

SMALL PLATES

HALF ROAST SUCKLING PIG

serves 10 people

Succulent 7kg slow roasted pig served with all

the trimming. Must be pre ordered 3 days prior,

LARGE PLATES

Sticky beef bao	15	The Duke parma	26
braised beef, oyster mushroom, spring		crinkle cut chips, slaw, Dijon dressing	
onion and black sesame (DF)			
		The lady parma	19
Crispy prawn tacos	16	crinkle cut chips, slaw, Dijon dressing	
sweetcorn and black bean salsa,		er and end end property	
chilli, lime and kimchi mayo (DF)		Beer battered fish and chips	27
chill, time and kinesii mago (D1)		pea puree, tartare sauce, lemon (DF)	-/
Antipasto platter	26	peu pur ee, tur tur e suuce, teritoit (DF)	
Prosciutto, hot salami, a selection of dips,	20	Lemongrass half roast chicken	28
			20
olives, cornichons, semi-dried tomatoes,		bok choi, pandan, coconut and ginger	
toasted sourdough bread		steamed rice with tom yum jus (DF, GF)	
Buffalo mozzarella	15	Pie of the day	27
vine tomato, shallot, basil pesto,	10	Chef creation served with thyme	-/
balsamic, toasted sourdough bread (V)		mash, green beans and red wine jus	
ouisumic, tousteu sour dough or edd (v)		mash, green beans and rea wine jus	
Mini chicken and leek pies	14	Poached ocean trout	29
•		braised fennel, dill, lemon, sugar snap peas, razor	
Lamb kofta	17	clams, saffron and prosecco cream sauce (GF)	
fried chick peas, garlic and chili sauce (GF, DF)	-/	ciamo, caggron ana proceede er cam caace (cr)	
fried office peacy, gar the and office office (61,21)		Garden pea and gorgonzola tagliatelle	25
Trio of dips with toasted sourdough (V)	14	mint, parmesan and crushed hazelnuts (V)	23
Tho of dips with todsted sourdough (v)	14	mini, parmesan ana crusnea nazemuis (v)	
Buttermilk buffalo chicken tenders in hot sauce	14	300g Darling Downs scotch fillet	34
	,	gray and gray and a second special spe	01
Salt and pepper calamari	14	250g Darling Downs porterhouse	29
asian cabbage salad, lime palm dressing (DF)			
		All steaks served with celeriac remoulade, crinkle cut chi	ps
		and sauce (red wine jus, green peppercorn jus, truffle	
		mushroom cream sauce - please select one)	

400

LARMAGIANA

Crumbed chicken schnitzel, topped with ham, cheese,

Winner of Melbourne's Newest Parma Competition!

Napoli and lasagne, served with chips and salad

BOWLS

All bowls can be made vegetarian or vegan Raw tuna poke bowl 26 edamame, shaved pickled ginger, wakami, raddish, steamed rice, soy, black vinegar, sesame oil, and wasabi mayo (GF, DF) Indonesian gado gado 24 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 25 Persian feta, fig, snow pea, ancient grains, candied pecans, sherry vinaigrette (GF) Add grilled chicken 4

BURGERS

Hipster hot dog 23 mac and cheese hotdog, buffalo sauce, American cheese, mustard, crispy onions (V) Southern grilled chicken burger 24 maple glazed bacon, American cheese, blue cheese mayo, slaw Angus beef burger 24 mustard pickle relish, cheese, tomato chutney, tomato, butter leaf The big bad wolf burger 25 pulled pork, twice cooked pork belly, bacon, coleslaw, cheese, apple chutney mayo Smoked beef brisket quesadilla chipotle mayo, taco seasoned waffle fries All served with crinkle cut chips

SIDES

Almond green beans	10
Chips and mayo	10
Coleslaw	7
Sweet potato fries, pesto mayo	13
Thyme mash	10
Steamed bok choi	8

DESSERTS

St Emillion au chocolate autumn plum compote	12
Passionfruit pavlova summer berries, passionfruit coulis, chocolate candy floss	12
Hot apple pie and custard	12
Cheese Whole baked camembert dried fruit, tomato chutney, toasted sourdough	18

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