

SMALL PLATES

ANCHOVIE ON TOAST \$9

White anchovie on brioche toast with coriander pesto and red onion (1 pc)

SCOTCH EGG \$11

One boiled egg wrapped in Italian pork sausage & breadcrumbed

FRIED PICKLES \$11

Crumbed sweet & sour gherkins with sweet chilli sauce (v)

STEAK TARTARE \$28

Raw beef, pickles, capers, worcestershire, onion, egg yolk w/ crisps (gf,df)

STEAK

Served with fries & your choice of sauce

THOUSAND GUINEAS RUMP \$38

350g 100 days grain fed (df)

T - BONE \$65

500g British cross grain fed (df)

EXTRA SAUCES \$4

Garlic Butter (gf)

Mushroom Sauce

Peppercorn Sauce

House Made Gravy (df)

Chimmichurri (gf,df)

SIDES

Baked Potato w/ sour cream(gf,v) **\$10**

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

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

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

Broccolini w/ olive oil, garlic, chilli(gf,df,v) **\$16**

MAINS

SUMMER SALAD \$21

Mango, orange, feta, kale, rocket, walnuts, red onion & spring hill honey (v)(gf)

CHICKEN PARMY \$28

Served with cabbage slaw & fries

CHICKEN SCHNITZEL \$25

Served with cabbage slaw & fries

FISH & CHIPS \$28

Beer battered QLD Pearl Perch with fries, slaw & tartar sauce (df)

WAGYU BEEF BURGER \$26

Wagyu beef, swiss cheese, pickles, onion, tomato relish, aioli served with fries

ROPE SAUSAGE & MASH \$30

350g Cumberland pork sausages served with mash, sauerkraut & house made gravy

POT PIE \$32

Beef, port wine, carrots, onion and celery served with mash

BUTCHERS SANDWICH \$45

Pastrami, roast beef, swiss cheese, onion jam, dijon, pickles served with fries

TOMATO GNOCCHI \$26

Napoli sauce with stracciatella (v)

MUSSELS

White wine, garlic and parsley served w/ sourdough bread (df)

500g - \$32

1kg - \$60

PLEASE NOTIFY THE STAFF IF YOU HAVE ANY ALLERGIES

DESSERTS

PAVLOVA \$12

Meringue, cream and seasonal fruit (v)

TIRAMISU \$12

Espresso-soaked lady fingers with whipped cream and mascarpone (v)

COCKTAILS

STAR DUSTING

Grey Goose Vodka, Apricot Brandy, Strawberry, Lime

LA LA LAND

Bombay Sapphire Gin, Violette, Lavender, Lemon

CLEAR AS MELON

Bombay Sapphire Gin, Midori, Peach Brandy

WHEN IN DOUBT

Patron Silver Tequila, Aloe Vera, Agave, Lime

PAPA HOTEL

Bacardi Ocho Rum, Mandarin Napoleon, Orgeat, Lime

THE PUB OLD FASHIONED

Makers Mark, House Spice Mix, Dark Sugar Syrup



PLEASE SEE OUR FRONT BAR TO VIEW OUR BACKBAR

SPIRITS