

Starters

Warm Olives (GF/VV/DF) Our recipe marinated olives, slightly warmed	\$8
House Focaccia (V) Garlic confit & dukkah	\$14
Fish Taco's Tempura flathead, leaves, pickled red cabbage, crumbled feta, lime & our taco sauce	\$25
Lemon Pepper Squid (DF) Flash fried squid, spiced aioli	\$18
Charcuterie plate (DF) Cured meats, pickled peppers, grilled focaccia	\$25
Charred Zucchini & Mint Salad (V/GF) Lemon & crumbled feta, toasted pine nuts	\$23
Watermelon Caprese Salad (V/GF) Watermelon, tomato, mozzarella, basil, black pepper, balsamic & olive oil	\$23
Add chicken (GF/DF)	\$5
Add roasted chorizo (DF)	\$5
Add grilled haloumi (V/GF)	\$5

V - Vegetarian
GF - Gluten Free
VV - Vegan
DF - Dairy Free
O - Option, please ask

Please make staff aware of any allergies or dietary requirements when ordering.

Mains

Pumpkin Nut Crumble (VV/DF/GF) Roasted pumpkin wedges, grilled zucchini, onion & shallot puree, dates & toasted nuts	\$33
Housemade Gnocchi (V) pumpkin, sage, chargrilled vegetables, napoli sauce, almond & ricotta	\$36
Tagliatelle (V/GFO/DFO) Mushroom artichoke spinach & parmesan garlic cream	\$35
Prime Pork Cutlet (GF) Served with sweet potato, grilled pineapple & shallots juniper seasoning & SMH sauce	\$41
Lamb Rack (GF) Cooked medium, served with local carrots, asparagus, truffle and parmesan	\$42
Free Range Chicken Supreme (GF) Leek, mushroom, garden peas & spinach fricasse	\$39
Red Snapper (GF) Pan fried butterflied red snapper served with chips, salad & tartare sauce	\$38

We are unable to guarantee that trace elements will not be present.
If you would like something on the menu more simply prepared, please ask.

From the grill

Cooked to your liking, all grill items come with your choice of 1 side and sauce

Rib eye on the bone (750g) \$80

Born and raised 75km east of Moree

Reado's Private Selection Dry aged sirloin (350g) \$57

Locally dry aged by Reado's Meats Moree

Eye fillet (250g) \$45

Born and raised 75km east of Moree

Sauces

Red wine Jus (DF)

Pepper

Mushroom

Diane

Blue Cheese (+\$8)

Morton Bay Bug & garlic cream sauce (+\$12)

Sides

Chips (V/GF/DF) \$7

Mashed Potato (V/GF) \$7

Garden salad (VV/GF/DF) \$7

Greek Salad (V/GF) \$9

Mixed buttered greens (V/GF/DFO) \$7

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Children's menu

Under 12 years old only

Chicken nuggets & chips \$12

Chicken schnitzel & chips \$12

Spaghetti bolognese \$12

Steak & chips \$13

Fish & chips \$12

Ice cream \$4

Scoop of vanilla or rainbow ice cream served with choice of topping, chocolate/strawberry/caramel, sprinkles or marshmallows

Kids Affogato \$8

Scoop of ice cream with hot fudge & popping candy

Dessert

Burnt Basque Cheesecake (V) \$16

Mango & macadamia crumble

Elderflower Creme Brulee (V) \$16

Served with mango passionfruit gel and macadamia shortbread

Our Signature Chocolate Mousse (V) \$15

Salted caramel & milk crumbs

Caramelised Rice Pudding (VV/GF/DF) \$15

Served with drunken raisins & toasted nuts

Affogato (V) (Over 18 only) \$18

Scoop of vanilla ice cream, an espresso shot & your choice of Baileys, Frangelico, Kahlua or Tia Maria

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