



# menu.

MONDAY - SUNDAY  
12pm to 3pm

SUNDAY - THURSDAY  
5.30pm to 9pm

FRIDAY AND SATURDAY  
5.30pm to 10pm



# plant-based.

## plant-based cheeseburger.

Plant-based beef pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish and vegan mustard mayo **v**

18 20

## vegan shroom burger.

Rocket, lettuce, vegan cheese, garlic marinated portobello mushroom, roasted pepper, basil pesto and herbed vegan mayonnaise **v**

17 19

## silver pin noodles.

Stir fried silver pin noodles, king brown mushrooms, pearl mushrooms, oyster mushrooms, hoisin and Australian truffle oil **v**

27 29

# graze.

Continental loaf toasted with garlic butter **v**

m v

7 8

Continental loaf toasted with garlic butter and mozzarella cheese **v**

9 11

Hand cut black truffle chips topped with haloumi and truffle aioli **v**

17 19

Spiced Murray Valley pork belly served on charcoal sliders (2), creamy apple slaw, crispy vermicelli noodles and sriracha aioli

19 21

Housemade salt & pepper squid served with sweet chilli aioli

17 19

Wagyu beef bresaola with heirloom tomatoes, wild rocket, pecorino, chargrilled sourdough and balsamic glaze

17 19

Sesame and poppyseed crusted seared tuna, fresh daikon, avocado, sesame soy and wasabi dressing

18 20

Soft fish taco (3) with tempura flathead fillet, wild rocket, coleslaw, roast garlic and lemon aioli and wasabi fly fish roe

18 20

Seared scallops (6) wrapped in prosciutto with spiced corn puree, chorizo, black bean and charred corn salsa

22 24

# classics.

Chicken schnitzel 300grams served with chips, house salad and gravy

20 22

Make your schnitzel a parmigiana with Napoli sauce and mozzarella cheese

3 4

Housemade lemon and lime beer battered market fish served with chips, house salad and tartare sauce

22 24

Housemade salt & pepper squid, Greek salad, chips and sweet chilli aioli

28 30

Smoky cheese kransky sausages, potato puree, sauerkraut, shallots and stout gravy

24 26

Ebony Black Angus beef stroganoff served with pilaf rice, crispy bacon, creamy mushrooms and buttered green beans

25 27

# pan to plate.

Homemade sweet potato gnocchi with honey roasted butternut pumpkin, baby spinach, sunflower seed pesto, crumbled Danish feta and toasted sunflower seeds **v**

25 27

Chilli prawn spaghetti, king prawns, fresh chilli, garlic, shallots, basil, cherry tomatoes, wild rocket, extra virgin olive oil and pecorino cheese

28 30

Singapore noodle stir fry with Ebony Black Angus beef, Asian vegetables, egg, bean sprouts, soy sauce, curry and sliced chilli peppers

27 29

Creamy roast garlic risoni, poached chicken, zucchini, peas, swiss browns, spinach, basil, lemon rind and crumbled feta

25 27

Seafood melody with squid ink linguine in sugo sauce, prawns, mussels, baby squid, wild rocket, lime juice and garlic parmesan baguette

28 30

# garden.

Caesar salad with baby cos lettuce, crispy bacon, garlic croutons, soft boiled egg and shaved parmesan

m v

16 18

Watermelon and feta salad with baby cos leaves, cucumber, red onion, candied walnuts and fresh citrus mint dressing **v G**

17 19

Roast vegetable and pearl cous cous salad, Spanish onion, pumpkin, cauliflower, rocket, cherry tomatoes, Danish feta and fig balsamic glaze **v**

17 19

Vegan power bowl with roasted sweet potato, avocado, peas, shallots, mesclun, red quinoa, hemp seeds, toasted sunflower seeds and lemon tahini dressing **v**

18 20

**pimp your salad** and add any of the following:

King prawns (4) **G** 9 10 Smoked salmon **G** 7 8  
Poached chicken **G** 7 8 Wagyu beef bresaola **G** 7 8

# signature dishes.

	m	v
Slow cooked crispy pork knuckle 1kg, creamy mash potato, sauerkraut and stout gravy	39	41
Seven hour sous vide pink peppercorn kangaroo loin with a lavender soft herb crust, caramelized sweet potato, sauteed spinach, poached leek, juniper dust and red wine jus	28	30
6 hour slow cooked plum and hoisin Murray Valley pork belly, served with tossed Singapore noodles and Asian stir-fried vegetables	27	29
Grilled Tasmanian salmon fillet with creamy potato puree, broccolini, Australian king prawn and béarnaise sauce <b>G</b>	29	31
Grilled barramundi fillet with a zesty lemon, thyme and parsley herb crust, roast garlic and pea puree, roast baby beets, caramelized sweet potato, poached leeks and champagne cream sauce	28	30
Gold band snapper fillet grilled served with pilaf rice, baby bok choy and mild Thai green curry <b>G</b>	28	30

m - member  
v - visitor



If you have any serious allergies, please let us know and we will try our best to serve you something delicious.

# burgers.

All burgers served with crunchy steakhouse fries

<b>new yorker.</b>	18	20
Angus beef pattie, jacks' cheese, cos lettuce, smoky bacon, pickled mustard, ketchup and aioli		
<b>beef &amp; rib.</b>	25	27
Wagyu beef pattie, slow cooked beef rib, maple bacon, hi-melt cheese and ranch sauce		
<b>big bird.</b>	18	20
Famous chicken schnitzel burger served on house baked continental loaf, crispy bacon, cos lettuce, tomato, American jacks' cheese, tomato relish and garlic aioli		
<b>Ebony Angus &amp; truffle.</b>	20	22
Ebony Black Angus beef and truffle burger, cos lettuce, crispy maple bacon, pickled onion, spiced pickles, American jacks' cheese and truffle aioli		

# pizza.

	m	v
<b>cheesy garlic.</b>	16	18
fresh herbs and mozzarella <b>V</b>		
<b>margarita.</b>	16	18
Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil <b>V</b>		
<b>funghi.</b>	17	19
Napoli base, swiss browns, oyster, black fungi, bocconcini and mozzarella <b>V</b>		
<b>hawaiian.</b>	18	20
Leg ham, pineapple and mozzarella		
<b>capricciosa.</b>	18	20
Tomato, mozzarella, artichokes, Italian ham and oregano		
<b>beef wagyu.</b>	22	24
Napoli base, mozzarella cheese, bocconcini, kalamata olives, fresh artichoke, wild rocket, wagyu beef bresaola and black truffle aioli		
<b>Italian meat lovers.</b>	19	21
Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic		
<b>the italian stallion.</b>	19	21
Pepperoni, Napoli base and shredded mozzarella		
<b>parmigiana.</b>	19	21
Tomatoes, eggplant, chicken schnitzel, hot soppressata, Parmigiano Reggiano and fresh basil		
<b>supreme Italiano.</b>	19	21
Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, Italian leg ham, Spanish onion, black olives, capsicum and Italian herbs		
<b>buffalo chicken.</b>	19	21
Tomato base, mozzarella, red onion, capsicum, spicy marinated chicken and aioli		
<b>the mexican.</b>	19	21
Chorizo, pepperoni, jalapeno, chilli, Spanish onion, capsicum, mozzarella and roast garlic aioli		
<b>chicken &amp; avocado.</b>	21	23
Grilled chicken, bacon, avocado, Napoli base, capsicum, red onion and sriracha aioli		
<b>fiery prawn.</b>	21	23
Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato & sriracha aioli		
<b>nutella.</b>	14	16
Nutella base, strawberries, vanilla bean ice cream and icing sugar <b>V</b>		
<b>gluten free base.</b> (add)	3	



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v - visitor

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# charcharchar.

	m	v
<b>char char char.</b>	27	29
Marinated lamb souvlaki served with Greek salad, chips, tzatziki and pita bread		
<b>Ebony Black Angus.</b>		
<i>We exclusively use Ebony Black Angus across our menu, which is produced from carefully selected prime quality Black Angus cattle and grain finished for 100 days - delivering a perfectly marbled product that is juicy, tender and brimming with flavour.</i>		
<i>To ensure beautiful eating qualities, all meat featuring on our menu is aged for a minimum of 28 days.</i>		
Texan sticky baby back beef ribs, charred corn, ranch sauce and crunchy steak house chips	36	38
Slow cooked Ebony Black Angus striploin served with Cajun chargrilled prawns, zucchini and smoky bacon potato cake, creamed spinach, sunflower seed pesto, charred baby carrots and garlic cream sauce	35	37
Steaks served with a choice of two sides from the following; Chips, house salad, vegetables or potato puree.		
Rump steak 300grams <b>G</b>	27	29
Prime scotch fillet 300grams <b>G</b>	31	33
New York Premium 500grams <b>G</b>	39	41
<b>pimp your steak.</b>		
Add two Australian king prawns	12	14
Choice of Gluten Free Sauces;	2	4
Creamy mushroom		Creamy Dianne
Pink peppercorn		Béarnaise
Merlot and port wine jus		Sticky barbeque rib
		Creamy roast garlic

# kids.

12 years and under.	m	v
Battered fish fillets with chips	12	13
Mini cheeseburger served with fries	12	13
Dinosaur chicken nuggets and chips	12	13
Grilled chicken with steamed vegetables <b>G</b>	12	13
Spaghetti napolitana <b>V</b>	12	13

Kids meals include a free chef's choice ice cream



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