

# Menu

## STARTERS

**MIXED MARINATED OLIVES** - \$8  
chargrilled sourdough (v) (vg)

**GARLIC BREAD** - \$10  
toasted ciabatta, garlic & parsley butter (v)

**HOUSE DIPS** - \$10  
baba ghanoush, hummus, chargrilled pita (v)

**SYDNEY ROCK OYSTERS** (3) - \$10  
chardonnay vinegar mignonette (gf)

**TEMPURA OYSTERS** (3) - \$12  
wasabi mayo

**SWEET POTATO WEDGES** - \$12  
sweet chilli, sour cream (v) (gf)

**POTATO GEM POUTINE** - \$15  
three-cheese melt, gravy (v)\*

**CRISPY LOLIGO CALAMARI** - \$16  
chilli salt, lime aioli (gf)

**BUCKET OF WINGS** - \$15  
buffalo or smoky barbecue sauce, blue cheese mayo (gf)

**ZUCCHINI FRITTERS** - \$15  
avocado, parmesan (v) (vg)\*

**BEEF CHILLI CON CARNE NACHOS** - \$22  
corn chips, three-cheese melt, guacamole, sour cream, chilli flakes, coriander, crispy onions (gf)

**NACHOS CON FRIJOLE**s - \$18  
corn chips, kidney beans, zucchini, eggplant, three-cheese melt, guacamole, sour cream, chilli flakes, crispy onions (gf) (v)

## SALADS

**CAESAR** - \$18  
baby cos lettuce, bacon, anchovies, croutons, soft boiled egg, parmesan, ranch dressing (v) (gf)\*  
*add chicken - \$5*

**KALE & QUINOA** - \$18  
roasted carrot, broccolini, avocado, pickled onion, lemon dressing (gf) (v) (vg)

**CONFIT SALMON** - \$22  
tomato, rocket, pine nuts, green beans, lemon vinaigrette (gf)

## BURGERS

**GRILLED CHICKEN BURGER** - \$22  
milk bun, house slaw, american cheese, onion, chipotle mayo, fries

**DUKES TAJIMA WAGYU BURGER** - \$22  
milk bun, lettuce, tomato, american cheese, swiss cheese, house pickles, burger sauce, fries

**VEGE BURGER** - \$22  
milk bun, alternative meat co plant based patty, rocket, tomato, american cheese, pickle, remoulade, fries (v) (vg)\*

*add an extra patty + \$5*

## STEAK

served with salad & fries *or* vege & creamy mash  
(*choice of mushroom gravy or red wine jus*)

**250GM RIVERINE GRAIN FED RUMP** (gf) - \$26

**200GM EYE FILLET** (gf) - \$38

**400GM RIBEYE STEAK** (gf) - \$44

## MAINS

**EGGPLANT PARMIGIANA** - \$18  
halloumi, spinach, napoli sauce, green salad, fries (v)

**VEGE SCHNITZEL** - \$24  
alternative meat co plant based schnitzel, parmesan, house slaw, béarnaise mayo, fries (v) (vg)\*

**CHICKEN SCHNITZEL** - \$22  
parmesan, house slaw, mushroom gravy, fries

**CHICKEN PARMIGIANA** - \$26  
double-smoked ham, basil, napoli sauce, three-cheese melt, house slaw, fries

**MEXICAN CHICKEN PARMIGIANA** - \$26  
spicy beef, kidney beans, three-cheese melt, fries

**FISH & CHIPS** - \$26  
beer battered barramundi, garden salad, fries, tartare sauce, lemon

**STICKY BARBECUE RIBLETS** - \$30  
house slaw, fries (gf)

**BANGERS & MASH** - \$22  
pork & fennel sausages, creamy mash, balsamic onion, red wine gravy (gf)

**BEEF AND GUINNESS PIE** - \$24  
creamy mash, mushy peas, gravy

**CRISPY SKIN SALMON** - \$30  
eggplant caponata, pesto, shaved fennel, lemon (gf)

**BARRAMUNDI** - \$32  
caper & hazelnut butter, spiced carrot purée, broccolini, lemon (gf)

**LAMB RUMP** - \$30  
smashed roasted potato, zucchini, spring peas, mint, goat curd, lemon (gf)

**GNOCCHI** - \$24  
zucchini, mushroom, hazelnut, sage butter, goat cheese (v)

**CHICKEN CURRY** - \$24  
basmati rice, papadum, chutney (gf)

## SIDES

**FRIES** - \$7  
aioli (gf) (v) (vg)\*

**CREAMY MASH** (gf) (v) - \$7

**HOUSE SLAW** (gf) (v) - \$6

**STEAMED GREEN BEANS** - \$10  
toasted almond, lemon (gf) (v) (vg)

**GARDEN SALAD** - \$6

**MUSHROOM GRAVY & RED WINE JUS** (gf) - \$2

## DESSERT

**DARK CHOCOLATE & HAZELNUT BROWNIE** - \$12  
caramel sauce, vanilla ice cream (v)

**PASSIONFRUIT PANNA COTTA** - \$12  
summer berries (gf) (v)

# Specials

**MONDAY** - \$15.90

## **SCHNITTY**

choice of chicken, vege or vegan

**TUESDAY** - \$15.90

## **POT OF MUSSELS**

white wine or chilli tomato sauce, chargrilled sourdough

**WEDNESDAY** - \$15.90

## **RUMP STEAK**

choice of salad & fries or vege & mash

**THURSDAY** - \$9.90

## **BURGER**

choice of grilled chicken, dukes tajima wagyu, vege or vegan

**FRIDAY** - \$15.90

## **SIRLOIN STEAK**

smashed roast potatoes, seasonal greens, red wine jus

**SATURDAY** - \$25.00

## **STICKY BARBECUE PORK RIBS & A SCHOONER**

house slaw, fries, schooner of broken shackles

**SUNDAY** - \$28.00

## **ROAST**

all the trimmings

## **LITTLE PEBBLE SAUVIGNON BLANC**

marlborough nz, 2018 - \$9 | \$15 | \$36

## **VILLA MARIA TWO VALLEYS SAUVIGNON BLANC**

marlborough nz, 2019 - \$10 | \$18 | \$44

## **WINERY OF GOOD HOPE CHENIN BLANC**

stellenbosch sa, 2017 - \$11 | \$18.5 | \$40

## **JADE ESTATE SEMILLON**

hunter valley nsw, 2014 - \$8 | \$13.5 | \$32

## **PAPA NICO CHARDONNAY**

multi-regional sa, 2018 - \$8 | \$13.5 | \$32

## **MCGUIGAN CRITICS CHOICE CHARDONNAY**

hunter valley-adelaide hills, 2017 - \$9.5 | \$15.5 | \$38

\$10 from every bottle sold is donated to the John Fordham Head & Neck Cancer Foundation

## **MCGUIGAN SINGLE BATCH CHARDONNAY PROJECT**

south australia, 2018 - \$9.5 | \$16 | \$38

## WINE ON TAP

### **TEMPUS TWO ROSÉ**

south australia, 2019

150ml - \$8 | 250ml - \$13 | 500ml - \$25 | 750ml - \$35  
1L - \$45

### **ROSE** 150ml | 250ml | bottle

### **SKIMSTONE SANGIOVESE ROSÉ**

mudgee nsw, 2018 - \$11 | \$18.5 | \$48

### **DOMAINE ROYAL DE JARRAS ROSÉ**

camargue fr, 2016 - \$12 | \$18 | \$48

### **RED** 150ml | 250ml | bottle

### **ELEPHANT IN THE ROOM PINOT NOIR**

limestone coast sa, 2018 - \$9.5 | \$16 | \$40

### **DUCK SHOOT PINOT NOIR**

adelaide hills, 2018 - \$10.5 | \$18 | \$44

### **EVEN KEEL PINOT NOIR**

mornington peninsula vic, 2017 - \$68

### **MINE HOST SHIRAZ CABERNET MERLOT**

south eastern aus, 2017 - \$7 | \$11.5 | \$29

### **MUTE VINTNERS 'ROUND 2' CABERNET SAUVIGNON**

barossa valley sa, 2017 - \$9.5 | \$16 | \$40

### **BARNSWORTH SHIRAZ CABERNET**

south australia, 2018 - \$7.5 | \$12.5 | \$32

### **MCGUIGAN SINGLE BATCH SHIRAZ PROJECT**

south australia, 2018 - \$9.5 | \$16 | \$38

### **ROAD TO ENLIGHTENMENT SHIRAZ**

padthaway sa, 2018 - \$10.5 | \$17.5 | \$42

### **MR MICK TEMPRANILLO**

clare valley sa, 2016 - \$9 | \$15 | \$40

### **SKIMSTONE SANGIOVESE**

mudgee nsw, 2018 - \$11 | \$18.5 | \$48

### **DUB STYLE NO. 10 REMIX GRENACHE MATARO**

mclarenavale sa, 2016 - \$13 | \$21.5 | \$52

## COCKTAILS

### **ESPRESSO MARTINI - \$15**

vodka, kahlua, coffee  
(\$12.50 on Fridays)

### **FRENCH SPRITZ - \$15**

vodka, chambord, pineapple juice, lemonade, lime, mint

### **MARGARITA - \$15**

tequila, triple sec, lime juice  
(\$12.50 on Saturdays)

### **MOJITO - \$15**

bacardi, fresh lime juice, soda, mint

# Drinks

## SPARKLING

### **MINE HOST BRUT CUVÉE**

south eastern australia, nv - \$7 | \$29

### **TEMPUS TWO PROSECCO**

new south wales, nv - \$9 | \$36

### **VILLA SANDI PROSECCO**

veneto italy, nv - \$10 | \$42

### **CHARLES LAFITTE SPARKLING BRUT**

reims france, nv - \$12 | \$53

### **RIVAROSE SPARKLING ROSE**

provence france, nv - \$14 | \$60

### **H.LANVIN & FILS CUVÉE SELECTION BRUT**

épernay france, nv - \$15.5 | \$69

### **POMMERY BRUT ROYAL**

reims france, nv - \$25 | \$110

### **HEIDSIECK & CO MONOPOLE GOLD TOP VINTAGE**

reims france, 2010 - \$120

### **BOLLINGER SPECIAL CUVÉE**

aÿ france, nv - \$150

## WHITE 150ml | 250ml | bottle

### **VIDAL PINOT GRIS**

hawkes bay nz, 2019 - \$9 | \$15 | \$38

### **AQUILANI PINOT GRIGIO**

friuli italy, 2017 - \$12 | \$20 | \$48

### **RYDER RIESLING**

clare valley sa, 2018 - \$9 | \$15 | \$36

### **MINE HOST SAUVIGNON BLANC**

south eastern aus, 2018- \$7 | \$11.5 | \$29