

KIDS MENU

13 & UNDER

MAIN

HAM, CHEESE & PINEAPPLE PIZZA

TOASTED HAM & CHEESE SANDWICH W/ CHIPS

CHICKEN SCHNITZEL & CHIPS W/ SALAD

FISH & CHIPS W/ SALAD

SPAGHETTI BOLOGNAISE

2 PARTY PIES & CHIPS

DESSERT

KIDS BROWNIE W/ ICE CREAM

VANILLA ICE CREAM W/ TOPPINGS

1 MAIN COURSE + GLASS OF SOFT DRINK, \$14.5

+\$5 FOR DESSERT



WINTER MENU

SENIORS RECEIVE 10% DISCOUNT ON ALL MAINS
CONDITIONS APPLY

(GF) GLUTEN FRIENDLY (GFO) GLUTEN FRIENDLY OPTION
(V) VEGETARIAN (VO) VEGETARIAN OPTION
(VE) VEGAN

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products. Patron requests will be catered to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

TO START

TOMATO & OLIVE TART (V)	17
<i>roasted cauliflower, charred capsicum, asparagus, goats curd</i>	
THAI CHICKEN RIBS (GF)	17
<i>homemade peanut sauce, jasmine rice</i>	
PRAWN & GINGER DUMPLINGS (4)	18
<i>pickled cucumber salad, nuoc cham</i>	
OVEN BAKED COB LOAF (V)	15
<i>garlic butter, olive oil</i>	
CRAIG'S FARMHOUSE PLATTER	29
<i>pickled vegetables, cheese, cold cut meats, artisan sourdough</i>	

SIDES

CLASSIC GARDEN SALAD (GF, V)	8
CLASSIC GREEK SALAD (GF)	9.5
SAUTEED BABY CARROTS & GREENS (GF)	9.5
ROAST DUCK FAT POTATOES (GF)	9
<i>aioli</i>	

MAINS

"LITTLE JOE" MB4 GRAINFED PORTERHOUSE (GF)	56
<i>paris mash potato, baby carrots, jus</i>	
CHAR GRILLED SCOTCH FILLET (GF)	48
<i>chips, salad, choice of sauce</i>	
OVEN ROASTED CHICKEN SUPREME (GF)	34
<i>parsnip, cauliflower, shitake, kale</i>	
SALT SPICED CALAMARI (GF)	28
<i>chips, salad, aioli, lemon</i>	
CHICKEN PARMIGIANA	29
<i>triple smoked ham, napoli, melted cheese, chips, salad</i>	
PAN-FRIED BARRAMUNDI FILLET (GF)	38
<i>smashed chats, braised winter vegetables, citrus herb cream</i>	
HOME-MADE RICOTTA GNOCCHI	32
<i>roast duck, mushroom ragout, cream sauce, baby spinach, parmesan</i>	
CRISPY SKIN PORK BELLY (GF)	44
<i>seared scallops, creamed cauliflower, avocado, fine herb salad</i>	
BEER BATTERED ROCKLING FILLETS	28
<i>chips, salad, tartare, lemon</i>	
MOROCCAN VEGETABLE CASSOULET (GF,V)	26
<i>slow cooked chickpeas, winter vegetables, wild rice, kale</i>	
PRESSED SHOULDER OF LAMB (GF)	44
<i>confit potatoes, mushy peas, baby carrots, pomegranate glaze</i>	
CRAIG'S CLAM CHOWDER	28
<i>clams, prawns, bacon, salmon, house baked soda bread</i>	

DESSERTS

CHOCOLATE MERINGUE CAKE (GF)	13
<i>fresh raspberries, rich chocolate sauce</i>	
SALTED CARAMEL POACHED PEARS (VE)	13
<i>ginger cake, almond milk ice cream</i>	
ORANGE CARDAMON PANACOTTA	13
<i>spiced mandarins, pistachio crumb</i>	