
TOASTIES

* Available outside of kitchen hours

4-CHEESE TOASTIE	15
Brie, cheddar, mozzarella, gruyere, piccalilli, sourdough, house potato crisps (v)	
TOASTIE OF THE WEEK	See Specials
Piccalilli, potato crisps (v)	

TO SHARE & SIDES

WOOD-FIRED FOCACCIA	10
Garlic, lemon & rosemary	

Add antipasti

+ white bean & goats cheese hommus (gf) (df) 7

+ buffalo ricotta (gf) 6

+ braised peppers (gf) (df) 6

+ semi-dried cherry tomatoes & basil (v) (gf) (df) 8

+ whipped nduja (gf) (df) 8

+ pickled roast mushrooms 9

+ sliced prosciutto (gf) (df) 12

MASTER STOCK CHICKEN WINGS	17
Choose: sticky-glazed or crunchy; hot sauce (df)	

SALT & PEPPER SQUID	18.5
Szechuan pepper, fried garlic, ginger & chilli, roasted garlic aioli (gf) (df)	

CHIPS	9.5
Chipotle mayo, chicken salt (v) (gf*) (df)	
+ truffle-loaded 4	

ROASTED BABY CORN	16
Dill & pine nut puree (v) (gf) (vegan)	

SEASONAL GREENS	10
Sesame sauce, togarashi (df)	

MASH	10
+ gravy 2 (gf)	

BURGERS

* These burgers are part of the Thursday \$15 Burger Promo

BURGER OF THE WEEK	See Specials
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CHEESEBURGER & CHIPS *	20
180g ground beef brisket, caramelised onion, cheese, lettuce, pickles, tomato, triple mustard, house ketchup, roast garlic aioli, milk bun	

SPICY CHICKEN KATSU & CHIPS *	20
Fried marinated chicken thigh, cheese, smokey bonito mayo, hot sauce, pickles, lettuce, coriander, seeded bun	

TRUFFLE 'EXPLOSION' & CHIPS	24.5
180g ground beef brisket, truffle cheese, caramelised onion, truffled mushroom croquette, grilled house bacon, truffle aioli, mushroom ketchup, milk bun	

MIXED VEGETABLE BHAJI BURGER & CHIPS *	18
Fried mixed vegetable bhaji, mango chutney, cucumber & mint yoghurt, coriander, lettuce, tomato, seeded bun (v)	

Burger Add Ons

+ 180g burger patty 6 + grilled house bacon 4

MAINS

SCHNITTY & CHIPS	23
Crispy panko-crumbed chicken breast, buttermilk slaw, brown butter (df*)	
BRIGADE PARMIE & CHIPS	27
Panko-crumbed chicken breast, Neapolitana sauce, prosciutto, fresh mozzarella, buttermilk slaw	
FISH & CHIPS	26
Beer-battered fish of the day, tartare sauce, lemon, malt vinegar salt (df)	
CRUMBED PORK CHOP	30
300g Willi Willi Creek pork loin chop, shredded celeriac & pear, mash, mustard sauce	
EGGPLANT RAGOUT	22
Fresh pappardelle, salsa verde, pecorino (v)	
250G RUMP STEAK & CHIPS	28
Grainage rump steak, roasted roots, gremolata (gf)	

SAUCES

Cream of mushroom sauce (gf) 3	Creamy pepper sauce (gf) 3	Café de Paris butter 3
Red wine butter (gf) 2	Gravy (gf) (df) 2	Brown butter sauce (gf) 2

SALADS

WHITE CABBAGE & PEAR SALAD	<i>Sm</i> 10 <i>Lge</i> 14
Shaved white cabbage, pear, candied walnuts, parsley, parmesan, balsamic vinaigrette (v)	
WINTER VEGAN BOWL	20
Roasted & pickled pumpkin, grilled broccolini, avocado, puffed grains, pepitas, pickled radicchio, black bean vinaigrette (v) (df) (vegan)	
MASTER STOCK CHICKEN SALAD	22
Master stock poached chicken breast, soba noodles, cabbage, green beans, cucumber, sesame seeds, fried garlic & shallot, ginger vinaigrette (df)	

Add to any salad
+ master stock chicken 7 + marinated steamed prawns 6 + avocado 4

PIZZAS

** Gluten free available upon request*

MARGARITA	19
Mozzarella, basil (v)	
BRAISED CAPSICUM	22
Slow-cooked capsicums, goats cheese, ricotta, cherry tomatoes, basil (v)	
WOOD-ROASTED HAM & PINEAPPLE	22
Mozzarella, chilli oil, shallots	
LA GAMBAS	24
Green prawns, chilli, rocket, macadamia pesto, basil	
TRUFFLE ITALIAN SAUSAGE	25
Truffle white sauce, Italian sausage mince, potato, pecorino, rosemary, garlic	
QUATTRO SALAMI	23
Sausage, sopressa, spicy salami, sobrasada, mozzarella	
PEPPERONI	22
Smoked mozzarella	
ROASTED MUSHROOM	23
Pumpkin, gorgonzola, pine nut (v)	

(v) These dishes are vegetarian (gf) These dishes are gluten free (gf*) These dishes can be done gf
(df) These dishes are dairy free (df*) These dishes can be done df