

BOTTOMLESS LONG LUNCH Three course sharing menu + 2hr bottomless wines \$85PP Add cocktail on arrival for \$15PP – Minimum 2 people – Bookings advised	WHAT'S ON HAPPY HOUR WEEKDAYS 4–6PM MONDAY \$25 RUMPS (add a house wine or beer for \$5) TUESDAY \$40 2 COURSE SPECIAL (ask staff for details) WEDNESDAY TRIVIA 7PM + \$20 SCHNITZELS THURSDAY \$20 BURGERS (add a house wine or beer for \$5) FRIDAY JOKER JACKPOT + MEAT RAFFLES SUNDAY THE SUNDAY ROAST LIVE JAZZ TUESDAY + THURSDAY NIGHTS	THE SUNDAY ROAST Pork Leg 26 w/ crispy crackling, herb roasted chats, Yorkshire pudding, honey glazed carrots, British green peas, gravy, apple sauce 28-Day Aged Beef Rump 29 w/ herb roasted chats, Yorkshire pudding, honey glazed carrots, British green peas, gravy	
STARTERS Garlic Loaf (add cheese & bacon + \$3) 14 Warm Marinated Olives w/ rosemary lavash GFO 12 Scotch Egg w/ tomato chutney, mustard aioli, pickled onion GF 17 Fried Squid paprika, garlic coating, romesco, pickled fennel salad GF 22 King Prawns w/ sunchoke, grilled fennel, lemon coriander vinaigrette GF 26 Arancini squash & feta w/ walnut rocket pesto GF 18 Chicken Wings w/ honey bourbon, buffalo or whisky BBQ sauce GF 18 Antipasto Plate selection of meats, local cheese, pickled & marinated vegetables, house rosemary lavash GFO 43			AVAILABLE UNTIL SOLD OUT SIDES Fat Chips GF 11 Rosemary salt, aioli Sweet Potato Wedges GF 14 House sweet chilli sauce, sour cream Braised Cavolo Nero GF 11 Cavolo Nero & bacon, pickled shallots, smoked feta Truffled Mash GF 10 Creamy mashed potatoes infused w/ Pukara Estate truffle oil Roasted Broccolini GF 13 Balsamic glaze, flaked almonds Fennel & Orange Salad GF 13 Shaved fennel, orange, avocado & goats cheese Side Salad GF 8 Tossed in house dressing
MAINS Spiced Aubergine & Harissa Casarecce w/ preserved lemon & whipped feta (add chicken or halloumi \$5) VGO 27 Prosciutto Wrapped Scotch Fillet w/ truffled mash, greens, beef jus GF 43 Pork Loin w/ herb filling, cavolo nero, roasted leek, sunchoke purée GF 36 Roasted Chicken w/ asparagus, pea & mint fricassée, white wine cream GF 34 Roasted Snapper w/ shaved fennel, orange, chevre salad GF 36 Lamb Salad w/ quinoa, roasted beets, pickled shallots, smoked feta chimichurri dressing GF 26 Green Salad w/ asparagus, radish, avocado, cucumber, leaves GF V 24 (add chicken or halloumi \$5 add prawns \$8)			DESSERT Classic Lemon Posset 16 W/ Blackberry compote & vanilla shortbread GF Chocolate Tart 16 Dark chocolate & pink peppercorn tart w/ raspberry sorbet & salted caramel
\$20 LUNCH SPECIALS 11:30AM – 3PM DAILY Steak Sandwich GFO – \$1 Classic Cheeseburger GFO + \$1 Crispy Chicken & Bacon Wrap Romesco Casarecce V VGO Baby spinach smoked feta, flaked almonds (add chicken or halloumi \$5)			
SAUCES GRAVY, PEPPER, MUSHROOM, DIANE (ALL GF) - CREAMY GARLIC PRAWN \$9			

DESSERT

Classic Lemon Posset

16

W/ Blackberry compote & vanilla shortbread GF

Chocolate Tart

16

Dark chocolate & pink peppercorn tart w/ raspberry sorbet & salted caramel