

MAINS

ALLIANCE SALAD \$21

lettuce, kale, pumpkin, walnut, onion, feta, green apple (v)

CATCH OF THE DAY \$30

served w/ crispy gnocchi, pea puree & salsa verde (df)

FISH & CHIPS \$28

beer battered QLD pearl perch w/ fries, mushy peas & tartar sauce (df)

WAGYU BEEF BURGER \$26

wagyu beef, swiss cheese, pickles, onion, tomato relish, aioli served w/ fries

ROPE SAUSAGE & MASH \$30

350g pork & parsley sausage
served w/ mash, sauerkraut & house made gravy

CHICKEN SCHNITZEL \$27

hand-crumbed, served with slaw OR fries
& house made gravy

CHICKEN PARMY \$30

hand-crumbed, served with slaw OR fries

POT PIE \$28

chicken & mushroom served w mash

RISOTTO NAPOLITANO \$26

italian style risotto w/ napoli sauce & stracciatella (v)

SIDES

mash w/ butter & cream (gf,v) **\$11**

fries w/ chicken salt (df,v) **\$13**

sweet potato fries w/ aioli **\$13**

spiced broccoli w/ sour cream (gf,df,vg) **\$14**

iceberg wedge salad w/ blue cheese and bacon(gf) **\$15**

PLEASE NOTIFY THE STAFF IF YOU HAVE ANY ALLERGIES

GAME MEATS

KANGAROO TARTARE \$20

raw kangaroo, pickles w/ onion & bean puree
served on toasted brioche

CROC BITES \$20

new orleans style fried crocodile bites w/ lemon mayo

DUCK RAGU \$33

venetian style duck ragu served with pappardelle
pasta (df)

BUTTERFLIED WHOLE QUAIL \$42

harrisa marinated roasted quail served w/ cauliflower
puree, sauted kale & crispy enoki (gf,df)

VENISON \$42

200g grilled wild venison tenderloin served w/
parsnip puree & cucumber salad (gf)

RABBIT STEW \$50

slow-cooked rabbit, mushroom, potato & tomato

STEAK

served with fries & your choice of sauce

BACHELOR FLANK \$36

400g 120 days grain fed MB3 (df)
served medium rare only

RIVERINA RUMP \$38

350g 120 days grain fed (df)

RIVERINA SIRLOIN \$ 48

300g black angus 120 days grain fed (df)

EXTRA SAUCES \$4

olive butter (gf) / mushroom sauce / peppercorn sauce
house made gravy (df) / chimmichurri (gf,df)

DESSERTS

PAVLOVA \$12

Meringue, cream and seasonal fruit (v)

BROWNIE \$15

homemade chocolate brownie w/ chocolate sauce
& vanilla ice cream

AUSSIE WHISKY RECOMMENDATIONS

CAPE BYRON SINGLE MALT \$17

A rich and luxurious whisky w/ notes of soft vanilla,
creme brulee and biscotti characters, layered over
notes of pear, coconut and buttery macadamia

SPRING BAY SOLERA MUSCAT CASK \$23

An innovative whisky w/ notes of raisins, dark cherry
and dark chocolate with hints of vanilla

LARK DISTILLERY DARK LARK \$33

A silky smooth whisky with aromas of mocha,
sultanas and cherry w/ rich flavors of creme brulee
and blackcurrant crumble



FOOD MENU

SMALL PLATES

MIXED OLIVES \$5

marinated mixed olives
(gf, df,vg)

CHICKEN LIVER PATÉ \$14

housemade, served with toast

SCOTCH EGG \$11

one boiled egg wrapped in Italian pork sausage
& breadcrumbed

FRIED PICKLES \$11

crumbed sweet & sour gherkins
w/ sweet chilli sauce (v)

SALT & PEPPER CALAMARI \$15

flash-fried, served with lemon mayo (df)

PORK BELLY BITES \$19

200g crispy pork belly bites
served w sweet chilli sauce (df)