

# menu

## starters

**CRUSTY COB LOAF** 12  
sourdough cob served with  
whipped garlic butter

**CHICKEN LIVER PATE** 15  
thyme and brandy infused GFO  
served with toasted  
sourdough

**SALT & PEPPER SQUID** 18  
flash fried calamari with miso GF  
wake aioli

**SEAFOOD CHOWDER** 21  
creamy potato and leek with GF  
fish, prawns and scallops

**BAKED CAMEMBERT** 23  
whole camembert wrapped in GFO  
prosciutto, rocket and  
balsamic reduction

**sides** 10

**SPICED CAULIFLOWER** VEG / GF

**BRUSSEL SPROUTS GRATIN** GF

**BROCCOLINI** VEG / GF

**MASHED POTATOES** VEG / GF

**SCALLOPED POTATOES** GF

**CRISPY DUCK FAT POTATOES** GF

## mains

**SCHNITTY** 26  
crumbed chicken breast  
served with chips and choice  
of salad or veg and sauce

**CLASSIC PUB PARMY** 28  
crumbed chicken breast  
served with chips and choice  
of salad or veg

**FISH N CHIPS** 28  
beer battered flathead served  
with chips and salad

**BEEF WELLINGTON** 34  
overnight braised beef cheek  
served with thyme infused  
mash, broccolini and jus

**SALT & PEPPER SQUID** 28  
flash fried calamari with miso GF  
wake aioli served with chips  
and salad

**MARKET FISH** 32  
served with house made GFO  
gnocchi, roasted butternut  
pumpkin puree, fried sage  
and pine nuts

**SEAFOOD CHOWDER** 31  
creamy potato and leek with GFO  
fish, prawns and scallops  
served in a cob loaf

**ROAST PUMPKIN & FETA PAPPARDELLE** 26  
caramelised red onion, pine VEG  
nuts, spinach and balsamic VO  
reduction

**VENISON LOIN** 38  
wild venison served with duck GFO  
fat potatoes, dutch carrots,  
broccolini and cassis  
reduction

**PORTERHOUSE** 38  
black angus beef served with GFO  
scalloped potatoes,  
caramelised soubise,  
broccolini and jus

## sauces

GF

<b>GRAVY</b>	<b>3</b>
<b>MUSHROOM GRAVY</b>	<b>3</b>
<b>PEPPER GRAVY</b>	<b>3</b>
<b>GARLIC</b>	<b>5</b>
<b>GARLIC PRAWN &amp; SCALLOP</b>	<b>9</b>

## desserts

<b>STICKY DATE PUDDING</b> Captain Bligh's <i>Rhumb Line</i> rum infused butterscotch sauce served with vanilla ice cream	<b>14</b>
<b>MOUSSE CAKE</b> belgium chocolate, brownie base and mirror glazed served with espresso ice cream	<b>14</b>
<b>BAILEY'S CRÈME BRÛLÉE</b> 1.7% alcohol	<b>14</b>

## kids

<b>SCHNITTY</b> chicken schnitzel and chips	<b>14</b>
<b>BOLOGNESE</b> made the way kids like it - beef and red sauce	<b>14</b>
<b>FLATHEAD</b> battered flathead and chips	<b>14</b>
<b>CALAMARI</b> served with chips	<b>14</b>

## specials

*these wouldn't be special if they  
were always the same. please see  
one of our friendly staff about  
today's specials*

<b>HOUSE MADE PIE</b> served with mash & greens	<b>27</b>
<b>FISH OF THE DAY</b> locally sourced fish	<b>32</b>
<b>ROAST OF THE DAY</b> served with duck fat potatoes, greens and gravy	<b>28</b>

**GF** GLUTEN FREE  
**VEG** VEGETARIAN  
**VO** VEGAN OPTION UPON REQUEST