

### **SMOKED CHEDDAR BEEF BURGER (GFA)**

double beef patty, smoked tomato chutney,  
cos lettuce, smoked cheddar cheese,  
herb aioli, pickled red onion,  
toasted brioche bun, chips

### **FISH AND CHIPS (GFA)**

tempura battered fish, chips,  
salad, lemon, tartare

### **MANGO BBQ CHICKEN PIZZA**

tomato sugo, barbecue marinated chicken,  
mango, onion, green capsicum, mozzarella

### **★ PULLED BRISKET SANDWICH (GFA)**

smoked pulled brisket, classic slaw,  
hickory BBQ sauce, house pickles,  
Swiss cheese, toasted garlic Turkish bread

### **HAWAIIAN PIZZA (GFA)**

tomato sugo, ham, pineapple, mozzarella

### **CHICKEN SCHNITZEL**

### **BEEF SCHNITZEL**

### **EGGPLANT SCHNITZEL (VE)**

chips, salad

### **SAUCES (GF)**

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

### **TOPPINGS (GF)**

parmigiana | 4  
plant-based parmigiana | 4.5  
Hawaiian | 4.5  
creamy garlic prawn | 12  
Kilpatrick | 5

### **CAESAR SALAD (GFA)**

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

### **BURRITO BOWL (VE)(GFA)**

white rice, fire roasted capsicum, grilled  
corn, pickled red onion, cos lettuce,  
coriander and lime slaw, black beans,  
avocado crema, paprika lime tortilla chips,  
chipotle aioli, jalapeños, charred lime

### **ADD**

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

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

Please alert wait staff to any allergies. We take these seriously but  
cannot guarantee meals without traces of allergens. Items marked  
GF are prepared with gluten free ingredients but may not be suitable  
for coeliacs. Please speak to staff for more information.  
15% surcharge applies on public holidays.