



BISTRO MENU

PLEASE ORDER
AT THE BAR

APPETISERS

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| 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 |
| Tempura Cauliflower Tahini, mint, coriander & togarashi (V, VG, GF, DF) | 20 |
| King Fish Ceviche with Crostini Avocado cream, pickled beetroot, coriander & grapefruit | 26 |
| Char Grilled Octopus Edamame puree, grape tomato & finger lime (GF, DF) | 25 |
| Buffalo Wings blue cheese sauce | 18 |
| Nachos Con Carne Ground beef, chilli beans, cheese, tomato salsa, guacamole & sour cream (GF) | 20 |
| Charcuterie Board (to share) Chefs' selection of premium cured meats (DF) | 36 |

SALADS

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| Roast Green Bean & Beetroot Mixed herbs, woodside goats curd, walnuts & tarragon dressing (V, GF) | 23 |
| Tomato & Basil Sourdough croutons & buffalo mozzarella (V) | 23 |
| Crispy Duck Hazelnuts, radicchio & pear (GF, DF) | 25 |
| Winter Poke Bowl Brown rice, pickled beets, radish, edamame, avocado, wakame, cucumber & ponzu dressing (V, VG, GF, DF) | 22 |
| <i>Add lemon infused salmon \$7, grilled chicken \$6, haloumi \$5</i> | |

BURGERS

All Burgers are made using milk buns and served with fries

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| 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) | 22 |
| <i>Add Extra Cheese \$2, Bacon \$3, Extra Patty \$7</i> | |

SIDES

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| Herb Bread (V) | 8 |
| Seasonal Greens Tarragon dressing & almonds (VG, GF, V) | 12 |
| Green Leaves Lettuce, avocado, buffalo mozzarella, chives with buttermilk dressing (V, GF) | 12 |
| 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

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| Hanger Steak (200g) Dry rub (sous vide for 6 hrs), chips & salad MB+2 (GF, DF) | 34 |
| Eye Fillet (200g) Rosemary handcut chips, roast onion & chimichurri MB+3 (GF, DF) | 45 |
| Rump Steak (250g) with chips & salad MB+2 (GF, DF) | 32 |
| Portugese Half Chicken Roast potatoes, brussel sprouts, mixed herbs & preserved lemon (GF) | 26 |
| Lamb Cutlets (3) Beetroot puree, sugar snap peas, fennel & dukkah (DF) | 39 |
| Sauces – mushroom, peppercorn & aioli (GF) | 2.5ea |

MAINS

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| Housemade Gnocchi Asparagus, shiitake mushroom, goats curd & lemon butter | 29 |
| Grilled Salmon (served medium rare) Roast fennel, asparagus & sauce Jacqueline | 32 |
| Pan-Fried Murray Cod Cauliflower and spinach puree, broccolini & crisp prosciutto | 37 |
| Chicken Schnitzel Parmesan, fries & house slaw | 24 |
| Chicken Parmigiana Leg ham, napoli sauce, cheese, fries & house slaw | 28 |
| Fish & Chips Beer battered barramundi, fries, garden salad & tartare sauce | 26 |
| Porchetta Stuffed pork belly with jerusalem artichoke puree, dutch carrots, roast beetroot & drunken apple | 32 |
| Lamb Shoulder (for 2) Winter vegetables, green chermoula & zaatar | 69 |
| Beef & Guinness Pie Creamy mash, mushy peas & gravy | 26 |
| Eggplant & Haloumi Parmigiana Cheese melt, basil, napoli sauce, salad & fries (V, GF) | 22 |
| Belgian Style Mussels Tomato, parsley, a little chilli, garlic served with sourdough (V, GF) | 32 |
| Whole Suckling Pig Roasted veg, rocket & parmesan salad, sage & onion gravy (serves 10-12, 72hrs notice is required) | 950 |

DESSERT

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| Chocolate & Beetroot Cake Ganache with Candied Beets | 15 |
| Lime & Coconut Pudding Served with lemon curd | 15 |
| Cheese Plate (to share) Tarago River Triple Cream Brie, Tarago Shadows of Blue & Maffra Aged Cheddar | 29 |

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