

SMALL BITES

SAGANAKI (gf, v) grilled kefalograviera cheese, lemon, balsamic, rocket	\$18	PORK BELLY BITES (gf, n) sticky soy & sesame caramel, spring onion, crackling crumbs	\$19
GRANDE FRIES (gf, v) loaded with tomato salsa, mozzarella cheese, guacamole, sour cream, jalepeños & hot peppers	\$19	CAULIFLOWER CROQUETTES (4) (gf, veo, n) romesco sauce, shaved parmesan	\$16
BRUSCHETTA (v) charred sourdough, tomato, red onion, Persian feta, balsamic glaze, basil	\$16	SOUTHERN FRIED CHICKEN TENDERS buttermilk dressing, pickles	\$18
CRISPY FRIED CALAMARI (gf) lemon pepper seasoning, dressed wild rocket, sriracha mayo, lemon	\$19	GARLIC BREAD (v) toasted sourdough, garlic herbed butter <i>[add cheese + \$2.5]</i>	\$10
ONION RINGS (v) beer battered, sriracha aioli	\$13	CHICKEN WINGS (gf) pickles. Your choice of: smokey BBQ, Frank's buffalo hot sauce or Nixon house dry rub	\$18
		SEASONED WEDGES (v) sweet chilli sauce, sour cream	\$15

MAIN MEALS

CHICKEN PARMIGIANA panko crumbed chicken schnitzel, napoli, shaved Virginian ham, mozzarella, dressed garden salad, chips	\$29
FISH & CHIPS (gfo) beer battered barramundi, salt & vinegar seasoning, chips, dressed garden salad, tartare, lemon	\$28
BEEF BURGER grilled beef pattie, American cheese, lettuce, tomato, bacon, egg, dijonaise, toasted milk bun, chips	\$26
VEGGIE BURGER (v, veo) sweet potato and black bean pattie, lettuce, tomato, onion, soy & garlic mayo, toasted bun, chips	\$26
STEAK SANDWICH chargrilled sirloin steak, rocket, Swiss cheese, tomato, bacon, fried egg, dijonaise, onion jam, malted ciabatta, chips	\$28
GNOCCHI FUNGI (v, veo) pan fried potato gnocchi, woodland mushrooms, garlic & cream reduction, sage & parmesan	\$27
SALT & VINEGAR CALAMARI (gf) dressed garden salad, chips, tartare, lemon	\$28
VEGGIE PARMIGIANA (v) crumbed veggie pattie, napoli, bocconcini, pesto, chips, dressed garden salad	\$28
TIGER PRAWN LINGUINE cherry tomatoes, chilli, garlic, white wine, parsley, lemon, olive oil	\$33
BRAISED BRISKET & YORKSHIRE PUDDING creamy mashed potato, buttery peas, gravy	\$30

SALADS

WARM LAMB & ANCIENT GRAIN SALAD (gf) lentil du puy, quinoa, feta, olives, woodfired capsicums, spinach, lemon & herb dressing, tzatziki	\$28
CHIMICHURRI ROAST CAULIFLOWER SALAD (gf, v, veo) rocket, avocado, pear, pepitas, sweet potato crisps, green goddess dressing	\$26
CAESAR SALAD (gfo) cos leaf, smokey bacon, parmesan croutons, poached egg, creamy dressing, parmesan	\$24

[add chicken / prawns / calamari + \$5]

THE CHAR GRILL

250g EYE FILLET	\$46
300g SCOTCH FILLET	\$45
800g RUMP STEAK	\$65

Grass fed on the southern ranges of Gippsland & Western Victoria
All served with chips & dressed garden salad

Your choice of: pepper sauce | creamy mushroom | red wine jus | garlic & herb
(Mustards & Horseradish also available)

TRY OUR SURF & TURF TOPPER
sautéed tiger prawns & squid strips, cooked in a creamy garlic sauce + \$10

SIDES

ROAST CAULIFLOWER shaved parmesan	\$12
CHIPS ketchup, aioli	\$13
CREAMY MASHED POTATO (v)	\$10
GARDEN SALAD (v, ve) mixed leaves, tomatoes, cucumber, red onion, honey mustard dressing	\$15
BUTTERY PEAS (v)	\$9

(gf)	gluten friendly	(ve)	vegan	(v)	vegetarian
(gfo)	gluten friendly option	(veo)	vegan option	(vo)	vegetarian option
(n)	contains nuts				

FOOD ALLERGIES: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. While customer requests will be catered for to the best of our ability, the decision to consume a meal is the responsibility of the diner.

*Please note, a 10% surcharge applies on Sundays.
In addition, on public holidays a 15% surcharge applies.*