

BISTRO

BREADS

Warm crusty cob loaf, garlic butter ✓	8
Sourdough, garlic & herb butter	8
Garlic sourdough, grilled house cured sausage & sticky balsamic	13

TO SHARE

Shoestring fries, rosemary salt	9
Super Crunch Chips, garlic aioli & tomato ketchup ✓	9
Wedges, sour cream & house made chili jam ✓	9
Pound of spiced chicken wings & Sriracha ranch	13
Salt and pepper calamari & dill creme fresh	14

PUB BURGERS TWO HANDS

The Lot – double Hereford beef patty, garden salad, cheese, bacon, pineapple, beetroot, egg & chips	22
The Healthy LOT – NO bun NO chips – double Hereford beef patty, garden salad, cheese, bacon, pineapple, beetroot, sunny side egg & a iceberg lettuce cup	18
Angus Steak Sandwich – caramelised onions, bacon, cheddar cheese, iceberg lettuce, tomato, house smokey BBQ, & chips	20
Chicken Schnitzel burger – lightly fried chicken schnitzel, cheddar cheese, iceberg lettuce, bacon, smashed avocado, sour cream, chilli jam & chips	22
Lamb Cheese Burger – two lamb patties, double cheese, pickles, onion, tomato ketchup & chips	22

PUB FAVOURITES

Classic Pot Pie – Angus braised beef, onion, mustard & peppercorn	20
Chicken Fettuccine – creamy mushroom, parmesan & herbs	23
Panko Crumbed Chicken Schnitzel – your choice of sides	22
Chicken Parmigiana – braised tomato, thinly shaved ham & melted cheese with your choice of sides	26
Bangers & Mash – handmade chunky honey & sage pork sausages, mash potato, broccolini & sweet onion gravy	26

FROM THE SEA

Fish & Chips – pale ale batter, herb & rocket salad, crushed pea tartar, lemon & chips	26
Salt and Pepper Calamari – herb & rocket salad, dill creme fresh, lemon & chips	26
Barramundi Fillet – herb roasted chats, wilted winter greens & hollandaise sauce	27

SIDES

Steamed vegetables	6
Mashed potato	6
Garden salad	6

SAUCE (ON THE SIDE)

Gravy, dianne, peppercorn, mushroom, garlic aioli, housemade tartare	2
Creamy garlic	3

CHILDREN (& ICE CREAM CUP)

Sausage & fries	10
Fish ‘n’ chips	10
Chicken nuggets	10

SWEETS

Sticky fig & macadamia pudding, burnt butter caramel & popcorn ice cream	13
Honeycomb Cheesecake, vanilla bean shortbread, golden syrup gelato & dark chocolate	13



WOODFIRE KITCHEN

WOODFIRE PIZZA

	small	large
Roasted Garlic – Roast garlic, fresh rosemary, sea salt, parmesan & bocconcini	15	19
Ham & Pineapple – Napoli, smoked ham, crushed pineapple & mozzarella	16	19
Supreme – Napoli, champagne ham, Spanish onion, pepperoni, pineapple, olives, roasted capsicum, mushroom & mozzarella	16	19
Pepperoni – Napoli, hot pepperoni, mozzarella, with chilli & cracked pepper	16	19
BBQ Meat lovers – Hickory BBQ sauce, pepperoni, bacon, ham, roasted capsicum & mozzarella	16	19
Chili Prawns – Napoli, chili prawns, roasted peppers, Spanish onion, cherry tomatoes, rocket & lemon salad	19	25
Spiced Duck – BBQ hoisin, roasted duck breast, Spanish onion, sesame, mozzarella, wombok & radish salad	19	25

TRADITIONAL WOODFIRE PIZZA

Margherita – Napoli, fresh basil, tomato, oregano & bocconcini	15	19
Funghi – Roast garlic, wild mushrooms, caramelised onion, walnuts, ricotta, baby spinach & sage oil	18	24
Capricosa – Napoli, capers, anchovy, cherry tomato, mozzarella, fresh basil & parmesan	18	24
Marco Polo – Basil pesto, poached chicken, pancetta, mushroom, cherry tomatoes & mozzarella	18	24
Prosciutto – Napoli, prosciutto, mozzarella, rocket & parmesan	18	24
Bascasolo – Napoli, Calabrese salami, wild mushrooms, olives & mozzarella	18	24
Italian job – Napoli, Italian sausage, smoked ham, Calabrese salami, pancetta, mozzarella, roasted peppers & olives	19	25

Gluten free small size available \$3 additional.

As all pizzas are hand made to order and wood fired in our wood fire in our wood fire pizza kitchen, we cannot guarantee that pizzas will come out the same time as meals from our bistro kitchen. Please do not be offended, chef will take off ingredients but will not add ingredients to Pizza.

TAKE AWAY AVAILABLE

STEAKHOUSE

SIGNATURE MAINS

Slow Roasted Winter Pork Hock – sweet potato, wilted greens, roasted pear & cider jus	29
Hot Smoked Ora King Salmon – roasted cauliflower, yoghurt, almond, pomegranate, cumin & honey dressing	33
250g Black Angus Sirloin Steak – celeriac puree, shaved sprouts, watercress, bordelaise jus, mushroom & truffle butter	35

STEAKS

Served with garden salad or seasonal vegetables, mashed potato or chips and your choice of gravy, dianne, peppercorn or mushroom sauce.

Rump – 300g Angus, Hereford, Grass Fed, Casino Region NSW, 12 months	28
Sirloin – 250g Black Angus, Grain Fed, Darling Downs Region QLD, 24 months	29
T-Bone – 400g + Angus, Hereford, Grain Fed, Orange Region NSW, 24 months	34
Scotch Fillet – 300g Black Angus Grain Fed, Warwick Region QLD, 30 months	34
Rib Eye on the Bone – 600g Angus, Hereford, Grass Fed, Orange Reg NSW, 24 months	46
Eye Fillet Mignon – 250g Grain fed eye fillet wrapped in prosciutto	39
Beef & Reef Mignon – 250g Grain fed eye fillet, king prawns, garlic cream	42

As all our quality steaks are cooked to order on our flame grill and rested, we cannot guarantee that your steak will come out the same time as meals from our bistro kitchen

Weekend & Public Holiday Surcharges - Customers are advised that due to the high labour costs on weekends and public holidays, a surcharge applies to food on those days. Sunday 10%, public holiday 15%.