

SMALL PLATES



Beech oven roasted flatbread's <i>V</i>	12
Cheese and garlic with herbs Black olive, pesto and prosciutto Charred peppers, feta, rocket any choice of 1	
Oysters <i>DF, GF & NF</i>	30 1/2 doz / 50 doz
natural with wasabi dressing or roasted with miso butter & togarashi crumb	
Marinated olives <i>VF, DF, GF & NF</i>	10
extra virgin olive oil, dried oregano	
Waffle fries <i>V & NF</i>	14
paprika salt, aioli	
Hummus dip <i>VG & NF</i>	16
crispy chickpeas, paprika oil, flatbread	
Raw bluefin tuna <i>GF, DF & NF</i>	18
chilli crunch, piquillo peppers, herb oil	
Mac & cheese croquettes (4pcs) <i>NF</i>	18
bacon jam	
Crispy buttermilk fried chicken <i>NF</i>	20
pickles, chipotle mayonnaise	
Baked triple cream brie <i>V</i>	20
hot honey, candied walnuts, toasted baguette	
Salami plate <i>NF</i>	28
sopressa, cassalingo, focaccia, pickles	

Grilled chicken salad <i>GF</i>	27
cos lettuce, smoked almond, charred snow peas romesco sauce	
Roast beet salad <i>V, GF & DF</i>	24
mixed leaves, quinoa, pickles currants, cos, dukkah spice	
French dip sandwich <i>NF</i>	27
12-hour slow cooked beef brisket, mustard, cheddar cheese, bone marrow butter, beef jus, toasted baguette	
Club sandwich <i>NF</i>	26
chicken & bacon, cos, tomato, cheddar cheese, chips & aioli	
Tasmanian beef cheese burger <i>NF</i>	26
tomato, pickles, ketchup, brioche bun, chips & aioli ~ option for vegetarian version "make it veggie"	
Tempura battered fish <i>NF</i>	28
chips, lemon, pickled onion, tartare sauce	
Crispy chicken schnitzel <i>NF</i>	29
chips, garden salad and your choice of sauce ~mushroom gravy, green peppercorn jus or sherry & shallot butter	
*seasonal specials available	

LARGER PLATES

V - vegan | VG - Vegetarian | GF - Gluten Free | DF - Dairy free | NF - Nut Free

Menu items may contain allergens. If you have any dietary requirements or need gluten-free or dairy-free options, please speak with our team before ordering.

DRINKS MENU



TAPS

	sch	pint	tower
Little Creatures Pale Ale 5.2%	13	16	50
James Boag's Draught 4.6%	12	14	44
James Boag's St George 4.2%	12	14	44
HBC Aussie Pale 4.2%	12	14	44
XXXX Gold Lager 3.5%	10	12	40
Stone & Wood Pacific Ale 4.4%	14	17	55
Little Dragon Ginger Beer 4%	14	17	
Willie Smith's Cider 5.4%	12	16	
Byron Bay Alcoholic Lemon Squash	12	16	
Guinness Draught Stout 4.2%			17

WINE

Sparkling

	sml	lrg	btl
	150 ml	250 ml	
Devils Corner Sparkling	14		60
Pirie NV Sparkling	17		80
Limoncello Spritz	14		65

White

Josef Chromy Riesling	14	21	70
Devils Corner Sauvignon Blanc	12	20	55
Autumn Joy Sauvignon Blanc	15	23	73
Pipers Pinot Grigio	14	22	65
Brown Brothers Moscato	12	20	55

Rosé

Delinquente Pretty Boy Rosé	13	21	60
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Red

	sml	lrg	btl
	150 ml	250 ml	
Storm Bay Pinot Noir	12	20	55
Delinquente Montepulciano	13	21	60
Waterton Hall Shiraz	16	26	80
Two Hand's Angels Share Shiraz	15	24	80

COCKTAILS

Margarita

Tequila, lime, Cointreau **20**

Cosmopolitan **19**

Vodka, Cointreau, cranberry, lime

Espresso Martini **21**

Vodka, Kahlua, sugar, fresh espresso

Aperol Spritz **15**

Aperol, soda, sparkling wine

Limoncello Spritz **15**

Limoncello, soda, sparkling wine

Hugo Spritz **15**

Elderflower liqueur, soda, sparkling wine, mint

Raspberry Lychee Spritz **15**

Lychee liqueur, lemon squash, raspberry syrup, sparkling wine

SOFT DRINKS

Pepsi/ Pepsi Max	5	Ginger Beer	5
Lemonade	5	Apple Juice	5
Solo Lemon	5	Orange Juice	5
Soda Water	5	Pineapple Juice	5
Tonic Water	5		