

BREAKFAST

All day dining till 3pm

Poached Free Range Eggs crispy bacon, turkish fingers, house relish	12.9
Brioche French Toast mixed berry compote, vanilla ricotta, flaked almonds or, maple syrup, crispy bacon, roasted pecans	(v) 14.5 16.5
Craft Beer Baked Beans fat bacon, sour cream, jalapeños, corn bread	17
Grilled Haloumi avocado smash, grain toast, poached eggs, red pepper hummus, hazelnut dukkah, lemon	(v) 16
Spiced Sweet Corn Fritters red pepper hummus, rocket, chilli jam add haloumi	(v) 15 4
House Hot Smoked Salmon grain toast, pickled red onion, poached egg, watercress, herb crème fraîche	18
Fully Loaded fat bacon, house pork sausage, poached eggs, roast tomato, hash cake, toast & house baked beans	19.5
Veggie Loaded roast tomato, sautéed kale, garlic mushrooms, poached eggs, hash cake, toast & house baked beans	(v) 18.5

ADD ONS

aioli, tomato sauce, bbq sauce	1
maple syrup, house relish, chilli jam	2
one egg, roast tomato, extra toast, hash cake, side fries	3
avocado smash, bacon, haloumi, mushrooms, sautéed kale, sausage	4
house smoked salmon, house baked beans	5

LUNCH

All day dining till 3pm

BBQ Brisket Burger rocket, red cheddar, fried egg, bacon jam, fries	18
13hr Pulled Pork Sandwich crunchy slaw, house bbq sauce, chilli salt fries	17.5
Loaded Beef Cheese Burger lettuce, tomato, aioli, pickles, fries add crispy bacon	16.5 4
Herb Chickpea Fritters cherry tomato, cucumber & olive salad, grilled flat bread, tzatziki add grilled haloumi	(v) 15.5 4
Roast Cauliflower Salad beetroot, grilled haloumi, quinoa, kale, nuts & seeds, lemon tahini dressing	(v/gf) 17
Craft Beer Battered Fish & Chips garden salad, caper mayo, lemon	19.5
Grilled Atlantic Salmon rocket, radicchio, barley, picked herbs, burnt orange dressing	(df) 23
Grain Fed 250g Rump Steak chips, house salad, juniper & red wine jus	(df/gf) 24

GRAZING

From 3pm

SNACKS

Marinated Mixed Olives (v) 6

Bread & Dips (v) 10.5

turkish toast fingers,
olive oil balsamic, hazelnut dukkah

Spiced Cauliflower Florets (w/gf) 8
tahini, nuts & seeds

Crispy Fried Chicken Wings (gf/df) 8.5
sriracha mayo

Pork Chicharrones (df/gf) 10.5
maple glazed & lime

Arancini (v) 12
tomato, parmesan & basil,
garlic mayo

SHARES

Herb Falafels (gf/v) 14
chunky eggplant dip,
chilli jam

Fried Squid (gf/df) 16
garlic mayo, radicchio,
rocket, lemon

Sautéed Garlic Mushrooms (v) 13.5
turkish fingers, marinated feta

Spiced Lamb (df) 14.5
red pepper hummus,
pine nuts, flat breads

Charcuterie (df) 17.5
serrano ham, soppresso salami,
house pickles, bread

Fetta & Olives (v) 16
marinated feta, mixed olives,
apple & pear chutney, bread

Bowl Of Fries, (v/gf) 8
aioli

Filthy Fries (gf) 16
pulled pork, melted cheese,
house bbq, aioli, fried shallots

DINNER

From 5pm

MAINS

House Made Potato Gnocchi (v) 26
pumpkin, kale, crumbled ricotta,
pumpkin cream

Pressed Lamb Shoulder 29
herb crust, Parisian gnocchi,
pea puree, mint, pickled onions

Grain Fed Sirloin (gf) 32
duck fat potatoes,
buttered green beans,
juniper & red wine jus

Cone Bay Barramundi 31
cumin roast carrots, beetroot,
barley, poppy seed yoghurt,
almond salsa

Sumac Roast Eggplant (w/gf) 24
spiced cauliflower florets,
lentils, lemon tahini,
nuts & seeds

Pan Seared Atlantic Salmon (df) 28
freekah, green lentils, rocket,
radicchio, sunflower seeds,
burnt orange dressing

Twice Cooked Pork Belly (gf) 27
roast apple coleslaw, crispy pancetta,
mustard cream sauce

SIDES

From midday

Roast Apple Coleslaw pomegranate & orange dressing	(w) 7.5
Roast Duck Fat Potatoes	(gf) 7.5
Garden Salad, Mixed Leaves tomato, cucumber, pickled onion	(w/gf) 7
Roast Pumpkin & Beetroot Salad rocket, barley, almond salsa	(w) 8
Bowl Of Fries aioli	(v/gf) 8

DESSERTS

From midday

Flourless Chocolate Cake sticky cherry compote, whipped cream	(gf) 12
Vanilla Brulee cinnamon sugar cookies	12
Strawberry Meringue meringue roulade, chantilly cream, lemon curd, strawberries	(gf) 12
Orange Polenta Blossom Cake orange syrup, candied orange, cinnamon yogurt	(gf) 12

w: Vegan

df: Dairy Free

gf: Gluten Free

v: Vegetarian

please advise your wait staff of any allergies you may have

sorry, no substitutions available

15% surcharge on public holidays

DRINKS

HOT SHOTS

Short black	3.5
Teas English breakfast, peppermint, earl grey, green or chamomile	4
Long Black, Flat White, Cappuccino, Latte, Macchiato, Mocha	4
Mugacino, Mug Flat White, Mug Long Black	4.9
Hot Chocolate	4.5
Chai Latte	4.5
Extras soy milk, zymil, almond milk, extra shot	0.5

A LITTLE BIT REFRESHING

Juices apple, pineapple, orange, cranberry, tomato	4.5
Mint Berry Frappe cranberry juice, mixed berries & fresh mint	6.9
Apple Ginger Fizz apple juice, ginger ale & muddled lime	6.5
Iced Tea house steeped tea, lemon & sugar syrup	6.5
Tropical Juice pineapple & cranberry juice, passionfruit, lime & fresh mint	6.9
Virgin Mary tomato juice, basil, house spice mix, lemon, celery	7.5
Banana Smoothie ice cream, honey, cinnamon sugar & soy milk	6.9
Iced Coffee, Chocolate or Mocha	6.9

BEER AND CIDER

ON TAP

	Schooners (425ml)	Jugs (1140ml)	Towers (to share)
Tiger Lager	6.5	16.5	33
Green Beacon Half Mast	7.5	18	36
Coopers Pale Ale	7.5	18	36
Monteith's Apple Cider	8	19	38
Stone & Wood Pacific Ale	8	19	38
+ guest tap	(ask our friendly staff)		

PACKAGED

Coopers Light Lager	375ml	5
XXXX Gold Lager	375ml	6
Tooheys New Lager	375ml	7
Newstead 3 Quarter- Time Session Ale	330ml	8
Feral 'Hop Hog' American IPA	330ml	8.5
Stone & Wood 'Jasper' Smoked Ale	330ml	8.5
Green Beacon Wayfarer	330ml	9
4 Pines Pale Ale	330ml	8.5
Coopers Stout	330ml	8
4 Pines Kolsh	330ml	8.5
Young Henry's Lager	330ml	9
Little Creatures Bright Ale	568ml	11
Coopers Red Sparkling Ale	750ml	15
Corona Lager	330ml	8
Heineken Lager	330ml	8.5
Tecate Lager	355ml can	7
Willie Smiths Organic Apple (scrumpy)	330ml	12
Hills Apple & Ginger	330ml	8.5
Hills Pear Cider	330ml	8.5
Brookvale Union Ginger Beer (can)	330ml	8.5

DRINKS

COCKTAILS

SHARING IS CARING 12 glass or 29 jug

Loaded Pimms Cup

classic summer quencher with gin, Italian vermouth, cucumber, mint, topped with lemonade

Madame Melons

melon liqueur, bianco vermouth, pineapple, topped with sparkling wine

"Red, Red Wine" Sangria

chilled red wine, cointreau, pineapple, fresh orange, lime & soda

Sangria Colada

crisp white wine, pineapple juice, coconut rum, topped with fresh mint & ginger beer

LOADED FAVOURITES

Kiss My West End 16

zubrowka vodka, peach schnapps, apple juice & passionfruit

West Side Iced Tea 17

vodka, white rum, gin, jager, triple sec, lime & cranberry juice

Jungle Juice 16

jager, malibu, lime, mint, pineapple juice & ginger beer

Casual Hello 17

42 below passionfruit vodka, licor 43, lychees, passionfruit, apple juice & basil leaves

Espresso Martini 16

fresh espresso, coffee liqueur & vodka

Loaded Bloody Mary 16

vodka, tomato juice, basil, house spice mix, lemon, celery

Caprioska 16

classic caprioska with vodka, lime & sugar

Mojito 16

white rum, lime, mint & sugar syrup

WINES

SPARKLING

GL / BTL

Secret Garden 7.5 31

Big River, NSW

Rivani Prosecco 9.5 42

Veneto, IT

Chevalier Blanc de Blanc 45

Nuits- Saint Georges, FR

WHITE

GL / BTL

Secret Garden Sem Sauv Blanc 7.5 31

Big River, NSW

Tainui Sauvignon Blanc 8.5 37

Marlborough, NZ

High Ground Chardonnay 10 42

Mansfield, VIC

3 Drops Riesling 9 40

Adelaide Hills, SA

Castletorre Pinot Grigio 9 39

Veneto, IT

La Zona Moscato 8.5 37

King Valley, VIC

RED

GL / BTL

Secret Garden Cab Sauv 7.5 31

Big River, NSW

Endless Wine Pinot Noir 9 38

Yarra Valley, VIC

Jed Malbec 10.5 44

Mendoza, Argentina

Hither & Yon Young Shiraz 10 42

McLaren Vale, SA

Norfolk Rise Merlot 8.5 36

Mount Benson, SA

ROSE

GL / BTL

NovelloRose 8.5 37

Adelaide Hills, SA