

STARTERS

CHIPS (V, GF)	12
WEDGES (V)	15
GARLIC BREAD (V)	12
Toasted Turkish bread with garlic butter	
NACHOS (GF)	23
Chili con carne, guacamole and sour cream	
CHICKEN TENDERS (GFO)	22
Buttermilk tenderloins with honey mustard mayo	
ARANCINI (V)	20
Butternut pumpkin and burnt butter sage	
FRIED PRAWN DUMPLINGS	22
Chilli crisp sauce	
ROAST MUSHROOMS (VEGAN, GF)	19
Miso mayo and zaatar	
TENDER LAMB SHOULDER SKEWER (GF)	15
Chimichurri and lemon	
FREMANTLE OCTOPUS SKEWER (GF)	18
House made harissa	
GINGER CHICKEN SKEWER (GF)	15
Wasabi mayo	

BURGERS

CUMBY BURGER (GFO)	27
Beef patty, bacon, cheese, pickles, tomato chutney, cumby sauce and chips	
FRIED KOREAN CHICKEN BURGER (GFO)	27
House made kimchi, dragon mayo and chips	
HALOUMI BURGER (V, GFO)	26
Haloumi, tzatziki, pickled zucchini, tomato chutney, lettuce and chips	
BEER BATTERED GARFISH BURGER	27
Lettuce, pickles, aioli and chips	

MAINS

ROAST PUMPKIN AND PEAR SALAD (V, VGO)	28
Tomato, herbs, ricotta and maple glaze (add grilled chicken \$6)	
SPICY SHAGHAI PORK AND FAT NOODLE SALAD	32
Shredded wombok, spring onion and dandan dressing	
CHARGRILLED GREEK CHICKEN (GF)	38
Beetroot tzatziki, tomato, cucumber, feta and pickled zucchini	
ATLANTIC SALMON (GF)	44
Crispy sweet potato, brussels sprouts, capers, dill and horseradish cream	
BEER BATTERED GARFISH	32
Chips, dressed leaves and aioli	
SALT AND PEPPER SQUID (GFO)	33
Crispy fried Australian squid, aioli, lemon, dressed leaves and chips	
CHICKEN SCHNITZEL	28
Chips and dressed leaves (gravy, pepper or mushroom sauce \$3)	
CHICKEN PARMY	33
Chips and dressed leaves	
VEGETARIAN LASAGNE (V)	32
Mediterranean vegetables, dressed leaves	
SLOW ROASTED LAMB RUMP (GF)	42
Organic almond cream, roast heritage carrots and red wine jus	
300GM PORTERHOUSE (GFO)	46
Potato dauphinoise and beer onions (gravy, pepper or mushroom sauce \$3)	