

SNACKS

- GARLIC BREAD (V)** w cheesy Welsh rarebit 11
- CHUNKY CHIPS (V, DF)** aioli 12
- POTATO WEDGES (V)** w sour cream, sweet chilli 14

GRAZING OR SHARE

- FLASH FRIED CALAMARI (DF)** w spiced salt, lime, aioli 21
- MUSHROOM RISOTTO ARANCINI (V)** w pesto, truffled aioli, basil 19
- SNAPPER & PRAWN SPRING ROLLS (DF)** chilli lime dressing 20
- GARLIC BUTTER CHICKEN BALLS** w parmesan, napoli sauce, aioli 18
- SHANGHAI PORK, CHIVE & MUSHROOM WONTONS** steamed w soy, sesame oil, ginger garlic vinaigrette, coriander & toasted sesame 20
- CRISPY PORK & CALAMARI RICE PAPER PARCELS (GF)** w dill, lime, viet chilli garlic dipping sauce 21
- SPICY NACHOS FIESTA (GF, V)** w guacamole, jalapeños, beans, cheese, sour cream 22
- add chilli beef 6

\$26 BURGERS & WRAPS

SERVED WITH CHIPS & AIOLI

- SMASHED BEEF BURGER**
caramelised onion, lettuce, tomato, cheddar cheese, ketchup, mayo
- CRUMBED CHICKEN BAO BUN**
w lettuce, cucumber, red pickled onions, sriracha mayo
- GRILLED STEAK SANDWICH**
caramelised onion, lettuce, cheese, tomato, HP sauce
- BROADBEAN FALAFEL WRAP (VG)**
avocado, lettuce, tomato relish

ADD

- bacon to a burger or wrap
- egg to a burger or wrap
- substitute for a gluten free bun

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

Gram weights are approximate. • One bill per table. • All of our food may contain nuts, gluten and shellfish. • Cakeage fees apply to all cakes brought into the venue. • Surcharges apply to all card payments. • Please note, a surcharge of 15% will be applied on all public holidays and 10% on Sundays.

BRITISH CLASSICS

- TRADITIONAL BRITISH FISH & CHIPS** beer battered w mushy peas, tartare sauce 29
- MIDDLESBROUGH CHICKEN PARMO** w béchamel, cheese, chips, summer salad 29
- HOMEMADE LINCOLNSHIRE SAUSAGES** w mash potato, caramelised onion, Yorkshire pudding 29
- BEEF & GUINNESS ALE PIE** w creamy mash potato, seasonal vegetables 31
- CHICKEN TIKKA MASALA** w rice, naan bread, minted yoghurt, chutney 31
- SLOW COOKED LAMB SHANK (GF)** w tomato, root vegetables, mash, broccolini 36

PREMIUM STEAKS

All our beef is produced in Queensland from carefully selected prime quality black Angus cattle, finished on grain for 100 days. This delivers a perfectly marbled product that is juicy, tender and brimming with flavour.

NOT AVAILABLE AFTER 4PM

- RUMP SKEWERS** w chips, summer salad, mushroom sauce 24

- RUMP 200G** w chips, summer salad, mushroom sauce 28

AVAILABLE ALL DAY

- RUMP 300G** w chips, summer salad, mushroom sauce 38

- SIRLOIN 250G** w chips, summer salad, pepper sauce 39

- EYE FILLET 200G (GF)** colcannon, broccolini, roasted mushroom, horseradish, creme fraîche, red wine jus 45

- RIB FILLET 300G** w chips, summer salad, pepper sauce 58

MAINS

- BARRAMUNDI (GF)** pan-fried, w tomato, capers, olives, chilli, parsley, rosemary potatoes 36
- PORK BELLY (GF)** w burnt carrot puree, peas & greens, rosemary potatoes, apple wine glaze 34
- SIZZLING SATAY CHICKEN** w pineapple, sweet onions, spicy peanut sauce, rice 31

PASTA, GNOCCHI, RICE

- GNOCCHI GORGONZOLA (V)** w gorgonzola dolce (mild blue cheese), parsley, parmesan, nutmeg 29
- CHILLI MARINARA LINGUINE** w fish, prawns, calamari, mussels, tomato & garlic chilli 34
- BALINESE NASI GORENG (GF)** w pork belly, shrimp, kecap manis, coriander mint salad, a fried egg (contains peanuts) 31
- vegetarian option w crispy tofu, available



PIZZAS

AVAILABLE AFTER 4PM

- MARGHERITA (V)** fior di latte, basil, tomato 26
- AL POLLO** chicken, chilli, cacciatore, fior di latte, olives 27
- GAMBERONI** tiger prawns, garlic, mozzarella, tomato, basil, olive oil 28
- DI CARNE** sopressa salami, prosciutto, cacciatore, fior di latte, olives, basil 28
- TARTUFO (V)** mushroom, truffle pesto, stracciatella 28

SUMMER SALADS

- GRILLED PRAWN, CALAMARI & MANGO SALAD** w mint, mesclun, pickled radish, vermicelli, honey yuzu dressing 28
- CAESAR SALAD** w bacon, poached egg, cos lettuce, croutons, parmesan 24
- add grilled chicken 5

DESSERT

- ENGLISH TRIFLE** w sherry soaked vanilla sponge, summer berries, port jelly, bay leaf custard and cream 16
- FRENCH CRÊPES (GF)** w butterscotch sauce, candied pecans, vanilla bean ice cream 16
- TIRAMISU** espresso sponge, mascarpone, marsala, dusted dark cocoa 16
- NEW YORK BAKED CHEESE CAKE** w fresh mango, mango couli 16
- PETIT FOURS** a delightful plate of assorted petit fours to accompany your tea or coffee 15

SIDES

- Extra sauce 3
- Yorkshire pudding w onion gravy 8
- Creamed mash potato (gf) 8
- Summer salad (df, gf) 10



TRADITIONAL HIGH TEA

Served on a 3 tiered high tea stand consisting of:
A medley of dainty sandwiches, petite savoury hors d'oeuvre, Devonshire scone with cottage jam and cream, assorted petite cakes & dainty sweets.

Served with your choice of:
Grande coffee or a pot of tea
(select from our range of 35 teas)

59pp

DEVONSHIRE STYLE CREAM TEA

Fresh scones with cottage raspberry jam & cream served with your choice of coffee or a pot of tea

18

KID'S HIGH TEA

Two dainty sandwiches, Devonshire scone with cottage jam and cream, selection of petite cakes and sweets, glass of juice or soft drink

23



RIBBON SANDWICHES

Smoked salmon, crème fraîche, dill, capers & lemon zest

Chicken, thyme, avocado & herb mayo

Leg ham, mustard, lettuce & piquant African relish

Egg, chives, lettuce & creamy mayonnaise

21 | 25 (smoked salmon only)

A serve includes an assortment of four varieties, gluten free & vegetarian high tea available on request

PETIT FOURS

A delightful plate of assorted petit fours to accompany your tea or coffee

16

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