

BITES

BOWL OF FRITES AND AIOLI <small>V.GF.DF</small>	7.9
GARLIC BAGUETTE <small>V</small> BAKED SOURDOUGH BREAD WITH GARLIC BUTTER & MANCHEGO CHEESE	9.9
CHEESE AND BEER CROQUETTES – 3 PCS <small>V</small> GARLIC MAYO	12.9
GRILLED FLATBREAD AND DIPS <small>V.DF</small> SERVED WITH HOMMUS AND COAL ROASTED EGGPLANT DIPS	13.9
PRAWN SLIDERS STEAMED PRAWNS, COCKTAIL SAUCE, LETTUCE ON SLIDER BUN	each 9.9
CRISPY CALAMARI <small>DF.GF</small> TOSSED WITH CHILLI, CORIANDER AND SERVED WITH PIMENTON MAYO	15.9

SALADS

CAULIFLOWER FLORETS <small>GF</small> MAPLE BACON, ALMONDS, PARMESAN CRISPS, SOFT EGG, HERBS, CAPER BUTTER DRESSING	13.9
CRUNCHY SPICED CHICKPEA <small>V.GF</small> TOMATO, CUPSICUM, AVOCADO, PECORINO, SUMAC YOGHURT DRESSING	13.9
GREEK SALAD <small>V</small> BABY COS, TOMATO, SPANISH ONION, FETA CHEESE, ORIGANO, LEMON DRESSING	13.9
ADD GRILLED CHICKEN	4.9
ADD GRILLED OR CRISPY CALAMARI	4.9
ADD GRILLED HALOUMI	4.9

SMALLER DISHES

PAN FRIED HALOUMI <small>V.GF</small>	
BESAN TEMPURA BROCCOLINI, SUMAC YOGHURT, POMEGRANATE, HERBS	16.9
ORCHARD RISOTTO <small>V.GF. VEGAN AVAILABLE</small>	
ZUCCHINE, PUMPKIN, CAPSICUM, TOMATO, HERBS AND PARMESAN CHEESE	21.9
MUSSELS MARINARA	
STEAMED IN A CHILLI TOMATO SAUCE SERVED WITH GRILLED BREAD	19.9
GRILLED WHOLE CALAMARI <small>GF.DF</small>	
FRIED EGGPLANT PUREE, FRIED CHORIZO, CHARRED SWEET PEPPER	21.9
PORK BELLY	
SEARED SCALLOPS, CAULIFLOWER PUREE, PARSNIPS CRISP	19.9

BIGGER DISHES

MUSHROOM GNOCCHI <small>V</small>	
TRUFFLED RICOTTA SAUCE, WILD MUSHROOMS, PECORINO CHEESE	25.9
HERB CRUSTED BABY BARRAMUNDI FILLET <small>GF</small>	
CRUSHED GARLIC POTATOES, CHARRED BROCCOLINI, TURMERIC BESCAMEL	31.9
WOOD-FIRED PERUVIAN CHICKEN	
PAN FRIED FREKKEH, CORN AND PEPITAS, GREEN DIPPING SAUCE	29.9
PAN FRIED DUCK BREAST	
CARROT PUREE, ROASTED BABY CARROTS, POTATO CROQUETTE, FIG JUS	31.9
PORK COTOLETTA <small>GF</small>	
SHALLOW FRIED CRUMBED PORK RIB EYE SERVED WITH ROCKET, MANCHEGO & TOMATO SALAD AND SIDE OF CHIPS	30.9
OX TAIL RAGU FETTUCCHINE	
SLOW BRAISED OX TAIL, FETTUCCHINE PASTA, HERB GREMOLATA, PARMESAN	27.9
BLACK ANGUS BURGER (VEGETARIAN OPTION AVAILABLE)	
COOKED TO YOUR LIKING WITH BACON, BRIE CHEESE, TRUFFLE MAYO, ROCKET AND TOMATO IN SEEDED BUN, SERVED WITH CHIPS AND AIOLI	23.9



WOOD FIRE GRILL

All below dishes are served with:
crispy crushed potatoes, chimichurri sauce and house salad

350G PORK RIB EYE GF.DF VICTORIAN FREE RANGE PORK	29.9
PORK SPARE RIBS IN SALSA CREOLLE GF FULL RACK - FREE RANGE WESTERN PLAIN	38.9
HALF RACK OF LAMB (served sliced) GF.DF WAUBRA LAMB GRASS FED	41.9
260G EYE FILLET GF.DF BLACK ANGUS – GIPPSLAND	44.9
300G PORTERHOUSE GF.DF BLACK ANGUS – RIVERINE	37.9
350G SCOTCH FILLET GF.DF BLACK ANGUS - WAUBRA	42.9
450G RUMP STEAK GF.DF BLACK ANGUS - GIPPSLAND	33.9
450G BEEF RIB EYE GF.DF BLACK ANGUS - RIVERINE	45.9

EXTRA SAUCE

WINE JUS GF.DF	2.9
PWTN BBQ SAUCE GF. DF.	2.9
MUSHROOM AND MUSTARD SEEDS GF	2.9
GREEN PEPPERCORN AND SHALLOTS GF	2.9

SIDES

BOWL OF FRITES AND AIOLI V.GF.DF	7.9
HOUSE SALAD, VINAIGRETTE GF.DF	7.9
GARLIC AND CHILLI BROCCOLINI, CRUMBS AND NUTS	12.9
ROASTED BUTTER & GARLIC FIELD MUSHROOM	12.9

