WHAT'S ON

MON

BURGER NIGHT

$20 BURGERS FROM 5:30PM

$8 pints of tap beer | 4pm-6pm

TUES

TRIVIA NIGHT

FROM 7PM GREAT PRIZES TO BE WON

$8 pints of tap beer | 4pm-6pm

WED

SCHNITZEL NIGHT

$20 CHICKEN OR BEEF SCHNITZEL SERVED WITH CHIPS, SALAD FROM 5:30PM (includes sauce or topping)

$8 pints of tap beer | 4pm-6pm & Jam Sessions from 7pm

THURS

STEAK NIGHT

$22 250G RUMP SERVED WITH CHIPS, SALAD FROM 5:30PM (includes sauce)

FRI

SHED SESSIONS

$8 PINTS OF TAP BEER | 4PM-7PM

plus spin the wheel for the chance to win

$8 pints of tap beer | 4pm-6pm

SAT

PIZZA SATURDAY

$20 PIZZAS ALL DAY

$8 pints of tap beer | 12pm-4pm

SUN

SUNDAY SESSIONS

$20 PIZZAS ALL DAY

$8 pints of tap beer | 12pm-4pm

$35 | pizza, a jug of beer and smart darts

THE SHED

MEALS AVAILABLE

daily 12pm - 9pm

SHARE

TURKISH GARLIC BREAD (VE) — 12

COFFIN BAY OYSTERS A (GF) — 6 / 12
natural — 31 / 47
Kilpatrick — 35 / 51

ELOTE ARANCINI (V) — 20
charred corn arancini, queso, tomato salsa, lime crema, parmesan

HONEY BUTTER FRIED CHICKEN — 21
honey butter glazed fried chicken, buttermilk ranch, dill pickles, spring onion

PORK BELLY TACOS — 23
sticky pork belly, apple & jalapeño slaw, pickled red onion, lime crema, soft tortilla

BAKED BRIE (V)(GFA) — 23
triple cream brie, peach & prosecco compote, warm sourdough baguette, toasted almond

STEAK FRITES SKEWERS — 23
chargrilled beef skewers, steakhouse butter, shoestring fries, mustard aioli, cornichons

KARAAGE CAULIFLOWER (VE) — 17
crispy cauliflower, miso and roasted sesame mayo, ponzu, pickled cucumber

★ BUFFALO CORN RIBS (VE)(GFA) — 16
smoked corn ribs, buffalo glaze, celery and herb salad, ranch

ROASTED CAPSICUM & SEMI-DRIED TOMATO HOMMUS (VE)(GFA) — 16
crispy chickpeas, basil oil, lemon, confit garlic pizza bread (contains sesame)

★ TASTING BOARD — 65
elote arancini, queso, tomato salsa, lime crema, parmesan, honey butter glazed fried chicken, buttermilk ranch, dill pickles, spring onion roasted capsicum & semi-dried tomato hommus, confit garlic pizza bread, smoked paprika corn ribs (contains sesame)

CHEESE (V)(GFA) — 40
Alexandrina Dairy Compass Farmhouse cheddar, King Island Roaring 40's blue, Barossa Valley Cheese Co. brie, pear, dried fruit, nuts, crackers, quince paste

SIDES

CHIPS (VE) — 13
tomato sauce, plant-based aioli

WEDGES (V) — 15
sour cream, sweet chilli

SWEET POTATO FRIES (VE) — 14
tomato relish, plant-based aioli

POTATO ROSTI SOLDIERS (V) — 13
mustard aioli, rosemary sea salt

GARLIC ROASTED GREENS (VE)(GFA) — 16
snow peas, brussels sprouts, wombok, green goddess hommus, fried kale

ZUCCHINI SLAW (VE)(GF) — 15
shaved zucchini, cabbage, carrot, spring onion, lemon Dijon dressing

BUTTER MASHED POTATO (V)(GF) — 13
gravy

CLASSICS

AUSTRALIAN SALT AND PEPPER SQUID A — 32
chips, salad, lemon, tartare

FISH AND CHIPS I (GFA) — 30
tempura battered New Zealand Hoki, chips, salad, lemon, tartare

CHICKEN SCHNITZEL — HALF 23 | FULL 28
chips, salad

BEEF SCHNITZEL — HALF 24 | FULL 29
chips, salad

EGGPLANT SCHNITZEL (VE) — 24
chips, salad

SAUCES (GF)
gravy, mushroom, pepper, diane | 3.5
red wine jus | 5

TOPPINGS (GF)
parmigiana | 4
plant-based parmigiana (VE) | 5
Hawaiian | 4.5
creamy garlic prawn A | 12
Kilpatrick | 6

BOWLS

CAESAR SALAD (GFA) — 26
cos lettuce, grated parmesan, poached egg, croutons, bacon, anchovies, Caesar dressing

BURRITO BOWL (VE)(GF) — 27
Spanish red rice, vegetable chilli con carne, cos lettuce, guacamole, crumbled paprika lime corn chip, chipotle aioli, jalapeños, fresh lime, pickled red onion

GARDEN BURRATA (V)(GFA) — 25
burrata, balsamic peach compote, marinated heirloom cherry tomato, rocket, shaved fennel, pickled shallot, basil pesto, toasted pistachio, lavosh

ADD
crispy fried chicken | 9
roasted chicken (GF) | 8
smoked salmon A (GF) | 11
salt and pepper squid A | 10
halloumi (V)(GF) | 8
salt and pepper tofu (VE)(GFA) | 8

BURGERS

GOCHUJANG BBQ CHICKEN BURGER — 27
gochujang-glazed fried chicken, streaky bacon, cheese, kewpie slaw, bbq sauce, toasted brioche bun, chips

BEEF BURGER (GFA) — 28
double beef patty, bourbon onion jam, cos lettuce,tomato, cheese, house pickles, mustard aioli,toasted brioche bun, chips

GARDEN (VE)(GFA) — 26
garden pea and potato patty, beetroot hommus, oak lettuce, tomato, pickled red onion, plant-based aioli, chips (contains sesame)

★ STEAKHOUSE STEAK SANDWICH (GFA) — 29
smoked sliced scotch fillet, mustard aioli, Swiss cheese, rocket, caramelised onion, house pickles, toasted garlic Turkish bread, chips

CHICKEN PARMIGIANA SANDWICH — 29
chicken schnitzel, tomato sugo, mozzarella, onion, aioli, lettuce, toasted brioche roll, chips

MAINS

CHICKEN BREAST (GFA) — 38
parmesan potatoes, green goddess hommus, zucchini slaw, crispy pancetta, lemon chicken jus (contains sesame)

TASMANIAN ATLANTIC SALMON A (GFA) — 40
romesco, confit potatoes, whipped feta, cucumber & herb salad, chorizo crumb, lemon

★ BBQ BEEF BRISKET (GFA) — 38
slow cooked beef brisket, chimichurri, ranch potato salad, charred corn, house pickles

ROASTED PUMPKIN (VE)(GF) — 29
roasted pumpkin, lentil bolognaise, pangrattato, fried basil, oak leaf salad

MANGO & COCONUT CHICKEN CURRY (GFA) — 31
charred chicken thigh, mango & coconut curry, turmeric rice, cucumber yoghurt, pickled mango salsa, toasted coconut, pappadum

★ PORK CUTLET (GFA) — 38
potato rosti, apricot mostarda, braised cabbage, cider mustard cream

GNOCCHI (V) — 29
wilted spinach, shallot, garlic, braised leek, roasted pumpkin lemon & feta cream, crispy parmesan filo

STEAKS

★ 300G SCOTCH FILLET — 49
smoked cheddar mac and cheese, Hasselback potatoes, paprika corn ribs, steakhouse butter, bacon crumb

250G RUMP (GFA) — 39
chips, salad

SAUCES (GF)
gravy, mushroom, pepper, diane | 3.5
red wine jus | 5

TOPPINGS (GF)
creamy garlic prawn A | 12

THAT'S A WRAP

MON–FRI LUNCH ONLY

REUBEN WRAP — 20
pastrami, sauerkraut, Swiss cheese, house pickles, slaw, tangy dressing, tortilla

FRIED CHICKEN WRAP — 19
chicken, oak lettuce, tomato, red onion, cheese, aioli, avocado, tomato relish, tortilla

MEXICAN WRAP (V) — 18
Spanish red rice, vegetable chilli con carne, cos lettuce, avocado, paprika lime crumbled corn chip, chipotle aioli, smoked cheddar cheese, jalapeños, pickled red onion, tortilla

CAESAR WRAP — 18
cos lettuce, bacon, parmesan, Caesar dressing, tortilla

ADD
chips | 5
crispy fried chicken | 9
roasted chicken (GF) | 8

PIZZAS

11 INCH HAND-STRETCHED BASE
ADD GF BASE | 5

THREE CHEESE PEPPERONI (GFA) — 29
tomato sugo, sliced pepperoni, fior di latte, smoked cheddar, mozzarella

BUFFALO CHICKEN (GFA) — 30
tomato sugo, buffalo marinated chicken, onion, herb ranch, mozzarella

VODKA SOPRESSA (GFA) — 31
vodka tomato cream, mild sopressa, roasted capsicum, red onion, parmesan, basil, mozzarella

GARLIC PRAWN & PANCETTA A (GFA) — 32
garlic béchamel, prawns, blistered cherry tomatoes, crispy pancetta, basil, lemon oil, fior di latte

CHILLI VEG (VE)(GFA) — 25
tomato sugo, red onion, roast capsicum, olives, mushroom, pineapple, pickled chilli, oregano, plant-based mozzarella

HAWAIIAN (GFA) — 27
tomato sugo, ham, pineapple, mozzarella

DESSERTS

CHOCOLATE & PEANUT BUTTER BROWNIE (V) — 16
chocolate fudge brownie, whipped peanut butter ganache, dark chocolate sauce, Melba's chocolate peanut brittle, vanilla ice cream

LEMON MERINGUE CHEESECAKE (V) — 16
baked lemon cheesecake, biscuit base, lemon curd, toasted meringue, shortbread crumb

CARAMEL LATTE PARFAIT (V)(GF) — 16
espresso parfait, vanilla bean cream, salted caramel, chocolate soil

PEACHES & CREAM PANNA COTTA (VE)(GF) — 16
vanilla bean panna cotta, poached peaches, peach gel, almond crumble

ADD ICE CREAM | 3

(V) VEGETARIAN (VE) VEGAN
(GF) GLUTEN FREE (GFA) GLUTEN FREE AVAILABLE

SEAFOOD COUNTRY OF ORIGIN
AUSTRALIAN MIXED IMPORTED

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.