

M E N U

T O S T A R T

garlic bread ^v			10. ⁹⁰
+ ADD cheese ^v +2			
+ ADD cheese & bacon +4			
premium oysters ^A natural ^{GF}	½ DOZ 32. ⁹⁰	DOZ 48. ⁹⁰	
kilpatrick or mornay ^{GF}	½ DOZ 36. ⁹⁰	DOZ 49. ⁹⁰	
salt & pepper calamari ^{VLG I} w/ our sticky signature dipping sauce			18. ⁹⁰
duck spring rolls ³ w/ house-made hoisin sauce			17. ⁹⁰
coconut crumbed prawns ^{5 I} w/ nam jim dipping sauce			18. ⁹⁰
crumbed camembert ⁴ w/ cranberry sauce			17. ⁹⁰
marinated halloumi ^{V GF} grilled w/ beetroot & agave sauce			17. ⁹⁰
chicken wings ^{VLGO} choose a sauce...	X10 18. ⁹⁰	X20 25. ⁹⁰	
asian nam jim, frank's hot w/ a side of blue, cheese sauce ^{VLG} , smokey bbq ^{VLG} or no sauce ^{VLG}			

S T E A K

all char-grilled & served w/ your choice of gluten-free sauce; creamy pepper, house gravy, creamy garlic, mushroom, dianne, black garlic butter or hollandaise. plus your choice of two sides; chips, mash, garnish salad or vegetables. all steak weights can vary please allow 25-40mins

petite eye fillet ^{200g gfo} teys black angus, centre cut, grain-fed, msa	47. ⁹⁰
sirloin ^{300g gfo} arlo grain-fed, msa	47. ⁹⁰
rump ^{300g gfo} arlo premium grain-fed, msa	44. ⁹⁰
op rib on the bone ^{400g gfo} nolan's private selection, grain-fed, msa	55. ⁹⁰

S E A F O O D

please note all of our fish dishes may contain bones

seafood pie ¹ house-made, flaky pastry top w/ calamari, mussels, prawns, barramundi, salmon, crab, baby octopus, cuttlefish & vegetables in a creamy garlic dill sauce w/ chips or mash & a bread roll	28. ⁹⁰
prawn & crab linguini ¹ w/ fresh basil, garlic, confit chilli, onion, spinach, prawns & sand crab tossed lightly through white wine & topped w/ parmesan	34. ⁹⁰
salt & pepper calamari ^{VLGO I} w/ sticky signature side sauce, garnish salad & chips	24. ⁹⁰
fish & chips ¹ beer-battered barramundi w/ salad, chips, lemon wedge & tartare sauce	26. ⁹⁰
fish of the day ^{gf M} grilled w/ broccolini, chat potatoes, grilled lemon, confit cherry tomatoes & hollandaise side sauce	36. ⁹⁰

M A I N S

vegan schnitzel ^{vegan} served w/ chips & garnish salad	25. ⁹⁰
chicken schnitzel served w/ chips & garnish salad	23. ⁹⁰
+ ADD sauce american mustard, creamy pepper, mushroom, dianne, sweet chilli, house gravy, hot english, mini tabasco, creamy garlic, aioli or hollandaise +2	
+ ADD parmy topper leg ham, cheese & napoli sauce +5	
braised beef & guinness pie house-made, flaky pastry top w/ chips or mash & a bread roll	25. ⁹⁰
chicken panang curry ^{contains nuts} served w/ coconut rice & naan bread	26. ⁹⁰
barkers creek pork cutlet ^{gf} grilled w/ mash, broccolini, spicy mild apple compote & gravy	36. ⁹⁰
wild mushroom risotto ^{v gf} enoki, wood ear & shiitake oyster mushrooms w/ peas, shallots, parmesan, pesto, white wine & cream + ADD a drizzle of truffle oil +2	31. ⁹⁰
chicken supreme ^{gf} crispy skin chicken breast, wrapped in prosciutto, served w/ sweet potato mash, asparagus, wilted spinach & a pernod mushroom sauce	33. ⁹⁰

F R E S H

caesar salad ^{gf} cos lettuce, soft egg, parmesan, bacon & croutons	21. ⁹⁰
thai salad ^{v gf} mixed lettuce, fresh asian herbs, cucumber, fried shallots, cherry tomatoes, sesame seeds, bean sprouts & rice vermicelli	21. ⁹⁰
+ ADD a fresh topper	
grilled halloumi ^v +6	
grilled chicken +8	
salt & pepper calamari ^{VLG I} smoked salmon ^A	+10
marinated beef ^{150g}	+12



P I Z Z A

served on our hand-stretched, house-made bases **+ADD** buvetti gluten-free base ^{gf} +5

by the sea ^{gfo} ¹ bordelaise butter base, roasted garlic prawns, crab, mozzarella cheese, shallots & dried herbs	28.⁹⁰
vegetarian ^v ^{gfo} rich tomato base, artichokes, grilled eggplant, broccoli, roasted peppers, caramelised onions, mushrooms, semi-dried tomatoes & mozzarella	25.⁹⁰
smokey bbq chicken ^{gfo} bbq chicken, bacon, shallots, smokey bbq sauce & mozzarella	26.⁹⁰
supreme ^{gfo} w/ tomato base, pepperoni, ham, shallots, onion, capsicum, mushrooms, olives, pineapple & cheese	29.⁹⁰
hawaiian ^{gfo} rich tomato base, ham, pineapple & mozzarella	24.⁹⁰
pepperoni ^{gfo} rich tomato base, slices of pepperoni & mozzarella	21.⁹⁰
margherita ^v ^{gfo} rich tomato base, buffalo mozzarella & fresh herbs	21.⁹⁰

B U R G E R S

all served w/ chips

vegan schnitzel burger ^{vegan} vegan schnitzel, toasted potato bun, smokey tomato chutney, beetroot, baby spinach, tomato & cucumber	26.⁹⁰
beef burger house-made black angus patty, lettuce, tomato, melted cheese, tomato chutney & caramelised onion + GO ALL IN w/ bacon, egg & beetroot +8	23.⁹⁰
chicken burger grilled or crumbed chicken, melted cheese, lettuce, tomato, bacon, smashed avocado & harissa aioli	25.⁹⁰
steak sandwich 150g grain-fed rump steak on toasted turkish bread w/ caramelised onion, bacon, melted cheese, lettuce, tomato & house chutney	27.⁹⁰
+ ADD to your burger/sandwich	
beetroot, jalapenos or pineapple	+2 ^{ea}
egg, smashed avocado	+3 ^{ea}
halloumi	+6 ^{ea}
extra beef patty	+8 ^{ea}

K I D S

please inform staff if you would like the kids meals to be served w/ your entrées

available to kids under 12 years. children must be accompanied by parents & seated at all times. minors under 18 years must exit the tavern before 9.30pm. all kids' meals come w/ vanilla ice cream topped w/ your choice of strawberry, caramel or chocolate topping

+ ADD a busy nippers activity pack stickers/scene, drawing, puzzles, stencil & crayons +2

kids min. steak ^{150g} ^{gfo} w/ chips & tomato sauce	14.⁹⁰
kids chicken nuggets ⁵ w/ chips & tomato sauce	12.⁹⁰
kids cheeseburger w/ chips & tomato sauce	12.⁹⁰
kids bangers & mash ² ^{gf} w/ tomato sauce	12.⁹⁰
kids battered fish & chips ¹ barramundi piece w/ chips & tomato sauce	12.⁹⁰
kids hawaiian pizza ^{gfo} w/ tomato sauce base + ADD gluten-free base ^{gf} +5	12.⁹⁰

D E S S E R T

vanilla bean creme brulee ^v ^{gf} w/ vanilla bean ice cream on gluten-free shortbread crumb	14.⁹⁰
chocolate mud cake ^v ^{gf} w/ gluten-free ice cream on gluten-free shortbread crumb	16.⁹⁰
new york cheesecake ^v w/ mixed berry coulis & cream	15.⁹⁰
sticky date pudding ^v served warm w/ butterscotch sauce & vanilla bean ice cream on gluten-free shortbread crumb	16.⁹⁰

PLEASE NOTE: all non-cash payments will attract a surcharge. 15% surcharge applies on all public holidays. If you have an allergy or dietary requirement, please inform staff upon ordering. We take care in accommodating dietary requirements however our kitchen still uses products that contain nut, gluten, dairy & seafood which may cause cross-contamination. All our fryers may also contain cross-contamination from products containing gluten.
^v veg ^{vegan} vegan ^{gf} gluten-free ^{vlg} very low gluten ^o see staff for option
 seafood labeling ^A australian ¹ imported ^M mixed origin

