

MENU



SHARED PLATES

BEER BATTERED FRIES	12
with aioli & tomato sauce (vgo) (add gravy +3.00)	
NACHOS	16
with jalapeños, salsa, guacamole, beans, sour cream, Spanish onion & pico de gallo (v/gf/vgo)	
PANKO POPCORN CHICKEN	18
with chipotle mayo	
FRIED CALAMARI RINGS WITH CAJUN SPICE	18
with roast capsicum, rocket salad & aioli (gf)	

WOODFIRED PIZZAS

MARGHERITA	23
Napoli, fior di latte, fresh basil & tomatoes (v/vgo)	
CALABRESE	24
Napoli, calabrese salami, capsicum, fior di latte & chilli flakes	
HAWAIIAN	24
Napoli, ham, pineapple, red onion & mozzarella	
CAPRICCIOSA	24
Napoli, ham, mushroom, olives, basil & mozzarella	
MEDITERRANEAN	24
Roast vegetables and mozzarella (v/vgo)	
PROSCIUTTO	25
Garlic, red onion, parmesan & rocket	
TEXAN BEEF BRISKET	25
Napoli, capsicum, brisket, jalapeños & mozzarella with BBQ sauce	
CAJUN CHICKEN	25
Green capsicum, red onion, rocket & ranch sauce	
(Gluten free bases +4.00) (Vegan Cheese +3.00)	

SPECIALS

MONDAY \$12 PIZZAS
WEDNESDAY \$22 PARMAS
THURSDAY \$26 STEAKS

Speak to our staff on duty or refer to the specials board for today's options, including our **\$15 STAFF MEAL DEAL**.

MAINS

BEEF AND STOUT PIE	24
with mash potato, gravy & peas	
TEXAN BEEF BRISKET PLATE	27
200g 10hr slow cooked smoked brisket with pickles, bread & slaw (gfo)	
CHERRY TREE CHICKEN PARMIGIANA	30
with napoli, ham and mozzarella, chips & salad (add pineapple/jalapeños +2.00)	
BEER BATTERED FLAKE	30
with chips, salad & tartare sauce (Grilled option available/gfo)	
PORTERHOUSE STEAK	40
250g King Island grass fed black angus . with garden salad served with either chips or mash and a choice of either red wine jus or garlic butter	

BURGERS served with chips

WAGYU BEEF	25
200g pattie, lettuce, tomato, dijon mustard black jack cheddar, pickles & ranch sauce	
BEEF BRISKET	25
House-made coleslaw, chipotle mayo, pickles & BBQ sauce	
LENTIL BURGER	25
with cos lettuce, tomato & hommus (v/vg)	
SOUTHERN FRIED CHICKEN	25
with jalapeños, slaw & bbq sauce (Gluten free buns +4.00)	

SALADS & SIDES

MASH POTATO (v)	7
(add gravy +3.00)	
GARDEN SALAD (v, vg,gf)	12
HOUSE MADE COLESLAW (v, gf)	12
BROCOLLINI	12
with shaved parmesan & toasted almonds (v/gf/vgo)	

Please advise staff of any dietary requirements or allergies.
Due to the potential of trace allergens, we are unable to guarantee completely allergy-free dining.

Menus are subject to seasonal change.

All credit card transactions incur a processing fee.

PLEASE ORDER YOUR MEALS AT THE BAR AND QUOTE YOUR TABLE NUMBER TO STAFF. THANK YOU!

v= vegetarian vg = vegan gf = gluten free
gfo = gluten free option vgo = vegan option