

menu

starters

CRUSTY COB LOAF sourdough cob served with whipped garlic butter	12
CHICKEN LIVER PATE thyme and brandy infused served with toasted sourdough	15 GFO
SALT & PEPPER SQUID flash fried calamari with miso wake aioli	18 GF
SEAFOOD CHOWDER creamy potato and leek with fish, prawns and scallops	21 GF
BAKED CAMEMBERT whole camembert wrapped in prosciutto, rocket and balsamic reduction	23 GFO

sides

BOWL OF CHIPS	10 VEG
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 crumbed chicken breast served with chips and choice of salad or veg and sauce	26
CLASSIC PUB PARMY crumbed chicken breast served with chips and choice of salad or veg	28
FISH N CHIPS beer battered flathead served with chips and salad	28
BEEF WELLINGTON overnight braised beef cheek served with thyme infused mash, broccolini and jus	34
SALT & PEPPER SQUID flash fried calamari with miso wake aioli served with chips and salad	28 GF
SEAFOOD CHOWDER creamy potato and leek with fish, prawns and scallops served in a cob loaf	31 GFO
ROAST PUMPKIN & FETA PAPPARDELLE caramelised red onion, pine nuts, spinach and balsamic reduction	26 VEG VO
VENISON LOIN wild venison served with duck fat potatoes, dutch carrots, broccolini and cassis reduction	38 GFO
PORTERHOUSE black angus beef served with scalloped potatoes, caramelised soubise, broccolini and jus	40 GF

Sauces

GRAVY	GF	3
MUSHROOM GRAVY		3
PEPPER GRAVY		3
GARLIC		5
GARLIC PRAWN & SCALLOP		9

Desserts

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

kids

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

specials

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

HOUSE MADE PIE served with mash & greens	27
ROAST OF THE DAY served with duck fat potatoes, greens and gravy	28 GFO
MARKET FISH served with house made gnocchi, roasted butternut pumpkin puree, fried sage and pine nuts	MP GFO

GF GLUTEN FREE
VEG VEGETARIAN
VO VEGAN OPTION UPON REQUEST