



Plates

SMALLER FROM 3PM

Kraut 'N' cheese balls (V)	9
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Pork puffs, smoked tomato relish (DF, GF)	9
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Scotch egg – Housemade chorizo & tomato relish (DF)	13
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Slider buns - Pulled BBQ pork shoulder & pickles (2 per serve)	14
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Fermented hummus, house pickles, lavosh (VGN, DF, GF option)	12
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Albacore tuna rilette, beer grain sourdough (GF option)	15
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Cold smoked salmon, beer grain crackers, crème fraiche, Bread & Butter pickles	15
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Blow torched prawns, garlic butter croutons, crayfish essence	16
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Dry aged rib-eye on the bone
 From 500g to 700g accompanied with roasted Portobello mushroom, spinach & pickled garlic, waxy new potato, red wine jus & your choice of butter (smoked bone marrow or Café de Paris) (GF)
 45 days..... **13.50/100g**
 Ask your server to choose your own cut

LARGER FROM 5PM

Grilled eggplant, pomegranate molasses, crisp onion, flat parsley, tomato, zucchini (GF, DF, VGN)	25
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Pan fried market fish, bell pepper romesco, BBQ onion, young spinach (GF)	29
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Fried buttermilk free range chicken, zucchini kimchi, fermented hummus	27
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Grilled smoked housemade pork kielbasa sausage, German potato salad, sauerkraut, apple, beer mustard (DF, GF option)	26
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Pulled lamb burger, tzatziki, red onion, tomato, cos, fermented fries	22
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Grilled prime scotch fillet, fermented fries, red wine jus, watercress, café de Paris butter (GF, DF optional)	32
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SIDES

Baby cos, ranch dressing & pickled shallots (GF, V)	7
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Chargrilled zucchini, Zany Zeus brinza feta, sunflower seeds, flat parsley (GF)	9
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Seasonal vegetables	9
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Hand cut, double cooked, fermented fries with house made ketchup (V, GF, DF)	8
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All prices are GST inclusive. Nuts are used on the premises, if you have any other food allergies please let your server know.