

evening

snacks

warm, marinated olives <i>vg, gf</i>	\$8	heirloom tomatoes, fresh basil, burrata,	\$22
two slices of grilled tuga sourdough, evoo, white balsamic <i>vg</i>	\$8	pickled onions, toasted almonds <i>gf</i>	
fried whitebait, crispy caper + dill mayo	\$14	karaage chicken, kimchi mayo, lime	\$16
		grilled king prawns, nduja butter, grilled sourdough	\$25

mains

soba noodle bowl	\$24
second fiddle smokehouse trout, soba noodles, edamame, avocado, nori, pickled ginger, smashed cucumber, roasted sesame <i>vg.o (marinated tofu)</i>	
roast eggplant	\$24
stuffed + roasted eggplant, cashew cream, tomato + pomegranate salad, meredith feta <i>gf, vg</i>	
beef rigatoni	\$24
rigatoni, slow cooked beef, tomato ragu pangrattato, nduja	
pesto cavatelli	\$22
cavatelli pesto primavera, crisp vegetables, marinated feta <i>vg.o</i>	
grain fed rump cap	\$32
carved 250g grain fed rump cap +5ms, chimichurri, fries <i>gf</i>	
roast chicken	\$28
quarter roast chicken, tossed salad, smashed kipflers <i>gf</i>	
roast porchetta	\$30
porchetta, smashed kipflers, seasonal greens <i>gf</i>	
crispy fish burger	\$24
soda battered john dory, remoulade, jack cheese, potato bun, fries	
beef n' bacon burger	\$22
wagyu beef patty, bacon, jack cheese, oak lettuce, onions, pickles, american mustard, ketchup, mayo, potato bun, fries <i>gf.o</i>	
eggplant parmigiana burger	\$22
crumbed eggplant, rocket, mayo, pesto, potato bun, fries	

sides

smashed kipfler potatoes \$10	seasonal greens \$9
fries with black garlic aioli \$9	tossed salad \$8

ask our staff for today's dessert



Please advise our team of any allergies or dietary requirements when ordering.
GF: gluten free l GFO: gluten free option available. Gluten free buns additional \$2
VG: vegan l VGO: vegan option available
10% surcharge on weekends l 15% surcharge on public holidays

drinks

coke l coke zero l sprite \$3.5
kombucha (mango passion l peach) \$6
bottomless purezza sparkling water \$4

strangelove soda (passionfruit l yuzu) \$6
matea sparkling yerba mate (ginger l hibiscus) \$6.5
yaala davidson plum + waratah sparkling water \$6.5

beer by principle brewing \$10

Hazy Pale Ale 4.9%
Pilsener 4.7%

XPA 4.2%
Lighter 3.5%

cocktails

negroni \$20
southcoast distillery sublime gin, dolin vermouth,
davo plum aperitivo

golden meadow \$16
headlands distilling co. seacliff vodka, chamomile
+ ginger, apple + pear juice

headlands espresso martini \$18
headlands distilling co. seacliff vodka, headlands
flour mill espresso, okar mocha liqueur

bloody mary \$16
Headlands distilling co. seacliff vodka, spiced
tomato juice, pickle juice, chilli salt rim

flower dance spritz \$15
campari, flower dance cold brew. lime, tonic

wine

sparkling

Lerida Estate Prosecco
Canberra glass \$12 bottle \$42
Dominique Portet Brut Sparkling Rose NV,
Yarra Valley bottle \$74

rose + chilled reds

Paper Mache Rose
Riverland glass \$11 bottle \$39
Troppo Light Red (merlot, syrah, pinot gris),
Adelaide Hills \$45 bottle

white

Brangayne Sauvignon Blanc,
Orange glass \$13 bottle \$44
Bendooley Pinot Gris
Hilltops glass \$12 bottle \$44
Ricca Terra skin contact,
Riverland glass \$12 bottle \$43
Unico Zelo Pollen Gewurtztraminer
Clare Valley bottle \$50

red

Raidis "Riley Nouveau"
Coonawarra glass \$12 bottle \$43
Dawning Day MSG
Gundagai bottle \$65

Usher Tinkler Paperwasp Chardonnay
Hunter Valley bottle \$62



Please advise our team of any allergies or dietary requirements when ordering.
GF: gluten free l GFO: gluten free option available. Gluten free buns additional \$2
VG: vegan l VGO: vegan option available
10% surcharge on weekends l 15% surcharge on public holidays