

DINNER (4PM - 9PM)

SMALLS

Mixed house seasoned bar nuts (v, gf)	\$9
smoked wagyu carpaccio, cauliflower cream, parmesan, truffle, capers (gf)	\$22
beetroot tartare, goats cheese cream, pine nut dukka, tempura leaves (gf, v)	\$14
chef's share board, with selection of smalls, cheese & preserves (gfo)	\$25
cheese plate, selection of local & imported cheeses with sweet & savoury accompaniments (v)	\$25
beer braised chicken wings, spicy buffalo w/ blue cheese erohoney & soy or salt & pepper	\$19
roasted bone marrow, pickled escholot, hazelnut, young herbs	\$18
grilled asparagus, dried heirloom tomatoes, parmesan, hay hollandaise, confit yolk	\$18

BURGERS

quarter pound wagyu cheeseburger, lettuce, tomato, picklehead pickles, cheese & jalapeño mayo	\$20
spiced lamb burger, gem lettuce, tomato, beetroot, crispy bacon, egg, jalapeno mayo	\$25
crispy southern style chicken burger, ceasar slaw, pickles	\$20
argentine steak sandwich, roquette, salsa criolla, chimichurri, onion rings	\$22
grilled mushroom & haloumi burger, carmelised onion, gem lettuce, tomato, jalapeno mayo (v)	\$22
(add fries \$3 / add pot of lager \$5 / GF bun \$3 / extra jalapeno mayo \$2)	

BIGS

smoked rack of tasmanian lamb, garlic & white bean hummus, braised eggplant, mint (gf)	\$38
classic seafood chowder, locally sourced seafood, garlic toast	\$36
carmelised onion, spiced pear & kale pithivier, pickled escholot, hazelnut & watercress salad (v)	\$24
roasted ballotine of chicken, apricot & walnut stuffing, heirloom carrots, dauphinoise, jus gras (gf)	\$32
guinness braised wagyu brisket, smoked potato, braised savoy cabbage, onions	\$36
chef's cut market steak, *see specials for today's selection	\$MP
pan seared market fish, *see specials for today's selection	\$36
2GR full blood wagyu tomahawk (9-10+), grain fed 400 days / 30-36 months of age, served with roasted chat potatoes and wilted greens (serving size 1.1kg-1.8kg - 4-6 people)	\$MP

SIDES

soup of the day, *see specials for today's selection	\$12
fried brussels sprouts, capers, chilli, parmesan, lemon (v)	\$14
shoestring fries, with jalapeño mayo (v)	\$8



DINNER (4PM - 9PM)

KIDS MENU 12yrs and under

cheeseburger & chips with tomato sauce	\$15
chicken nuggets & chips	\$15
fish & chips	\$15
(meals includes small drink and ice cream)	

DESSERTS

burnt basque cheese cake, macerated summer fruits, vino cotto	\$12
treacle tart creme fraiche ice cream, salted caramel	\$12

APERITIFS

aperol	\$9
limoncello	\$9
bas delord armagnac	\$10
campari	\$9
cointreau	\$9
kahlua	\$10

