

PIZZA

GLUTEN FREE BASES AVAILABLE, ALL TOPPING ARE GLUTEN FREE

HUNTER \$23

Aussie ground beef, pork belly, caramelised onion, BBQ sauce drizzle

NEW YORK NEW YORK \$22

Mozzarella, parmesan, American cheddar, pepperoni

CHEESE-BURGLAR \$22

Aussie ground beef, American cheddar, caramelised onion, pickles, white onion, mustard aioli

CLUCKIN' AROUND \$21

Lemon chicken, tomato, feta, red onion, rocket and chimichurri

SHRIMP THE BEST \$23

Prawn, chilli, tomato, garlic and fresh basil

DOUBLE TROUBLE \$21 V

Mixed mushroom, ricotta, truffle and caramelised onion

HAM & CHEESE / HAWAIIAN \$15

CHEESY GARLIC PIZZA BREAD \$15

BIG PLATES

THE HEN'S PORK BELLY \$32 GFO

Slow cooked pork belly, truffle mash, mushroom sauce, local greens, crispy crackle

CHICKEN PARMY \$27

Smoked ham, tomato fondue, mozzarella, beer battered chips

STEAK SANGA \$25 GFO

Scotch fillet, cheddar, caramelised onion, tomato, mixed leaves, & french onion aioli, turkish bread, beer battered chips

BEEF BURGER \$25 GFO

Beetroot milk bun, aussie beef, cheddar, American bacon, pickle relish, mustard mayo, tomato, mixed leaves, beer battered chips

VEGGIE BURGER \$23 V/VEO

Chickpea, broccoli & mushroom patty, melted cheddar, fresh tomato, mixed leaves, salsa verde, beer battered chips

FISH & CHIPS \$26

House battered fish, tartare, chips & salad

SMALLS & SALADS

BUMNUTS \$2 (each) V

Beer battered jalapenos stuffed with cream cheese, cheddar & onion, sour cream

AMAZEBALLS \$15 V

Beetroot, lemon & thyme arancini, feta cream, fresh herbs (4)

SAGANAKI \$14

Deep fried halloumi, fresh citrus segments, sumac, balsamic glaze, Greek yoghurt

CAESAR SALAD \$21 GFO

Baby cos, crispy bacon, shaved parmesan, egg, garlic croutons, house made Caesar dressing

BRISKET TACO (TACO THE TOWN) \$16 D

Slow cooked brisket, herb slaw, pickled onion, fried shallot, peanut & sesame crumb, chilli and coriander

SAN CHOY BOW WITH A TWIST \$16 VE

Lettuce cups, pickled onion and ginger, garlic, onion, soy and sesame infused vegetable protein

BRISKET SALAD \$24 D

Mixed Leaves, slow cooked brisket, cucumber, pickled ginger and onion, peanuts, soy sesame dressing and Wasabi mayo

CARROT AND GINGER SALAD \$21 V

Pearl couscous, roasted carrot, toasted almonds, drunken sultanas, pickled ginger and carrot and ginger puree

BEER BATTERED CHIPS \$10 V

House made aioli

WEDGES \$12 V

Sweet chilli & sour cream

GARLIC BREAD \$8 V

GF GLUTEN FREE

VE VEGAN

V VEGETARIAN

GFO GLUTEN FREE OPTION

VEO VEGAN OPTION

D DAIRY FREE



Dine-In Menu

KIDS

FISH & CHIPS \$10

House battered fish & chips

CHICKEN NUGGETS \$10

House crumbed chicken thigh pieces, chips

SPAGHETTI NAPOLI \$10

Spaghetti with Napoli sauce & shaved parmesan

DESSERTS

PB&J \$12

Vanilla sponge, strawberry jam and peanut butter mousse

BROWNIE POINTS \$12

Warm chocolate brownie with vanilla ice cream

BREAD AND BUTTER PUDDING \$12

Sultanas in baked brioche pudding, white chocolate and vanilla custard

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