

## Beer

### Light Beers 6

Hahn Premium Light | James Boag's Premium Light

### Standard Beers 8

Toohey's New | XXXX Gold | Toohey's Old  
Toohey's Extra Dry | Toohey's 5 Seeds (Cider)

### Premium Beers 9

Hahn Super Dry | James Boag's Premium  
James Squire (Amber Ale, Golden Ale, Pale Ale)  
4 Pines Kolsch | Stone & Wood Pacific Ale

### Imported Beers 9

Heineken (The Netherlands) | Corona (Mexico)  
Kirin (Japan) | Sierra Nevada (US) | Peroni (Italy)

## Brandy & Cognac

Chateau Tanunda Brandy 9  
Rémy Martin V.S.O.P. Cognac 12  
Courvoisier V.S.O.P. Cognac 12  
Hennessy XO Cognac 21

## Soft Drink & Juice

Coca Cola | Coke Zero | Lift | Sprite | Dry Ginger Ale 4.8  
Tonic Water | Soda Water | Lemon Lime & Bitter

Apple | Cranberry | Orange | Pineapple | Tomato 4.8

Mount Franklin Sparkling & Evian Still Water (300 ml/750 ml) 6/9





*To Begin*

Garlic & parmesan pizza (V) **9**

Mezze plate to share w salami, prosciutto,  
patè, dips, bread, olives & cheese **32**

Soup of the day **9.5**



*Something Light*

Chilled Prawns, smashed avocado chorizo on roasted corn cakes (GF) **22**

Pork loin, apple cider red cabbage & walnut (GF) **19.5**

Sally Fitzgibbons lemon thyme chicken skewers  
w bush tomato chutney (GF, DF) **18**

King brown mushrooms, avocado, truss tomato salad,  
coriander & lime dressing (GF, DF, V) **18**

*Rose*

BOTTLE

2016 The Lane Rose, SA **45**

*Red Wine*

GLASS / BOTTLE

2016 Ninth Island Pinot Noir, TAS - / **45**

2015 Pocketwatch Pinot Noir, VIC **9 / 38**

2014 Snake and Herring, Dirty Boots, Cabernet Sauvignon, WA - / **54**

2016 Robert Oatley Signature Cabernet Sauvignon, WA **10 / 45**

2015 Giesen Merlot, Hawkes Bay, NZ - / **43**

2016 Over&Under Shiraz, VIC **9 / 38**

2016 Robert Oatley Signature Grenache, Shiraz, Mouvedre, SA - / **52**

2015 Bancroft Bridge, Cabernet Merlot, Riverina, NSW **8 / 36**

*All items include applicable taxes. 1.3% surcharge for all credit card transaction.*

*Wine vintages are subject to changes.*

# Champagne / Sparkling

GLASS / BOTTLE

NV Taittinger, Reims, France - / **145**

GH Mumm - / **125**

NV Bancroft Bridge Brut, Riverina, NSW **8 / 36**

NV Emeri Pink Moscato, NSW **8.5 / 38**

# White Wine

GLASS / BOTTLE

2016 Leewin Estate, Art Series, Riesling, WA - / **47**

2016 Robert Oatley, Signature Chardonnay, WA **10 / 45**

2016 Shaw and Smith, Sav Blanc, SA - / **48**

2016 Ara, Single Estate Sauvignon Blanc, Marlborough, NZ **10 / 45**

2016 Bancroft Bridge Semillon, Sauvignon Blanc, Riverina, NSW **8 / 36**

2016 Snake and Herring Sauvignon Blanc Semillon, WA - / **54**

2016 Molly's Cradle Verdelho, NSW - / **39**

2015 Pocketwatch, Pinot Gris, Central Ranges, NSW **9 / 38**

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## From the Stove

Pan-fried barramundi w crispy rice cake, green paw paw salad, hot & sour broth (GF, DF) **38**

Dukkah spiced beef (250g sirloin) w cous cous, capsicum & zucchini (DF) **40**

Butter chicken w roti, raita, mango chutney, pappadum, cumin pilaf **28**

Wild mushroom risotto w parmesan crisp (V) **24**



## Classic

### Hot & Cold Seafood Platter (for two) **110**

Oysters 3 ways (natural, mornay, kilpatrick), chilled prawns, balmain bugs, smoked salmon, marinated NZ ½ shell mussels, salt & pepper squid, grilled fish of the day, panko crumbed prawns, beer battered flat head fillets, chips w cocktail & tartare sauce

Upgrade w chilled lobster **25**/half lobster



## *On the Side*

Carrot, mung bean, lentil & fetta salad (GF, V) **6.5**

Beer battered “Bad Boys” fries w black garlic aioli (V) **10**

Seasonal steamed vegetables (GF, V) **8.5**

Caesar salad w cos lettuce, bacon, croutons, anchovies  
& parmesan cheese **10**

Roast beetroot & apple salad w goat cheese  
& poppy seed dressing (GF) **10**



## *Sweet Tooth*

*Indulge in a dessert and you'll donate \$2 to the AccorHotels Community Fund to help us build healthy families through our partners:*

*AIME Mentoring, Garvin Institute of Medical Research, Kokoda Youth Foundation and Lifeline.*

*Thank you for your sweet contribution in creating a positive change in our communities.*

Sticky date pudding w butterscotch sauce  
& vanilla bean ice cream **18**

Pavlova fool w kiwi, mango, passionfruit,  
layered w soft pavlova & whipped cream (GF) **16**

Chocolate mud cake w strawberries & cream