21
Tiger Prawn Salad Tiger prawns, green papaya, mango, avocado, herb cashews & nam jin dressing (GF)	24
Chicken Salad Shredded chicken, sprouts, legumes, celery, grapes, mixed herbs, red raddish, almonds & lemon mayo (GF)	21

BURGERS

All Burgers are made using milk buns and served with fries

Four In Hand Burger Tajima wagyu patty, Swiss & American cheese, lettuce, onion, tomato, pickles & sauce	24
Chicken Burger Slaw, jalapeno, pickled onion & chipotle aioli	22
Vegetarian Burger American cheese, lettuce, tomato, pickles & sweet gherkin mayo (V)	20

Add Extra Cheese \$2, Bacon \$3, Extra Patty \$7

GRILL

Hanger Steak (200g) Dry rub (sous vide for 6 hrs), chips & salad MB+2 (GF)	33
Eye Fillet (200g) Chat potatoes, truss cherry tomatoes, watercress & shallot butter MB+3 (GF)	43
Rump Steak (250g) with chips & salad MB+2 (GF)	29
Char-grilled Butterflied Chicken (for 2 people) Vegetables & pepper sauce (GF)	42
Lamb Cutlets (4 pieces) Tahini yoghurt, beetroot, snow peas, lemon & chilli	36
Sauces – mushroom, peppercorn & aioli (GF)	2ea

MAINS

Mediterranean Strozzapreti Pasta Grilled vegetables, basil oil with Stracciatella cheese (V)	24
Crispy Pork Belly Wombok salad, green apple, chilli, micro shiso & buttermilk dressing	29
Blackened Spiced Barramundi Avocado cream, asparagus, truss cherry tomatoes & banana crisp (GF)	32
Grilled Salmon Sliced fennel, capers, heirloom tomatoes, grapefruit, parsley, mint & lemon (GF)	30
Fish & Chips Beer battered barramundi, fries, garden salad & tartare sauce	26
Chicken Schnitzel Parmesan, fries & house slaw	22
Chicken Parmigiana Smoked ham, napoli sauce, cheese, fries & house slaw	26
Eggplant & Haloumi Parmigiana Cheese melt, basil, napoli sauce, salad & fries (V)	20
Belgian Style Mussels Tomato, parsley, a little chilli, garlic served with sourdough	27
Whole Suckling Pig Roasted veg, rocket & parmesan salad, sage & onion gravy (serves 10-12, 72hrs notice is required)	950

SIDES

Seasonal Greens Tarragon dressing & almonds (VG, GF, V)	9
Green Leaves Lettuce, avocado, buffalo mozzarella, chives with buttermilk dressing (V, GF)	10
House Slaw With parmesan & pomegranate	9
Burrata & Green Tomato Relish	12
Fries with aioli (VG*, GF, V)	7
Truffle Fries & parmesan (VG*, V)	13

DESSERT

White Chocolate Parfait honeycomb & black berries (VG)	12
Dark Mousse Cake with chantilly cream (V)	12
Cheese Plate Triple Brie, Grana Padano & Blue Gorgonzola (V)	24

VG – Vegan | GF - Gluten Free | V – Vegetarian
DF – Dairy Free | * On Request

Be COVID safe.

Check in everyone,
every time.

