

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 FRIJOLES - \$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

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

AUBERT ET FILS BRUT

champagne 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

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

MCGUIGAN CRITICS CHOICE ROSÉ

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

SKIMSTONE SANGIOVESE ROSÉ

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

FONT FREYE LA GORDONNE ROSÉ

provence fr, 2018 - \$12 | \$18 | \$55

DOMAINE DE JARRAS ROSÉ

camargue fr, 2016 - \$14 | \$22 | \$60

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 | \$48w

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