

# APPETISERS

## POTATO ARANCINI (V) | 19.5

potato and mozzarella arancini, olive tapenade, tomato sugo

## BAKED BRIE (V)(GFA) | 20

strawberry compote, crusty bread

add GF bread | 3.5

## PRAWN SKEWERS (GF) | 23.5

prawns, red peppers, rosé sauce

## ★ MISO BRAISED PORK BELLY (GF) | 22

pickled daikon and carrot, pickled cucumber, fried shallots

## SOUTHERN FRIED CHICKEN TENDERS | 21

southern comeback sauce, corn relish

## BEETROOT AND GIN CURED TROUT (GFA) | 25

citrus dressing, soy mayonnaise, sesame, spring onion, crusty bread

## CAULIFLOWER NUGGETS (VE) | 16

plant-based dijonnaise

## TURKISH GARLIC BREAD (VE) | 12.5

## TRIO OF DIPS (V)(GFA) | 23

French onion, olive tapenade, spicy capsicum, toasted garlic pita

<b>COFFIN BAY OYSTERS (GF)</b>	<b>6</b>	<b>12</b>
natural	28	38
kilpatrick	30	40

(V) vegetarian, (VE) vegan,  
(GF) gluten free, (GFA) gluten free available,  
★ Yoder smoked with hickory wood

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## BOWLS

### PUMPKIN PATCH (V) | 28

brussels sprouts, chickpeas, roasted broccoli and pumpkin, rocket, maple hommus, honey mustard vinaigrette, garlic toasted pita

### CHICKEN TIKKA NAANCHOS | 33

cheesy naan, marinated chicken tikka, fried chickpeas, rocket, cherry tomatoes, coriander, yoghurt, mango chutney

### CAESAR SALAD (GFA) | 26

cos lettuce, grated pecorino, poached egg, croutons, bacon, anchovies, Caesar dressing

### BURRITO BOWL (VE)(GFA) | 27

white rice, roasted capsicum, pickled red onion, jalapeños, oak lettuce, corn and black bean salsa, guacamole, plant-based chipotle mayo, corn chip crumb, lime

### FUNGI BOWL (VE)(GF) | 26.5

king oyster, Shimeji and Swiss brown mushrooms, sweet soy tofu, edamame, bok choy, vermicelli, bean sprouts, sesame ginger dressing

### ADD

crispy fried chicken | 8.5  
roasted chicken (GF) | 7.5  
smoked salmon (GF) | 9  
salt and pepper squid | 10  
halloumi (V)(GF) | 8  
sweet soy tofu (VE)(GF) | 8

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## CLASSICS

### SALT & PEPPER SQUID | 33

chips, salad, lemon, tartare

### FISH & CHIPS (GFA) | 31

tempura battered fish, chips, salad, lemon, tartare

### CHICKEN SCHNITZEL | HALF 23 | FULL 28

### BEEF SCHNITZEL | HALF 24 | FULL 29

### EGGPLANT SCHNITZEL (VE) | 24

chips, salad

### SAUCES (GF)

gravy, mushroom, pepper, diane | 3.5

red wine jus | 5

### TOPPINGS (GF)

parmigiana | 4

vegan parmigiana | 4.5

Hawaiian | 4.5

creamy garlic prawn | 12

Kilpatrick | 5

## BURGERS

### FRIED CHICKEN BURGER | 27

fried chicken, kimchi slaw, hot honey, kewpie mayo, toasted brioche bun, chips

### ROYALE WITH CHEESE (GFA) | 28

double beef patty, American cheese, mustard, ketchup, house pickles, onions, toasted brioche bun, chips

### PLANT-BASED BURGER (VE)(GFA) | 26

beetroot & buckwheat patty, plant-based cheese, oak lettuce, tomato relish, Spanish onion, plant-based aioli, toasted vegan bun, chips

### ★ STEAK SANDWICH (GFA) | 31

smoked scotch fillet, jack cheese, oak lettuce, tomato relish, red onion, tomato, toasted Turkish bread, chips

## MAINS

### LAMB RACK (GF) | 46

caponata, parsnip purée, balsamic reduction, broccolini  
add red wine jus (GF) | 5

### CHICKEN BALLOTINE (GF) | 39

prosciutto wrapped chicken ballotine,  
semi-dried tomato, feta, pumpkin purée,  
broccolini, chicken glaze, fried basil

### BRUSCHETTA GNOCCHI (V) | 30

heirloom cherry tomatoes, onion, basil, bocconcini,  
parmesan, tomato sugo, balsamic glaze

### ★ SMOKED LAMB SHANK (GF) | 40

winter vegetables, mashed potato, pan sauces

### THAI GREEN CURRY (GFA) | 32

chicken thigh, eggplant, zucchini, basmati rice,  
roti bread

### ATLANTIC SALMON (GFA) | 39

sweet potato rosti, steamed seasonal greens, dill and  
horseradish cream sauce, charred lemon, fried kale

### SEAFOOD PAPPARDELLE | 35

prawns, mussels, squid, cherry tomatoes,  
rosé sauce, fried basil

### ★ SMOKED PORK CUTLET (GFA) | 37

potato rosti, brussels sprouts, bacon, broccolini,  
seeded mustard cream

### MUSHROOM & TOMATO RAGÙ (VE)(GFA) | 29

crispy polenta, fried enoki mushrooms

## STEAKS

### ★ 300G SCOTCH FILLET (GFA) | 49

hasselback potatoes, broccolini, smoked paprika  
corn ribs, cowboy butter

### 250G RUMP (GFA) | 38

chips, salad

### SAUCES (GF)

gravy, mushroom, pepper, diane | 3.5  
red wine jus | 5

### TOPPINGS (GF)

creamy garlic prawn | 12

## SIDES

### CHIPS (VE) | 14

tomato sauce, plant-based aioli

### WEDGES (V) | 16

sour cream, sweet chilli

### SWEET POTATO FRIES (VE) | 16

tomato relish, plant-based aioli

### HASSELBACK POTATOES (VE)(GF) | 14

tomato relish, rosemary sea salt

### ROASTED SEASONAL GREENS (VE)(GF) | 17

smoked corn purée

### PANZANELLA SALAD (VE)(GFA) | 15

tomato, cucumber, red onion, oak lettuce,  
crusty bread, vinaigrette dressing

add prosciutto | 5

## KIDS

FOR CHILDREN 12 YEARS AND UNDER ONLY  
all kids meals are served with corn on the cob

### CHICKEN NUGGETS | 14

chips, tomato sauce

### CHICKEN OR BEEF SCHNITZEL | 14

chips, tomato sauce

### PENNE PASTA (V) | 14

napolitana sauce

### SALT & PEPPER SQUID | 14

chips, aioli

### CHEESEBURGER | 14

smashed beef patty, cheese, tomato sauce, chips

### BATTERED FISH (GFA) | 14

chips, aioli

### HAWAIIAN PIZZA (GFA) | 14

tomato sugo, ham, pineapple, mozzarella

## KIDS DESSERT

### VANILLA ICE CREAM | 4.5

chocolate topping, sprinkles

## DESSERTS

### ★ SMOKED CHERRY CRUMBLE (VE)(GF) | 16.5

Yoder smoked cherry compote, almond crumble,  
shredded coconut, coconut ice cream

### BANANA BREAD CHOC CHIP BLONDIE (V) | 17.5

warm choc chip banana blondie, cream cheese frosting,  
vanilla ice cream

### KEY LIME PIE (GF) | 17

pistachio gelato, pistachio praline, candied lime

### CHOCOLATE FONDANT | 18

chocolate fondant, salted caramel popcorn,  
vanilla ice cream

### SOMETHING SWEET | 17

daily cake special from Urban Desserts

### ADD ICE CREAM | 2.5

### COFFEE

espresso coffee | 4.5

chai latte, hot chocolate | 4.5

mug + \$1

lactose free milk + 50c

soy, almond, coconut milk + \$1

### T2 TEA

pot of tea | 4.2

English breakfast, earl grey, peppermint,  
chamomile, green, chai

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