



GF Gluten Free **DF** Dairy Free **V** Vegetarian



If you have food allergies be sure to let us know and we will do our best to cater for you

SNACKS

- MINI COBB LOAF DIP** \$9
Baked and hollowed rye roll filled with bacon, cream cheese, cheddar & served with rustic croutons.
- WINGS** \$9 **DF**
Boo fried chicken wings spiced with paprika, dried herbs & garlic. Served with smoked BBQ sauce.
- CHILLI FRIES** \$9 **GF** **V**
Golden shoestring fries, chilli salt & Ranch sauce.
- RUSTIC CHIPS** \$9 **V** **DF**
Beer battered chips drizzled with aioli & sweet chilli sauce.
- ONION RINGS** \$9 **V** **DF**
Battered flash fried onion rings served with roasted garlic aioli.
- WEDGES** \$10 **V**
Golden potato wedges served with sweet chilli sauce and sour cream.
Add blue cheese sour cream for \$2.00.
- MEXICAN CORN** \$8 **V** **GF**
Corn cobbettes tossed with aioli, parmesan & Mexican spice mix.

SALADS

- SPRING LAMB SALAD** \$17.50 **GF**
Sumac crusted lamb rump, pickled spring baby veggies (carrot, radish & cauliflower) mixed leaves & honeyed yogurt.
- SATAY CHICKEN RICE BOWL** \$16.50 **GF**
Satay marinated chicken thigh pieces, rice pilaf, vermicelli noodles, capsicum, carrot & shallot salad, dressed with a peanut satay sauce.

FOR THE KIDDIES
(UNDER 12'S ONLY)

- CHEESEBURGER** with chips \$9.50
- CHICKEN NUGGETS** with chips \$8.50
- SPAG CARBONARA** with bacon, cheese & cream \$8.50

BURGERS

All Burgers are available in lettuce cups, Chicken burger and Super BLT gluten free option available upon request.

- ADD ONS** → Bacon \$2.50 Egg \$2 Beetroot \$1 Mushroom sauce \$3
- BEEF BURGER** \$16.50
Hand rolled beef pattie, lettuce, tomato, bacon, aioli, BBQ sauce & cheddar cheese.
 - SUPER BLT** \$16.50
Char grilled smoked rasher bacon, lettuce, tomato, cheddar cheese & ranch sauce.
 - ZUCCHINI BURGER** \$16.50 **V**
Panko crumbed zucchini & corn fritter, lettuce, tomato, cheddar cheese, mild curry mayo & tomato chutney.
 - CHICKEN BURGER** \$16.50
Parsley, thyme & lemon marinated chicken breast fillet, Ranch sauce, lettuce, tomato, cheddar cheese & capsicum jam.
(GF option upon request and will be served on a lettuce cup).
 - DOUBLE CHEESE & BACON BURGER** \$20
2 x beef pattie, 2 x cheddar cheese, 2 x bacon, diced onion, dijon mustard, tomato ketchup, aioli & house made pickles.

MEALS

- CHICKEN SNITTY** \$17
Panko crumbed chicken breast served with beer-battered chips, garden salad & wild mushroom sauce.
- GNOCCHI** \$18.50
Fresh hand rolled potato pillows, house smoked hickory trout, green peas, mustard cream sauce, chives, dill, focaccia crumb & parmesan.
- CHICKEN PARMY** \$21
Panko crumbed chicken breast, rich tomato sauce, brown sugar & pineapple glazed ham & mozzarella. Served with house salad & beer-battered chips.
- STEAK SANDWICH** \$22
Rump cap steak marinated in lemon zest & parsley served on lettuce, beetroot, tomato, bourbon caramelised onions, cheese, smoked BBQ sauce & aioli.
- COCONUT CRUSTED BARRA** \$26 **GF**
Pan fried Cone Bay barramundi fillet in a coconut & coriander crust, served with slow cooked spiced lentils & citrus fennel salad
- GREMOLATA PORK CUTLET** \$25
Parsley, parmesan & lemon crusted pork, slow cooked speckled red cabbage, whipped fetta & mustard seeds & pork crackling crumble.
- BRANDY SIRLOIN** \$28
Char grilled sirloin, brandy butter, blue cheese sour cream, crispy onion rings & glazed baby grilled carrots.

DESSERT

- SMASHED CHOCOLATE BROWNIE** \$9 **GF**
Chocolate and almond meal brownie pieces, raspberry sour cream, almond confectionery 3 ways: almond honeycomb, almond praline & sugared almonds.