

lunch special

1 COURSE 29.5 2 COURSE 38.5 3 COURSES 48

AVAILABLE LUNCHTIME ONLY TUESDAY - FRIDAY

ENTREE

LEEK & BLACK GARLIC ARANCINI (2) roasted capsicum, chimichurri, fried leek VE DF

SALT & PEPPER SQUID asian slaw, thai style dressing I NF

LAMB CROQUETTE (2) pea puree, peppered puff pastry, pickled asparagus NF

MAIN

HOUSE CRUMBED SOUTH AUSTRALIAN FLAKE fries, salad, aioli A NF

PAN FRIED PORK SCHNITZEL fries, green goddess salad NF

GREEN GODDESS CHICKEN SALAD lettuce, cucumber, spring onion, mint, chives, pepitas, avocado dressing GFO NF

WAGYU AND CHORIZO BURGER bacon, american cheese, lettuce, tomato, aioli, chimichurri, brioche bun, fries NF

CAULIFLOWER STEAK beetroot, chickpeas, snow pea tendrils, pepita, sunflower seeds VE GF NF DF

STEAK FRITES shoestring fries, peppercorn sauce +5 NF

STONEGRILL 200GM STOCKYARD 6-7MB ROSTBIFF RUMP corn ribs GF NF +5

STONEGRILL 300G STOCKYARD GOLD ANGUS SIRLOIN corn ribs GF NF + 10

DESSERT

PEANUT BUTTER PANNACOTTA popcorn brittle, raspberry gel, peanut crumbs GF

ESPRESSO BASQUE CHEESECAKE mixed berry compote, coffee cacao soil GF NF

SPICED RUM CARAMELISED PINEAPPLE cardamom coconut anglaise, sesame GF VE DF NF

STEAK SAUCES (gf)

4

FOREST MUSHROOM RAGOUT | BEARNAISE

RED WINE JUS | BACON & SHALLOT GLAZE

ADD A SIDE

FRIES aioli, prosciutto salt

12

SALT & VINEGAR ONION RINGS V

15

CHARRED BABY COS parmesan cheese, anchovy dressing, crisp prosciutto GFO I

15

HEIRLOOM CARROTS honey, almond, goats cheese GFO V

15

BROCCOLINI sesame & garlic GFO VE

15

LOW & NON ALCOHOLIC DRINKS

150ml

250ml

WOLF BLASS SAUV BLANC (0%)

10

16

WOLF BLASS SHIRAZ (0%)

10

16

425ml

570ml

GREAT NORTHERN SUPER CRISP

11.5

14.5

HAHN SUPER DRY 3.5%

10.5

13

XXXX GOLD

10

12.5

GUINNESS ZERO 440ml

12

V vegetarian | VE vegan | O option available | GF gluten free | NF nut free | DF dairy free | MR medium rare | A Australian seafood | I imported seafood | M mixed origin seafood
ALLERGEN DISCLAIMER Our menu items may contain or come into contact with common allergens including gluten, dairy, nuts, seafood, eggs and soy. While we take care in preparation, our kitchen is not allergen-free and cross-contact may occur, including through shared equipment and fryers. We cannot guarantee any dish is completely free from allergens. Please inform our staff of any allergies or dietary requirements before ordering.

