



	M	NM		M	NM
OYSTER BAR			CLASSICS		
Grade A Pacific oysters	4.5ea	5ea	Stone & Wood freshly beer <sup>DF</sup> battered fish	26	28.9
• Natural with lemon			Chips, salad, lemon, tartare sauce		
• Coconut, chilli, coriander, lime			Beef and black bean nachos <sup>GF</sup> <sup>DFA</sup>	21	23.3
• Mignonette, red wine vinegar, shallots			Corn chips, guacamole, sour cream, salsa, cheese		
SMALL PLATES & SHARING			Roast of the day <sup>GF</sup>	22.5	25
Handmade garlic bread <sup>V</sup> <sup>GFA</sup>	8	8.9	Potato, pumpkin, seasonal vegetables, gravy		
With cheese	11	12.2			
Marinated olives <sup>V</sup> <sup>GF</sup>	8	8.9			
Crispy beef brisket and potato croquettes	18	20			
Seeded mustard mayo, pickles					
Abrolhos Island WA <sup>GFA</sup> half shell pan fried scallops	25	27.8			
Smoked cauliflower puree, bacon crumb, salsa verde					
House made shiitake mushroom wontons with Asian broth <sup>V</sup>	20	22			
Soy, chilli oil, shallots					
American style fried chicken wings	22	24.4			
Choice of Frank's hot sauce or smoky BBQ sauce					
Seafood tasting plate <sup>GF</sup> <sup>DF</sup>	28	31.1			
Pacific oysters, steamed mussels with coconut lime chilli dressing, smoked salmon, Queensland tiger prawns, cocktail sauce					
PLANT BASED & VEGETARIAN 					
House made potato gnocchi with wild mushrooms <sup>VG</sup>	22	24.4			
Plant based cream, spinach, pine nuts, truffle oil					
Plant based schnitzel	24	26.6			
served with choice of chips, salad, mash potatoes or seasonal vegetables					
Vegan parmigiana	27	29.9			
Beyond meat burger on Turkish roll <sup>GFA</sup>	25	27.8			
Beetroot hummus, tomato, cucumber, cos, vegan aioli					
Vegan Asian noodles <sup>GF</sup> <sup>VG</sup>	24	26.6			
Rice noodles, vegetables, beansprouts, tofu, soy					
Vegetarian nachos <sup>GF</sup> <sup>DFA</sup> <sup>VGA</sup>	20	22.2			
Corn chips, guacamole, sour cream, salsa, cheese					

### CHEF SIGNATURE DISHES

House made Tasmanian salmon cakes	24	26.6
Hand crumbed, capers, fresh herbs, poached free range egg, pea puree, lemon, hollandaise sauce, house salad		
English pork Cumberland sausages <sup>GFA</sup>	24	26.6
Mash potato, wilted greens, rich onion gravy, Yorkshire pudding		
Beef brisket & portobello mushroom pie	25	27.8
Choice of chips and salad or mash potato, wilted greens, choice of sauce		
Slow cooked beef cheek, sourced from Tamworth New England, NSW <sup>GF</sup> 	32	35.5
8 hours slow braised, red wine, tomato, garlic, green lentils, wilted greens, mash potato, jus, crispy fried leeks		
Australian barramundi fillet <sup>GFA</sup>	30	33.4
Potato rosti, broccolini, Romesco sauce or choice of chips, salad, mash potatoes or seasonal vegetables, hollandaise sauce		

PIZZA		
Cajun chicken, chorizo, feta <sup>GFA</sup>	25	27.8
Baby spinach, Spanish onion, mozzarella, Napoletana sauce		
GF pizza base	4	4.4
Classic margherita <sup>GFA</sup> <sup>V</sup>	24	26.6
Cherry tomato, fresh basil leaves, mozzarella, Napoletana sauce		
GF pizza base	4	4.4

HOUSE SCHNITZELS	M	NM
choice of sauce, choice of chips, salad, mash potatoes or seasonal vegetables		
Classic	24	26.6
lemon and herb panko crumbed chicken breast,		
Parmigiana	26	28.9
lemon and herb crumbed chicken breast, sugo sauce, triple smoked ham, mozzarella cheese		
Hawaiian	30	33.4
lemon and herb crumbed chicken breast, sugo sauce, smoked ham, pineapple, mozzarella cheese		

PASTA AND NOODLES		
Prawn and Moreton Bay bug ravioli	32	35.5
Seafood bisque, aged parmesan		
Pork ragu with pappardelle	25	27.8
Pork shoulder, capers, anchovies, slow cooked in a rich ragu sauce, aged parmesan		
Singapore noodles	25	27.8
House made char sui pork, prawns, chicken, rice noodles, vegetables, soy, curry spice, prawn crackers		

## FROM THE GRILL PREMIUM STEAK AND BURGERS

choice of sauce, choice of chips, salad, mash potatoes or seasonal vegetables

Black Angus Scotch fillet MBS +2	42	46.6
Sourced from Tamworth NSW, 300g prime steak		
Porterhouse grain fed MBS+2	34	37.7
Sourced from Tamworth NSW, 250g prime steak		
Truffle burger	25	27.8
St Malo milk bun, 100% angus beef, smoked bacon, Swiss cheese, tomato, cos, house truffle mayonnaise, served with chips		
Peri Peri chicken burger	25	27.8
St Malo milk bun, chargrilled marinaded chicken breast, cos, tomato, guacamole, spicy aioli, served with chips		
Add to your steak or burger		
Burger pattie	8/8.9	Smoked bacon 6/6.6
Fried egg	3/3.3	Onion rings 5/5.5

SALADS	M	NM
Thai coconut chicken salad	24	26.6
Beansprouts, carrot, cucumber, capsicum, spring onion, chilli, fresh herbs, peanuts, coconut, chill & lime dressing		
Pumpkin, lentil, kale, feta salad	22.5	25
Kale pesto, feta, chickpeas, baby spinach, fresh herbs, house dressing		
Add chicken	8	8.9
Add prawns	8	8.9
Add smoked salmon	8	8.9

KIDS		
including glass of soft drink and ice cream		
Chicken nuggets	12.9	14.3
Choice of one side, chips, chat potatoes, mash potato or steamed vegetables,		
Plant based nuggets	12.9	14.3
Choice of one side, chips, chat potatoes or steamed vegetables		
Crumbed calamari	12.9	14.3
Choice of one side, chips, chat potatoes, mash potato or steamed vegetables		
Cheeseburger	16	17.8
Baby cos, tomato, tomato sauce		
Choice of one side, chips, chat potatoes or steamed vegetables		
Penne pasta	12.9	14.3
Napolitana sauce, mozzarella cheese		

SIDES		
Potato wedges	15	16.6
Sweet chilli, sour cream		
Sweet potato wedges	15	16.6
Ranch sauce		
Chips	9	10
Steamed fresh seasonal vegetables	9	10
Mashed potato	8	8.9
Roasted chat potatoes	6	6.6
Sauces	2	2.2
Gravy, pepper, mushroom, hollandaise, aioli, bearnaise		

# THEME NIGHTS

MONDAY	M	NM
Pizza/Pasta night	16	17.8

TUESDAY		
Asian Specials	16	17.8

WEDNESDAY		
Parmi/schnitzel		
Classic	18	20
Parmigiana	21	23.3
Hawaiian	24	26.6
Plant based	17.5	19.5

THURSDAY		
including a free beer by including drink voucher (condition apply)		
Steak night	25	27.8
350g T-bone grain fed		
300g mbs+2 grain fed rump steak		
Add Toppers		
Fried egg	3	3.3
Smoked bacon	6	6.6
Onion rings	5	5.5
Surf & turf	8	8.9

FRIDAY		
Curry night	25	27.8
Housemade authentic with the following, steamed rice, flat bread, condiments		

SUNDAY		
Roast night	16	17.8

- DF

Dairy Free
- DFA

Dairy Free Available
- GF

Gluten Free
- GFA

Gluten Free Available
- V

Vegetarian
- VG

Vegan
- VGA

Vegan Option Available

Whilst effort is taken to avoid cross-contamination some items may be processed in the same environment as various allergens. Please advise any allergies or intolerances so our Chefs can assist.