

STARTER/SHARE

Warm Olives & Nuts - \$7 - Mt Zero, VIC, Olives w. Smoked Cashews [DF | GF | V]

Pickled Chillies - \$7 - Guindillas Peppers [DF | GF | V]

Chicken Karaage - \$12 - Asian Crusted Chicken, Yuzu Aioli

Truffle Salami Bruschetta - \$14 - on Parsley Toast, Tomato, Cheddar, Virgin Olive Oil and Balsamic

Brown Sugar Smoked Wings - \$13 - Dehydrated Rosemary Dust and Minted Aioli [DF | GF]

Polenta Fries - \$12 - Shaved Manchego, Truffle Cheddar and Smoked Almond Aioli [GF | V]

Buffalo Wings - \$13 - Traditional Marinade with Stilton Blue Cheese Dressing [GF]

Rustic Sausage Rolls - \$12 - Australian Smoked Pork & Halloumi with Harissa Tomato Coulis

Char Grilled Freemantle Octopus - \$16 - Grilled Polenta, Cherry Tomato and Watercress [DF | GF]

Semolina Fried Calamari - \$16 - Fresh Citrus, Red Wine Vinegar & Shallot Dipping Sauce [DF | GF]

SALADS

Middle Eastern Salad - \$17

Mixed Lettuce, Roast Beetroot, Sweet Potato, Mint, Feta, Turmeric roasted Cashews and Hummus [GF | V]
add Chicken Breast Yakitori - \$5

Paired with Nick Spencer Pinot Noir Rose | Moon Dog Old Mate

Fried Calamari & Avocado Salad - \$19

Mixed Lettuce, Avocado, Tomato, Cucumber, Red Onion and Orange Dressing [GF | DF]

Paired with Artea Rose | Balter XPA

BREAD

Epic Steak Sandwich - \$19

Grain Fed Beef, BBQ Sauce, Red Onion, Melted Cheese, Organic Sourdough, Fries and Aioli

Paired with Norfolk Rise Cabernet Sauvignon | Akasha Freshwater Pale Ale

Juicy Beef Burger - \$19

Embassy Beef Patty with Maple Bacon, Kosher Pickles, Lettuce, Tomato, Seeded Mustard, Fries and Aioli

Paired with Cake Shiraz | Hop Nation "The Heart" Pale Ale

Fried Chicken Burger - \$19

Special 7 Spice Crusted Chicken, Kim Chi Salad, Sesame Mayo and Mixed Leaves, Fries and Aioli

Paired with Bird in Hand Arneis | Stone & Wood Green Coast Lager

Vegetarian Burger - \$19

Roasted Root Vegetable Patty with Grilled Halloumi, Cherry Tomato Chutney, Mushroom Salsa and Coriander, Fries and Aioli [V]

Paired with Commune of Buttons Syrah | Hop Nation Fresh Hop IPA

Add Bacon - \$3

Add Fried Egg - \$2.5

MAINS

200g Beef Rump - \$21

Steak Fries. Rocket and Parmesan Salad [GF]

Paired with La Prova Montepulciano | Young Henry's Newtowner Pale Ale

200g Beef Tenderloin - \$30

Roast Beetroot, Yellow Mustard seed Relish, Mushroom Gravy and Fries [GF | DF]

Paired with Kay Brothers Basket Pressed Shiraz | Stone & Wood SXW Imperial Stout

Pot Pie - \$24

Braised Lamb, Pumpkin and Thyme, with steamed Green Beans and English Spinach

Pair Alpha Box & Dice Tarot Grenache | Panhead American Pale Ale

Flathead Grilled or Beer Battered - \$20

Chips & Garden Salad - Side of Tar Tar and Lemon

Paired with Tai Nui Sauvignon Blanc | Croft The Crofter Wheat Ale

Panko Crumbed Chicken Breast - \$20

served with Fries, Mixed Leaves, Beetroot, Feta and Tomato Salad

Paired with Leeuwin Estate Art Series Riesling | Balter XPA

Pan Seared Tasmanian Salmon - \$25

Potato and Manchego Mash, Lemon Caper Butter and Broccolini [GF]

Paired with Rouleur Chardonnay | Hop Nation 'The Heart' Pale Ale

Nachos Beef Brisket or Vegetarian - \$18

Slow Cooked Beef Brisket or Roasted Seasonal Vegetables, Avocado, Corn, Cheese, Jalapeno, Corn Chips, Salsa and Sour Cream

Paired with Brave Souls Grenache Shiraz Mourvedre | Moon Dog Old Mate Pale Ale

SPECIALS

200g Beef Rump - \$14.50 | Monday - Thursday 12-3pm |

Steak Fries. Rocket and Parmesan Salad [GF]

Paired with La Prova Montepulciano | Young Henry's Newtowner Pale Ale

Panko Crumbed Chicken Breast - \$14.50 | Monday - Thursday 12-3 |

Fries, Mixed Leaves, Beetroot, Feta and Tomato Salad

Paired with Leeuwin Estate Art Series Riesling | Balter XPA

Rustic Sausage Roll - \$14.50 | Monday - Thursday 12-3 |

Sweet Potato Fries, Rocket, Fennel and Cherry Tomato Salad

Paired with Billy Button 'The Renegade' Refusco | Hop Nation The Heart Pale Ale

