



## SMALL PLATES

<i>Sticky beef bao, braised beef, oyster mushroom, spring onion and black sesame (DF)</i>	15
<i>Crispy prawn tacos, sweetcorn and black bean salsa, chilli, lime and kimchi mayo (DF)</i>	16
<i>Antipasto Platter Prosciutto, hot salami, a selection of dips, olives, cornichons, semi-dried tomatoes, toasted sourdough bread</i>	26
<i>Buffalo mozzarella, vine tomato, shallot, basil pesto, balsamic, toasted sourdough bread (V)</i>	15
<i>Mini chicken and leek pies</i>	14
<i>Lamb kofta, fried chick peas, garlic and chili sauce (GF, DF)</i>	17
<i>Trio of Dips with toasted sourdough (V)</i>	14
<i>Buttermilk buffalo chicken tenders in hot sauce</i>	14
<i>Salt and Pepper Calamari (DF) Asian cabbage salad, lime palm dressing</i>	14

### HALF ROAST SUCKLING PIG

400

*Succulent 7kg slow roasted pig served with all the trimming*

*Must be pre ordered 3 days prior, serves 10 people*

### LARMAGIANA

31

*Crumbed chicken schnitzel, topped with ham, cheese, Napoli and lasagne, served with chips and salad*

**Winner of Melbourne's Newest Parma Competition!**

## LARGE PLATES

<i>The Duke Parma Crinkle cut chips, slaw, Dijon dressing</i>	26
<i>The Lady Parma Crinkle cut chips, slaw, Dijon dressing</i>	19
<i>Beer Battered Fish and Chips Pea puree, tartare sauce, lemon (DF)</i>	27
<i>Lemongrass Half Roast Chicken Bok choy, pandan, coconut and ginger steamed rice with tom yum jus (DF, GF)</i>	28
<i>Pie of the Day Chef creation served with thyme mash, green beans and red wine jus</i>	27
<i>Poached ocean trout, braised fennel, dill, lemon, sugar snap peas, razor clams, saffron and prosecco cream sauce (GF)</i>	29
<i>Garden pea and gorgonzola tagliatelle, mint, parmesan and crushed hazelnuts (V)</i>	25

### STEAKS

<i>300g Darling Downs Scotch Fillet</i>	34
<i>250g Darling Downs Porterhouse</i>	29
<i>All served with celeriac remoulade, crinkle cut chips</i>	

### SAUCES – please select one

*Red wine jus, green peppercorn jus, truffle mushroom cream sauce*

## BOWLS

*All bowls can be made as **vegetarian** or **vegan options***

*Raw tuna poke bowl, edamame, shaved pickled ginger, wakami, raddish, steamed rice, soy, black vinegar, sesame oil, and wasabi mayo (GF, DF)*

*Indonesian Gado Gado, green beans, kipfler potato, tofu, cherry tomatoes, bean sprouts, carrot, soft boiled egg, satay sauce and spiced peanuts (GF, DF)  
Add grilled chicken 4*

*Roasted baby beetroot salad, Persian feta, fig, snow pea, Ancient grains, candied pecans, sherry vinaigrette (GF)  
Add grilled chicken 4*

## BURGERS

<i>Hipster Hot Dog Mac and cheese hotdog, buffalo sauce, American cheese, mustard, crispy onions (V)</i>	23
<i>Southern Grilled Chicken Burger Maple glazed bacon, American cheese, blue cheese mayo, slaw</i>	24
<i>Angus Beef Burger Mustard pickle relish, cheese, tomato chutney, tomato, butter leaf</i>	24
<i>The Big Bad Wolf Burger Pulled pork, twice cooked pork belly, bacon, coleslaw, cheese, apple chutney mayo</i>	25
<i>Smoked Beef Brisket Quesadilla Chipotle mayo, taco seasoned waffle fries</i>	28
<i>All served with crinkle cut chips</i>	

**V = Vegetarian**

**GF = Gluten Free**

**DF = Dairy Free**

## SIDES

<i>Almond green beans</i>	10
<i>Chips and mayo</i>	10
<i>Coleslaw</i>	7
<i>Sweet potato fries, pesto mayo</i>	13
<i>Thyme mash</i>	10
<i>Steamed bok choy</i>	8

## DESSERT

<i>St Emillion au chocolate Autumn plum compote</i>	12
<i>Passionfruit Pavlova Summer berries, passionfruit coulis, chocolate candy floss</i>	12
<i>Hot Apple Pie and Custard</i>	12
<b>CHEESE</b>	
<i>Whole Baked Camembert Dried fruit, tomato chutney, toasted sourdough</i>	18