

BOTTOMLESS LONG LUNCH

3-COURSE SHARE MENU
+ 2 hours bottomless wines
\$85pp

add cocktail on arrival - \$15pp
* minimum 2 people
* bookings advised

WHAT'S ON

WEEKDAYS : 4–6pm Happy Hours

MONDAY : Henry's Supper Club

TUESDAY : Jazz in the Underground + Burgs & Beers

WEDNESDAY : Trivia + \$20 Schnitzels (Trivia at 7pm)

THURSDAY : Underground Jazz/Blues Jam

FRIDAY : Joker Poker + Meat Raffles

SUNDAY : Classic Roast + Rhythm & Booze

SUNDAY ROAST

Pork Leg & Crispy Crackling 26
w/ 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

AVAILABLE SUNDAYS UNTIL SOLD OUT

◆ STARTERS ◆

Garlic Loaf (add cheese & bacon \$3)	11
Warm Marinated Olives (gfo) w/ rosemary lavash	12
Scotch Egg (gf) w/ tomato chutney, mustard aioli & pickled onion	13
Fried Squid (gf) marinated loligo squid w/ fresh horiatiki salad & tzatziki	21
King Prawns (gf) w/ tomato, roasted fennel, olive, capers & finished w/ fetta	26
Arancini (gf) sundried tomato, basil mozzarella & truffle aioli	18
Chicken Wings (gf) w/ honey mustard, buffalo or whisky BBQ	17
Antipasto Plate (gfo) w/ selection of meats, local cheese, pickled and marinated vegetables & house rosemary lavash	42

◆ MAINS ◆

Creamy Mushroom & Asparagus Spaghetti (vgo) w/ baby spinach & parmesan	27
(add chicken \$5, halloumi \$5, prawns \$8)	
Prosciutto Wrapped Scotch Fillet (gf) w/ truffled mash, greens & beef jus	42
Pork Belly (gf) w/ pickled fennel, brown rice salad, maple apple & carrot puree	36
Roasted Chicken (gf) w/ fetta & spinach filling, herb potatoes, beans & romesco	34
Oven Roasted Salmon (gf) w/ wild rice, mushrooms, asparagus & caper butter	36
Lamb Salad (gf) w/ brown rice, onion, roasted beets, kale, fetta & yoghurt dressing	23
Roasted Vegetable salad (gf) (v) w/ spiced pumpkin, onion, apple, quinoa, rocket & pomegranate (add chicken \$5, halloumi \$5, prawns \$8)	23

◆ PUB CLASSICS ◆

Chicken Schnitzel (gf) w/ chips, salad & your choice of sauce	26
(change to mash & veg - \$2 or V2 plant based schnitty - \$2) (make it a parmy - \$5)	
Fish & Chips (gf) beer battered flathead w/ chips, salad, tartare & lemon	28
Chunky Pepper Steak Pie w/ creamy truffle mash & mushy green peas	23
250gm Rump Steak (gf) w/ fries, salad & your choice of sauce	32
Bangers & Mash (gf) pork Cumberland sausages w/ mushy peas	29
Beef Burger w/ bacon, salad, cheese, tomato chutney, truffle aioli & fries	24
(change to v2 plant based patty - \$2) (gfo - \$1)	
Schnitzel Burger w/ cheese, onion, lettuce, tomato, beetroot, sauce	23
(change to V2 plant-based schnitty - \$2) (gfo - \$1)	

SAUCES : GRAVY, PEPPER, MUSHROOM, DIANE (All GF) CREAMY GARLIC PRAWN +\$9

SIDES

Fat Chips (gf) 10 Rosemary salt & aioli
Sweet Potato Wedges (gf) 13 House sweet chilli sauce & sour cream
Pickled Fennel Salad (gf) 9 Pickled fennel, quinoa, roasted beetroot & fetta
Herb Potatoes (gf) 8 Herb roasted new potatoes
Roasted Broccolini (gf) 11 Balsamic glaze, flaked almonds
Wild Rice Risotto (gf) 9 Wild and brown rice mixed with mushrooms and asparagus
Side Salad (gf) 7 Tossed in house dressing

DESSERT

Pear & Rhubarb Pudding (gf) 16 Stewed pear & rhubarb w/ a delicate sponge, anglaise & vanilla bean ice cream
Chocolate Tart 16 Baked chocolate and hazelnut tart w/ raspberry sorbet & salted caramel

◆ LUNCH SPECIALS ◆

\$19

11:30 – 3pm Daily

Steak Sandwich (gfo - \$1)

Classic Cheeseburger (gfo - \$1)

Lamb Salad Wrap

Romesco Spaghetti (v,vgo)

Baby spinach, fetta, flaked almonds
(add chicken or halloumi \$5)

Add a house beer, wine or soft drink for just \$2