



• THE KITCHEN •

PLEASE ORDER & PAY AT THE KITCHEN COUNTER
SEE OUR DAILY SPECIALS BOARD

• TIN POTS & JARS •

Sambuca Flamed Mixed Olives	7.5
Sardines and Woodfired Bread	9.5
Beer-Battered Onion Rings	6.5

• LITTLE PLATES •

Garlic Pizza & Tapas Plate	17.9
olive tapenade, tzatziki, guacamole, tomato salsa	
Salt Pepper Furikake Calamari	16.9
lime aioli	
Large Plate	22.5
Rod's Mac 'n' Cheese Balls	17.5
mozzarella centre	
Little Sampler Plate	32.9
tacos, calamari, rod's mac 'n' cheese balls	
Tacos:	
Crumbed Barramundi	18.5
avocado salsa, shredded iceberg, caper mayo	
Grilled Adobo Chicken	18.5
tomato salsa, charred corn, avocado, lime	

ALL BURGERS CONTAIN
GLUTEN & LACTOSE.

IF YOU HAVE AN ALLERGY -
PLEASE INFORM OUR STAFF
WHEN ORDERING.

N.B. WE HAVE NUTS & OTHER
INGREDIENTS IN THE KITCHEN
THAT CAN CAUSE ALLERGIES.

• BURGERSVILLE •

Beef & Brisket Cheeseburger 23.5
100% angus beef pattie, pulled brisket, triple american cheese,
McClures® pickles, French's® mustard, house-made bbq sauce,
chilli fries

Classic Aussie Burger 21.5
beef pattie, american cheese, beetroot, McClures® pickles,
French's® mustard, tomato, pickled onion, curly lettuce,
beer-battered chips

Little Chicken Burger 22.5
grilled cajun chicken breast, shredded iceberg, caramelised
pineapple, lime mayo, sweet potato fries

Aussie Steak Sambo 21.5
150gm scotch fillet steak, panini, caramelised onion, peppered
greens, tomato relish, aioli, fries

Extras
plus bbq bacon +2 | plus beef pattie +3 | plus onion rings +3
plus hash brown +3

• POKE & SALADS •

Rare Thai Beef Salad 19.9
tatsoi, shredded cabbage, peanuts, cucumber, coriander,
purple basil, vietnamese mint

Quinoa Salad 16.5
chickpea, pumpkin, capsicum, spanish onion, goat's cheese,
toasted sourdough
extra chicken +3

(please choose - brown rice or noodles or salad)

Smoked Chicken 20.5
charred sweet corn, hazelnuts, pickled carrot, avocado puree,
shredded beetroot, ponzu dressing

Agedashi Tofu 19
field mushrooms, sesame seeds, edamame, avocado puree,
shredded beetroot, pickled carrot

Cured Atlantic Salmon 22.5
wasabi peas, wakame, nori dust, pickled carrot, avocado puree,
shredded beetroot, ponzu dressing

Katsu Chicken 21.5
shredded lettuce, shallots, tonkatsu, pickled carrot, avocado puree,
shredded beetroot



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• PIZZAS •

FROM OUR WOOD FIRE OVEN

The Margherita	18.5
buffalo mozzarella, roast tomato, basil	
Jeza's Choice	22.9
chorizo, bacon, mushroom, prawns, jalapeño	
Tutti Frutti of the Sea	22.9
prawns, calamari, lime aioli, mozzarella, roast tomato, parmesan, basil	
Nachos Libre	21.9
spiced beef, guacamole, sour cream, corn chips	
Potato Gusto	20.9
thin sliced potatoes, parmesan, rosemary, chilli oil, torn burrata, endive	
Porky's Puttanesca	21.9
pepperoni, salami, olives, anchovies, artichokes, parsley	
Smokey Sanchez	21.9
smoked chicken, pineapple, onion, jalepeño, bacon, chipotle mayo	

• CLASSICS •

Stone and Wood Battered Fish and Chips	24.9
garden salad, house-made tartare, lemon	
Beef Nachos	21.9
beef mince, red kidney beans, guacamole, tomato salsa, mozzarella, sour cream, golden corn chips	
Vegetarian Nachos	21.0
cheese, chunky tomato, black bean and jalapeño salsa, guacamole, mozzarella, sour cream, golden corn chips	
Chicken Schnitzel	24.5
chips, slaw, basil aioli	
Chicken Parmigiana	26.5
ham, tomato, melted tasty cheese, chips, slaw, basil aioli	

• SIDES •

Garlic Bread	7.0
Beer-Battered Chips	8.5
Chilli Fries	8.9
maple mayo	
Steamed Broccoli	8.5
and green beans	
Sweet Potato Chips	12.5
sweet chilli and sour cream	
Creamy Mash	6.0
Garden Salad	7.9
mixed salad leaves, spanish onion, tomato, cucumber, house dressing	
Spiced Corn Ribs	6.5

• KIDS •

**\$10 ALL DISHES - FOR UNDER 12'S.
VEGETABLES OPTIONAL!**

Ham & Pineapple Pizza
Cheese Burger & Chips
Fish & Chips
Steak & Chips
Spaghetti & Bolognese
Chicken Schnitzel & Chips

• DESSERT •

Affogato	12.9
frangelico, vanilla bean ice cream, espresso	
Sticky Date Pudding	13.9
butterscotch sauce, vanilla bean ice cream	
Country Style Apple and Rhubarb Crumble	13.9
cinnamon ice cream	
Chocolate and Hazelnut Torte	13.9
mocha ice cream	



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• MAINS •

Slow Roasted Porchetta 31.9

creamy truffle mash, caramelised carrots, fresh peas, drunken apple, jus

Pie of The Day

(see our daily specials board)

Hand Made Pumpkin Sage Ravioli 25.5

torn burrata, woodland sorrel, golden zucchini, macadamia crumb

Chicken Fricassee in Fine Crumbs 29.5

Oma's brioche sauce, brussel sprouts, pancetta,
parsley oil, chicken jus

Braised Osso Bucco Ragù (GF) 29.5

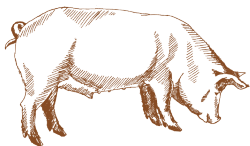
tomato, olives, red wine, lemon gremolata,
potato marjoram gnocchi

Atlantic Salmon from the Wood Fired Oven 32.9

potato confit, dashi butter, furikake, sweet corn, pinenuts

Sticky Pork Ribs 36.9

slaw, chilli fries, spiced corn ribs, bbq sauce



Whole Roasted Suckling Pig

roasted potatoes & pumpkin, slaw, apple sauce, broccoli
& almond salad, house-made bbq sauce, crusty rolls
for 15 people \$550 - 72 hours notice required



• STEAK •

Black Angus Rump 300gms MSA 150-180 day grain-fed 29.9

beer-battered chips, garden salad, field mushroom gravy

Scotch Fillet 300gms MSA 150-180 day grain-fed 34.5

potato gratin, creamy pepper sauce

T-Bone 400gms MSA 150-180 day grain-fed 36.9

potato mash, steamed greens, red wine jus

Steak Extras: garlic prawns 5.5



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