

\$52 SET MENU

PER PERSON FOR GROUPS OF 4+

STARTERS

A SHARED MIXED PLATTER
WITH OUR FAVOURITES

PORK BELLY (G)

CINNAMON CALAMARI (G)

MOZZARELLA & NAPOLI ARANCINI BALLS (V)

BUFFALO WINGS (G)

POLENTA & PARMESAN CUBES (G) (V)

SHARING

SELECT ANY TWO FOR THE TABLE

MAC 'N' CHEESE (V)

BABY POTATO SALAD WITH
BUTTERMILK MAYO (G) (V)

FRIES WITH OUR SECRET SEASONING (G) (V)

SPICY JALAPEÑO PEPPER
COLESLAW (G) (V)

MAINS CHOOSE ONE PER PERSON

DUO PORK BOARD (G)

Duo of mouth watering slow cooked pulled pork and slow roasted BBQ pork with crackling served with purple pickled horseradish coleslaw, house made jalapeño pepper coleslaw and mini corn tortillas (5).

200G AGED ANGUS RUMP STEAK (G) (D)

Australian grass-fed MSA certified Angus rump steak, cooked medium-rare and served with fries and mixed leaf salad. With your choice of condiment.

QUINOA, HALLOUMI, BLACK RICE
& ROASTED VEGETABLE SALAD (V) (G) (D+)

Grilled halloumi, char-grilled red capsicum, zucchini ribbons, cherry tomatoes, beetroot, roasted pumpkin, craisins and marinated goats cheese tossed with quinoa grains, black rice and fresh basil, with hummus dressing.

PAN SEARED SALMON (N) (G) (D+)

Pan seared and roasted Australian salmon topped with citrus crème fraîche and laid on a bed of pistachio, craisins and cherry tomato quinoa salad.

DOUBLE FRIED CHICKEN BURGER (G+)

Two Crispy buttermilk battered chicken thighs with jalapeño pepper coleslaw and dijonnaise.

MAN BURGER (G+) (D+)

Grass-fed Australian MSA certified black Angus beef patty, dijon mustard, two pieces of Swiss cheese, a layer of beer battered fries, two more pieces of Swiss cheese, a fried egg, a full middle rasher of bacon and chipotle mayo.

* for a gluten free option, Beer Battered fries can be removed.

GLUTEN FREE BUNS ARE AVAILABLE FOR
AN ADDITIONAL \$2 OR HAVE YOUR BURGER
WRAPPED IN ICEBERG LETTUCE AT NO EXTRA COST.

COCKTAILS CHOOSE ONE PER PERSON

ALFALFA SWITZER

Watermelon, mint, Grand Marnier and Licor 43.

IMPROVED COSMO

Beefeater gin, Grand Marnier, lime, raspberry and pomegranate fresca.

THE NEW MEXICO SWIZZLE

Havana club 3yo, fresh lime juice, mint leaves, house made mint syrup, dash of aromatic bitters and dolin dry.

THE BROOKLYN

Jim Beam rye, dry vermouth, maraschino, px sherry, aromatic bitters and a dash of orange bitters.

DESSERTS ALTERNATING

SALTED CARAMEL &
POPCORN PANNA COTTA (V) (G)

Our classic panna cotta is topped with fresh light popcorn, sticky salted caramel and chunks of homemade honeycomb. The perfect salty-sweet balance.

MILK CHOCOLATE GANACHE (V) (G)

A silky milk chocolate and crème fraîche ganache, topped with a freshly made Cointreau Chantilly cream.

HAPPY HOUR 5-7PM & 8-10PM MON-SAT FROM 11AM SUNDAY

\$6 SCHOONERS* • \$6 BOTTLED BEER* • \$5 GLASS OF HOUSE WINE* • \$12 JUGS* • \$7 SPIRITS* • \$12 COCKTAILS*

*SELECTED