

START & SHARE

CORN & JALAPENO CROQUETTES V	\$12
with Romesco sauce	
LIGHTLY FRIED CALAMARI GF	\$15
Polenta coated calamari w/ rocket & aioli	
MEATBALLS WITH SMOKED MOZZARELLA	\$14
Pork & Beef meatballs braised in tomato, with smoked mozzarella & warm bread	
CHILLI CHICKEN RIBS GF	\$15
Fried Chicken ribs with chipotle, honey & lime glaze	
CHEESE & PICKLES V	\$15
Aged Cheddar, house pickles & bread	
GRILLED SAGANAKI V	\$12
Topped with honeyed grapes	
PORK & PISTACHIO TERRINE	\$15
with chutney, house pickles & toast	

Lunch Specials

AVAILABLE MONDAY – FRIDAY

BEER BATTERED FISH & CHIPS	\$16
Baby Barramundi with tangy slaw & house made tartare	
SWEET POTATO VE GF & QUINOA SALAD	\$16
shredded cabbage, black beans, avocado & lime dressing	
STOLBURGER	\$16
With fries	
CHICKEN PARMIGIANA	\$16
Chips & salad	
CHICKEN SCHNITZEL	\$16
Chips & salad	
EGGPLANT PARMIGIANA V	\$16
Chips & salad	
250g GREAT SOUTHERN RUMP STEAK	\$20
Served with fries & salad (Sauce \$2.50)	

MAINS

NACHOS GF	\$20
Beef, beans, guacamole, jalapeno & cheese <i>*Vegetarian option available</i>	
BEER BATTERED FISH & CHIPS	\$24
Baby Barramundi with tangy slaw & house made tartare	
PAN FRIED GNOCCHI V	\$24
With pistachio, peas & salted ricotta	
LINGUINE MARINARA	\$32
Mussels, prawns, clams, calamari, salmon with chilli, garlic, white wine and tomato	
LINGUINE BOLOGNESE	\$22
Beef & Pork ragu, tomato, parmesan	
WARM LAMB SHOULDER & GRAIN SALAD	\$24
Lamb, pomegranate, mint, grains & fetta	
SWEET POTATO VE GF & QUINOA SALAD	\$20
Shredded cabbage, black beans, avocado & lime dressing Add Chicken +\$4	
CAULIFLOWER & VE GF SWEET POTATO MASALA CURRY	\$20
Cardamon rice & naan	
PIE OF THE DAY	
See specials board	
MUSHROOM RISOTTO GF V	\$22
Taleggio cheese, tarragon & truffle oil	
CHICKEN PARMIGIANA	\$24
Chips & salad	
CHICKEN SCHNITZEL	\$20
Chips & salad	
EGGPLANT PARMIGIANA V	\$20
Chips & salad	
STOLBURGER	\$22
House made beef patty, bacon, lettuce, tomato, pickle, mustard, cheese on a milk bun served w/ fries	
BBQ JACKFRUIT BURGER V	\$20
Slaw & fries <i>*Vegan option available</i>	
GRILLED SALMON GF	\$28
Roasted beets & goats cheese salad	
SLOW ROASTED PORK BELLY GF	\$32
with celeriac, charred fennel & jus	
PORT ARLINGTON MUSSELS GF	\$24
1/2 kg of mussels with tomato, chilli, garlic, white wine with a side of fries	

STEAKS

250g RUMP STEAK	\$26
Grass fed, Great Southern with shoestring fries, cos & sauce	
300g PORTERHOUSE	\$32
Grass fed, Great Southern with shoestring fries, cos & sauce	

DIETARY

V Vegetarian **VE** Vegan **GF** Gluten Free

Sauces:

GRAVY
CAFÉ DE PARIS BUTTER
PEPPER
MUSHROOM
CHIMICHURRI

Additional Sauce +\$2.50

SIDES

CHIPS	\$8
WEDGES	\$12
Sweet chilli, sour cream	
BABY COS SALAD	\$9
Mustard dressing, croutons & parmesan	
ROAST POTATOES	\$9
Rosemary & oregano salt	
GARLIC BREAD	\$10

KIDS MENU

NUGGETS & CHIPS	\$12
SPAG BOLOGNESE	\$12
FISH & CHIPS	\$12
STEAK & CHIPS	\$12
KIDS VEGETABLE CURRY VE	\$12
GRILLED CHICKEN SALAD	\$12
STEAMED VEGETABLES	\$4
ICE CREAM & CHOCOLATE TOPPING	\$4

DESSERTS

APPLE & RHUBARB CRUMBLE	\$12
with Vanilla ice cream	
WARM CHOCOLATE BROWNIE	\$12
with Vanilla ice cream	
ROSEMARY PANNACOTTA GF	\$12
with Pistachio praline & boozy berries	
STICKY DATE PUDDING	\$12
with Vanilla ice cream	