



FROM THE KITCHEN

SMALL

MARINATED MIXED OLIVES 7
Marinated Mixed Green and Kalamata Olives

FRIES (V) 8
Shoestring Fries, Garlic Aioli

LOADED FRIES (V) 9.5
Shoestring Fries, Micro Planed Pecorino, Black Truffle Oil, Garlic Aioli

KOREAN FRIED CHICKEN BITES (N) 16
Tender Chicken Bites, Coated in a Spicy Gochujung Sauce with Peanuts

SALT AND PEPPER CALAMARI 16
Hawkesbury River Crispy Calamari Served with Sriracha Aioli and Grilled Lemon

GLAZED CRISPY PORK BELLY BITES 16
Slow Cooked Pork Belly Tossed in a Chili Soy Glaze

CLASSIC CHICKEN CAESAR SALAD 18
Baby Coz Lettuce, Tender Chicken Breast, Garlic Croutons, Slow Cooked Egg, Shaved Parmesan Tossed with Home-Made Anchovy Sauce

LARGE

BEER BATTERED FISH AND CHIPS 18
Lovedale Lager Beer Battered Barramundi, Homemade Tartare Sauce, Served with Shoestring Fries

PREMIUM BEEF BURGER 22
Premium Beef, Lettuce, Tomato, Caramelised Onion, American Cheddar, Tomato Relish, Mustard and Aioli, Milk Bun. Served with Shoestring Fries

250G PANKO CRUMBED CHICKEN SCHNITZEL 24
Fried Chicken Breast, Fresh Watercress, Red Wine Jus. Served with Shoestring Fries

200G FLAT IRON STEAK (GF) 28
Australian Angus MSA Flat Iron Steak, Fresh Watercress, Red Wine Jus. Served with Shoestring Fries

220G ANGUS STRIPLOIN (GF) 34
Riverina Angus Striploin, Fresh Watercress, Red Wine Jus. Served with Shoestring Fries

PIZZA

MARGARITA (V) 19
Tomato, Mozzarella, Fresh Basil

MAIALA 20
Tomato, Mozzarella, Ham, Hot Salami, Parmesan

VEGETARIAN (V) 19
Bianca Base, Roast Pumpkin, Spanish Onion, Cherry Tomato, Ricotta, Rocket

TRUFFLE & PROSCIUTTO 22
Bianca Base, San Daniele Prosciutto, Forest Mushrooms, Black Truffle Oil

CAPRICCIOSA 20
Tomato, Pork and Fennel Sausage, Ham, Mushroom, Olives

GAMBERI 24
King Tiger Prawns, Cherry Tomato, Fresh Chili, Spanish Onion

KIDS

SPAGHETTI BOLOGNESE 12

CHICKEN NUGGETS WITH SHOESTRING FRIES 12

BATTERED FISH WITH SHOESTRING FRIES 12

SWEETS

COCONUT AND MANGO RICE PUDDING (GF) 16
Fresh Mango, Raspberry, Coconut Cream

BAILEYS CRÈME BRÛLÉE 16
Fig and Pistachio Biscotti

CHEESE PLATE 25
King Island Double Brie, Aged Cheddar, Gorgonzola Served with Lavosh and Honeycomb

KIDS ICE-CREAM 9
Vanilla bean ice-cream, fresh strawberries and sugar sprinkles

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and no added gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. All Credit Cards Incur a 1.08% Surcharge.

(GF) – Gluten Free (N) – Contains Nuts (V) – Vegetarian

FROM THE BAR

BEER & CIDER

TAP BEER

	425ML	570ML
Lovedale Larger, Hunter Valley, NSW	7	9
Surry Hills Pilsner, Hunter Valley, NSW	7	9
Paddo Pale, Hunter Valley, NSW	7	9
East Coast IPA, Hunter Valley, NSW	7	9
Hylander Session IPA, Hunter Valley, NSW	7	9
Hanh Super Dry, Sydney, NSW	8	10
Toohey's Extra Dry, Sydney, NSW	8	10
James Squire 150 Lashes, Sydney, NSW	9	11
Heineken, Zoeterwoude, Netherlands	9	11

TAP CIDER

Sydney Cider, Hunter Valley, NSW	8	9
Sydney Brewery Manly Perry, Hunter Valley, NSW	8	9
James Squire Orchard Crush, Orange, NSW	9	11

BOTTLED BEER

Glamarama Summer Ale, Hunter Valley, NSW	7
Hylander Session IPA, Hunter Valley, NSW	7
Potts Point Porter	7
Pymont Rye IPA	7
Surry Hills Pils	7
Peroni, Rome, Italy	8
Kirin, Yokohama, Japan	8
Corona, Mexico City, Mexico	8
Matsos Ginger Beer	12
Heineken, Zoeterwoude, Netherlands	9
Coopers Pale Ale, Adelaide, SA	9
Coopers Sparkling Ale, Adelaide, SA	9

BOTTLED CIDER

Sydney Brewery Manly Perry, Hunter Valley, NSW	8
Agave Ginger Cider, Hunter Valley, NSW	8
Sydney Brewery Cherry Perry, Hunter Valley, NSW	8
Young Henrys Cloudy Cider, Newtown, NSW	10
Monteith's Apple, Greymouth, NZ	9
Monteith's Pear, Greymouth, NZ	9
Hills Apple Cider	9
Hills Pear Cider	9
Rekorderlig Strawberry & Lime, Vimmerby, Sweden	12

WINE

SPARKLING/CHAMPAGNE

	150ML	250ML	BOTTLE
NV Bay of Stones Sparkling, Barossa Valley, SA	10		38
NV G.H Mumm Brut Champagne, Reims, France	22		110
NV Canaleto Prosecco	12		60

ROSE

2016 Cake Rose , Adelaide Hills, South Australia	11	17	52
2018 Domaine de Triennes Rose, Provence France	12	18	55

WHITE

NV Breganze Savardo Pinot Grigio, Breganze, Italy	12	18	52
2019 Beachhut Sauvignon Blanc, McLaren Vale, SA	9	13	48
2019 Tai Nui Sauvignon Blanc, Marlborough, New Zealand	11	17	52
2018 Fishbone Semillon Sauvignon Blanc, Margaret River, WA	10	16	45
2018 Sticks Chardonnay, Yarra Valley, VIC	12	18	52
2019 Brown Brothers Moscato, Milawa, VIC	10	15	48

RED

2018 Crowded House Pinot Noir, Marlborough, NZ	12	18	54
2017 Pepper Tree Merlot, Wrattenbully, NSW	10	16	45
2018 Beachhut Shiraz, McLaren Vale, SA	9	13	48
2015 Johnny Q Shiraz, Coonawarra, SA	11	17	50
2018 Alamos Malbec, Mendoza, Argentina	11	17	48
2016 Woodstock Cabernet Sauvignon, McLaren Vale, SA	12	18	50

DESSERT WINE

	60ML
NV Galway Pipe 12-Year-Old Grand Tawny, Yalumba, SA	12
NV Penfolds Grandfather Rare Tawny, Barossa Valley, SA	28

COCKTAILS

Aperol Spritz	18
Aperol, Prosecco, Soda	
Negroni	20
Tanqueray Gin, Antica Formula, Campari	
Espresso Martini	20
Skyy Vodka, Kahlua, Fresh Espresso	
Daiquiri	18
Bacardi Rum, Syrup, Lime	
Long Island Ice tea	21
Gordons Gin, Skyy Vodka, Espolon Tequila, Bacardi Rum, Triple Sec, Lime Juice, Cola	
Margarita	18
Espolon Tequila, Lime Juice, Triple Sec	
Old Fashioned	18
Dickel Whiskey, Bitters, Sugar	
Mojito	20
Bacardi Rum, Lime Juice, Soda	
Cosmopolitan	18
Skyy Vodka, Triple Sec, Cranberry Juice	