



BISTRO MENU

PLEASE ORDER
AT THE BAR

APPETISERS

Marinated Olives chargrilled sourdough (VG, V, DF)	8
Freshly Shucked Sydney Rock Oysters (6) with vinaigrette dressing (GF, DF)	25
Crispy Squid green chilli sauce (GF, DF)	20
King Fish Ceviche with Crostini Avocado cream, pickled beetroot, coriander & grapefruit	26
Stuffed Mushroom with Truffle Butter Garlic & rosemary, mushroom with parmesan (V, GF)	20
Chicken Soft Tacos Slaw, avocado, corn salsa, chilli & coriander (DF)	20
Buffalo Wings blue cheese sauce	18
Nachos Con Carne Ground beef, chilli beans, cheese, tomato salsa, guacamole & sour cream (GF)	20
Charcuterie Board Chefs' selection of premium cured meats (DF)	36
Tempura Cauliflower Tahini, mint, coriander & togarashi (V, VG, GF, DF)	19

SALADS

Mixed Ancient Grain Salad Chia, quinoa, freekeh, beetroot, mixed herbs, almonds & labneh (V, VG)	21
Burrata Salad Heirloom tomatoes, fennel, basil & pistachio (V, GF)	24
Poké Bowl Iceberg, pickled beets, rice noodles, avocado, seaweed wakame, radish, cucumber & ponzu dressing (V, VG, DF)	20
Superbowl Salad Celeriac, sprouts, cabbage, mixed herbs, cashews & parmesan (V, VG*, GF)	21

Add lemon infused salmon \$7, grilled chicken \$5, haloumi \$5

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	23
Vegetarian Burger American cheese, lettuce, tomato, pickles & sweet gherkin mayo (V)	21

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

SIDES

Herb Bread (V)	8
Seasonal Greens Tarragon dressing & almonds (VG, GF, V)	10
Green Leaves Lettuce, avocado, buffalo mozzarella, chives with buttermilk dressing (V, GF)	10
Creamy Mash (V, GF)	10
Brussel Sprouts & Parmesan (V, GF)	10
House Slaw with parmesan & pomegranate (V)	9
Fries with aioli (VG*, GF, V)	8
Truffle Fries & parmesan (VG*, V)	13

CHAR-GRILL

Hanger Steak (200g) Dry rub (sous vide for 6 hrs), chips & salad MB+2 (GF, DF)	33
Eye Fillet (200g) Rosemary handcut chips, roast onion & chimichurri MB+3 (GF, DF)	44
Rump Steak (250g) with chips & salad MB+2 (GF, DF)	29
Portugese Half Chicken Roast potatoes, brussel sprouts, mixed herbs & preserved lemon (GF)	26
BBQ Green King Prawns Lemon butter, paprika & lime (GF)	33
Lamb Tenderloin Skewers Tzatziki, pickled vegetables, crispy chickpeas & chilli sesame sauce	32
Sauces – mushroom, peppercorn & aioli (GF)	2.5ea

MAINS

Spanner Crab with Squid Ink Pasta Confit tomatoes, fennel, chilli, garlic & chorizo	32
Milanese Pork Cutlet Crumbed pork, pickled red cabbage, caper salsa and aioli	34
Grilled Salmon Fennel and apple velouté, braised fennel, apple crisp & red pepper sauce (GF)	30
Pan Fried Blue Eyed Cod Spiced cauliflower, almonds, herbs & vinaigrette (GF)	36
Beef & Mushroom Pie Creamy mash, mushy peas & gravy	25
Fish & Chips Beer battered barramundi, fries, garden salad & tartare sauce	26
Chicken Schnitzel Parmesan, fries & house slaw	22
Chicken Parmigiana Leg ham, napoli sauce, cheese, fries & house slaw	26
Eggplant & Haloumi Parmigiana Cheese melt, basil, napoli sauce, salad & fries (V, GF)	20
Belgian Style Mussels Tomato, parsley, a little chilli, garlic served with sourdough (V, GF)	28
Whole Suckling Pig Roasted veg, rocket & parmesan salad, sage & onion gravy (serves 10-12, 72hrs notice is required)	950

DESSERT

White Chocolate Parfait with honeycomb & berries (V, GF)	15
Crème Brûlée with fresh fruit & lemon sorbet (V, GF)	15
Cheese Plate Tarago River Triple Cream Brie, Tarago Shadows of Blue Cheese & Holy Goat La Luna (V, GF)	28

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