

Lunch time

Toasted Turkish pide and wraps.....

Available from 12 to 3pm , Mon-Fri

BLAT pide with Swiss cheese, avo smash & mayo	\$ 12.00
Smoked Salmon, baby spinach, dill, capers and crème fraiche pide	\$ 12.00
Roasted vegetable, Persian fetta & pesto pide	\$ 11.00
Pulled lamb roll with slaw	\$ 15.00
Peri Peri chicken wrap with spinach, tomato, Spanish onion, swiss cheese and aioli	\$ 12.00
Rueben Rye Roll with corned beef, sauerkraut, gherkins, swiss cheese and Russian dressing	\$ 15.00

Something to start or share.....

Salt & Szechuan pepper squid with chilli jam (GF)	\$ 18.00
Prawn and ginger dumplings with sweet soy (x 6)	\$ 16.00
Homemade dips with crisp bread	\$ 14.00
Mount Zero marinated olives with Dukkah and crisp bread (V) (CN)	\$14.00
Asian style duck bao with hoisin and pickles	\$12.00
Cheesy corn chips with black bean and corn salsa and fresh guacamole (GF) (V)	\$ 17.00
Dukkah spiced eggplant chips with aioli (V) (CN)	\$ 14.00
Mini pulled pork brioche (x3) with slaw and apple mayo	\$ 17.00
Pork and leek chipolatas with an English mustard dipping sauce	\$ 15.00
Southern fried chicken ribs with a honey mayo dipping sauce (x7) (GF)	\$ 15.00
Platform 28 antipasto with cured meats, fetta, smoked salmon, King Island double brie, olives, grilled artichoke, pepper dews and cornichons	\$ 29.00
Fish taco with guacamole, slaw and chipotle mayo (x2)	\$ 12.00
Oven baked pork and veal meatballs in rich tomato sauce topped with mozzarella sided with crusty bread	\$ 17.00
Mushroom and fior de latte arancini with pesto mayo (x5)	\$ 15.00
Mini Black Angus burgers with cheese, lettuce, tomato, caramelised onions, aioli and relish in brioche (x3)	\$ 17.00

Mains

Black Angus beef burger with cheese, pancetta, cos, tomato, gherkin, aioli and American mustard sided with chips and tomato relish	\$ 22.00
Crumbed veal schnitzel sided with chips, a celeriac, apple and cabbage slaw and a rich mushroom and tarragon jus	\$ 34.00
Chicken parmigiana –Free range chicken schnitzel topped with leg ham, Napoli sauce and mozzarella served with chips and house salad	\$ 25.00
Steak sandwich served with mustard aioli, smoky BBQ sauce, lettuce, tomato and caramelised onion sided with chips.	\$ 23.00
Crumbed market fresh fish and chips	\$ 27.00
Seafood Spaghetti with local mussels, clams, swordfish and prawns finished with chilli, garlic, herbs and extra virgin olive oil	\$ 32.00
Curry of the day with rice and roti	\$ 28.00
Bangers and Mash – Cumberland pork sausages on creamy mash potato, minted pea puree finished with caramelised onion and rich jus	\$ 25.00
Corned beef with a cream mixed peppercorn sauce served on mash potato, buttered savoy cabbage and bacon	\$ 29.00
Spinach and ricotta ravioli in a cream pesto sauce with cherry tomato, pine nuts and parmesan finished with roquette (V) (CN)	\$ 24.00
Slow braised local lamb shoulder, red wine rosemary and manuka honey ragu with rigatoni finished with baby spinach, topped with Meredith's goats' cheese and parmesan	\$ 32.00
Vegan Chili Con Carne with chargrilled corn and black beans topped with guacamole served with rice and corn chips (GF, VG)	\$ 22.00
Pan seared Cajun spiced salmon with grilled asparagus, cherry tomato, chargrilled corn, baby spinach and cos finished with smoked paprika and lime yoghurt	\$ 32.00
Grilled peppered chicken and chorizo salad with grilled artichoke, roasted capsicum, cucumber, cos and baby spinach finished with mustard cream dressing	\$ 29.00
Super salad of mixed rice, quinoa, seeds, pomegranate, chick pea, spiced roasted cauliflower and herbs finished with goat's curd (V)	\$ 24.00

Contains nuts- (GF, V) (Vegan without curd) **add chicken fillets for \$6**

Local Steaks

Southern Ranges Pasture Fed 250g Eye Fillet	\$ 42.00
Cape Grim Pasture Fed 250g Sirloin	\$ 38.00
Southern Ranges Pasture Fed 350g Rump	\$ 39.00
Hopkins River Scotch 300g	\$ 39.00

All steaks are char-grilled to your liking served with a salad of mixed leaves, radish and Spanish onion, hand cut chips with your choice of horseradish cream, mushroom, creamy pepper or red wine jus

All Steaks are GF

Sides

Chips with tomato sauce	\$ 9.00
House cut chunky chips with chilli mayo	\$ 9.00
Chilli beef fries with jalapenos and sour cream	\$ 15.00
House salad	\$ 6.00
Greek salad with Persian feta	\$14.00
Roquette, apple, dried cranberry and walnut salad with berrys creek blue cheese	\$14.00
Seasonal greens	\$ 6.00
Mash	\$ 5.00
Onion rings	\$ 9.00

KIDS MEALS: Under 12 ONLY

Fish and Chips	\$ 12.00
Bangers and Mash	\$ 12.00
Grilled Chicken and Chips	\$ 12.00
Pasta with Napoli Sauce	\$ 12.00
Mini Burgers and Chips	\$ 12.00
Squid basket and chips	\$ 12.00
Mini Chicken Parma with chips	\$ 12.00
Steak and chips	\$ 15.00
Kids Ice Cream Sundae	\$ 6.00

GF~ GLUTEN FREE | CN~ Contains Nut ~ V ~ VEGETARIAN Please note that menu items may contain traces of nut, egg, soy, wheat, seeds and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination we are unable to guarantee the absence of allergens in menu item

