

SMALL PLATES

OLIVES V marinated Mt Zero olives & grilled sourdough	13
FRESHLY SHUCKED OYSTERS GF freshly shucked kilpatrick	4.5 EA 5 EA
BUFFALO WINGS burley's bulliet bourbon BBQ or spicy sriracha both served w' blue cheese sauce and celery	17
CROQUETTES V truffle mac and cheese, crispy enoki and truffle mayonnaise	17
SOFT SHELL TACOS V VEG DFO white and black bean refrito, pickled cabbage, quinoa & chilli coconut yoghurt add pulled beef	18 6
POPPERS V cheese stuffed chilli w' ranch dressing	18
SALT & PEPPER SQUID GF DF w' aioli and lime or szechuan chilli, spring onion and spicy aioli	20
GRILLED OCTOPUS GF DF Spanish chorizo, potato, red onion & micro mesculin	22
APPLEWOOD SMOKED SALMON GF horseradish cream, shaved fennel, smokey beetroot and wild salmon roe	24

BURGERS

ANGUS BEEF BURGER American cheese, tomato, red onion, chipotle mayo and baby cos served with fries add bacon add side salad extra beef patty	22 3 4 5
CHICKEN BURGER crispy buttermilk crusted chicken, sriracha, jalapeño and black cabbage slaw served w' fries add bacon add side salad extra chicken	21 3 4 5
MUSHROOM BURGER V portobello, ricotta, roasted red capsicum, house chutney, lettuce and Swiss cheese served w' fries add bacon add side salad extra shroom add beef patty	20 3 4 5 5
CHEESY BBQ BEEF & BACON BURGER double American cheese, rasher bacon and Walt's signature smoky bulleit bourbon bbq sauce served w' fries add side salad extra beef patty	23 4 5
DOUBLE BEEF AND BACON BURGER two beef patties, double bacon, double cheese & smokey Bulleit bourbon BBQ sauce add side salad extra beef patty	29 4 5

MAINS

CLASSICS

PARMESAN CRUMBED CHICKEN SCHNITZEL choice of red wine jus, mushroom sauce, dianne sauce, pepper sauce and cheese beer gravy, served with fries and salad	26
CHICKEN PARMIGIANA romesco sauce, smoked ham, trio of cheese served with fries and salad	29
BATTERED FISH AND CHIPS beer battered Dory served with shoestring fries, house tartare, fresh lemon wedges and salad	28 4
SPAGHETTI & MEATBALLS rustic pork polpetti, spaghetti, rich tomato sugo topped with parmigiano	26

GRILL

RUMP 350GM served with onion rings and your choice of red wine jus, mushroom sauce, dianne sauce, pepper sauce and cheese beer gravy add fries add mash add side salad	32 4 4 4
PORTERHOUSE 250GM served with onion rings and your choice of red wine jus, mushroom sauce, dianne sauce, pepper sauce and cheese beer gravy add fries add mash add side salad	34 4 4 4
TUSCAN SAUSAGES gourmet pork and fennel sausages served with paris mash and your choice of red wine jus, mushroom sauce, Dianne sauce, pepper sauce and cheese beer gravy add fries add onion rings add side salad	26 4 4 4
CHARGRILLED CHICKEN marinated chicken breast served with paris mash and your choice of red wine jus, mushroom sauce, Dianne sauce, pepper sauce and cheese beer gravy add fries add onion rings add side salad	26 4 4 4

SIGNATURES

STICKY MEMPHIS BBQ BRISKET house pickles and Arizona slaw	35
MARKET FISH see the daily catch on today's specials	36
PUMPKIN RISOTTO VEGO GF butternut pumpkin, arborio, house vegetable broth, mascarpone and crispy kale add chicken	28 6
LINGUINI FRUTTI D MARE fish, squid, prawns, mussels and clams in al dente linguini with blistered cherry tomato sugo	34
GNOCCHI PRIMAVERA V handmade pillows of gnocchi with asparagus, peas and thyme. parmesan optional. add chicken add salmon	30 6 6

SALADS

VIRGIN NICOISE V VEGO GF DF french beans, cherry tomatoes, olives, egg, mesculin and balsamic dressing add chicken add avocado & pea puree add salmon	28 4 4 6
CESARE GFO baby cos, crispy bacon, egg, white anchovies, croutons and our secret Caesar dressing add chicken add avocado add salmon	28 4 4 6
HONEY ROASTED PUMPKIN SALAD V GF DF baby spinach, chickpeas, quinoa and a lemon vinaigrette add chicken add avocado & pea puree add salmon	26 4 4 6

FEED US

BOARDS AND TOWERS TO SHARE

GRAZING BOARD honey roasted pumpkin and smokey beetroot dips with baba ghanoush and grilled sourdough add applewood salmon	19 6	FRESH CHILLED SEAFOOD TOWER South Coast oysters, clams, marinated Spanish octopus and fresh prawns served w' romesco* sauce *contains nuts	49
CHARCUTERIE BOARD sopressa, pastrami, smoked ham, marinated olives, smoky beetroot dip, pickled vegetables, cranberry jelly, lavosh, grissini and grilled sourdough	32	HOT SEAFOOD TOWER salt and pepper squid, beer battered dory and half shell scallops w' fries, salad, sauces and condiments	49
CHEESE BOARD selection of cheese with house chutney, cranberry jelly, grapes, sourdough, lavosh and grissini	28	SEAFOOD FEAST full towers of fresh chilled seafood and hot seafood served w' fries, sauces and condiments	95
BAR TOWER BBQ buffalo wings, wedges, chilli and cheese corn, onion rings, fries and a selection of dipping sauces	39	LAMB FEAST GF slow braised lamb shoulder w/ jus, cauliflower puree & full board of accompaniments	85

SIDES & SNACKS

SHOESTRING FRIES V DF garlic aioli	9
CRISPY FRIED ONION RINGS paprika salt and sriracha mayo	12
SEASONED WEDGES sour cream and guacamole	14
SWEET POTATO FRIES rosemary and aoli	14
PARIS MASH V	8
GARDEN SALAD GF DF	12
BROCCOLINI & GREEN BEANS black anchovy butter	12
CHARGRILLED COBB CORN V chilli con queso	9

DESSERTS

CHOCOLATE TART V ganache, freeze dried raspberry and flowers add ice cream	14 2
BAKED LEMON CHEESE CAKE V mixed berries and mascarpone add ice cream	14 2

KIDS MENU

*12 and under

CHICKEN SCHNITTY & CHIPS	14
SPAGHETTI & RED SAUCE V	14
FISH & CHIPS	14
KIDS ICE CREAM GF V	6

GF = GLUTEN FREE (MAY CONTAIN TRACES OF GLUTEN) V = VEGETARIAN
DF = DAIRY FREE VEG = VEGAN
DFO = DAIRY FREE OPTION AVAILABLE
GFO = GLUTEN FREE OPTION AVAILABLE
VEGO = VEGAN OPTION AVAILABLE

**PLEASE ORDER
AT THE BAR**