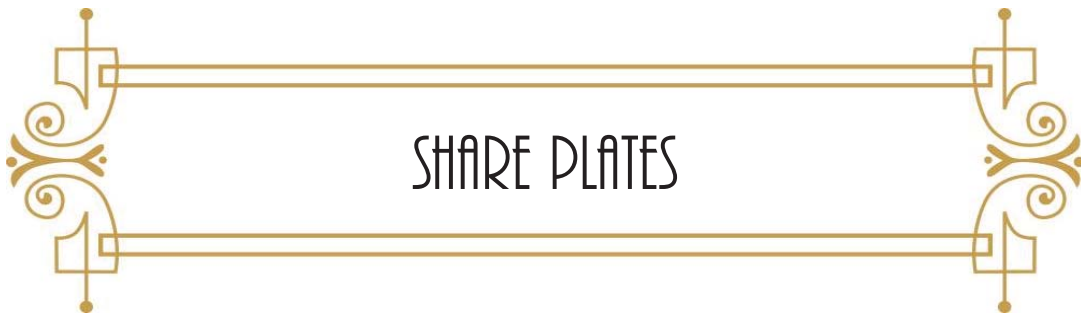




## PIZZAS AND BREADS

Crusty Bread, garlic & herb butter (V)	\$7.50
Baked Flat Bread, hummus, dukkha, olive tapenade (V)	\$13.50
Pizza Margherita, tomato, buffalo mozzarella, basil (V)	\$18.00
Pizza Bianco, confit garlic, chilli, rosemary, potato, rocket (DF)(VG)	\$20.00
Pizza Rustica, tomato, mozzarella, shaved prosciutto, rocket	\$20.00
Pizza Capricciosa, tomato, mozzarella, ham, bacon, olives, capers, anchovies	\$22.00
Pizza Pepperoni, tomato, mozzarella, pepperoni, chilli	\$22.00
Pizza Mafioso, mozzarella, pepperoni, cabanossi, mushroom, olives, garlic, chilli	\$24.00



## SHARE PLATES

Fresh Coffin Bay Oysters, natural, kilpatrick or shallot vinaigrette (GF) (DF)	Each	\$3.50
Beer Battered Fries, chipotle aioli, tomato relish (V) (DF)		\$9.00
Sweet Potato Fries, aioli, tomato relish (V) (DF) (GF)		\$10.00
Onion Rings, battered, smoked chilli dusted, bacon relish (vegetarian available)		\$9.00
Salt & Pepper Dusted Calamari, chipotle aioli, lemon (GF) (DF)		\$16.00
Hot and Spicy Buffalo Wings, blue cheese sauce		\$18.00
Rorkes Jalapeno Poppers, sour cream and chive dip (V)		\$16.00
Chilli and Lime Beef Spring Rolls, Nam-Jim dipping sauce		\$18.00
Beef Nachos, beans, guacamole, sour cream, cheese, jalapenos (GF) (vegetarian available)		\$18.50

*Please see daily specials board or ask our friendly staff*

(GF) Gluten Free (V) Vegetarian (VG) Vegan (DF) Dairy Free



## MAIN PLATES

250gm Beef Burger, bacon, sliced tomato, cheese, relish, lettuce, brioche bun, chips, aioli	\$26.00
Ocean Fish, Asahi Black <i>beer battered or grilled</i> , sweet potato fries, slaw, tartare (DF)	\$28.00
Chicken Parmigiana, fried tenderloins baked in Napoli sauce, mozzarella, parmesan, chips	\$28.00
Burrito Bowl, red beans and rice, peri-peri chicken, lettuce, chipotle aioli (vegetarian available)	\$27.00
Crispy Skin Barramundi, fennel and potato salad, olive tapenade (GF) (DF)	\$32.00
Duck and Mushroom Ragout, tomato, pappardelle pasta, pecorino	\$29.00
Grilled Lamb Rump and Haloumi Salad, roast tomato, spiced eggplant (GF)	\$30.00
Cauliflower lightly fried, basil and tomato salsa, hummus, dukkah, rocket (GF) (DF) (VG)	\$23.00
Garlic Prawns in a sizzling skillet, served with salad and sweet potato chips (GF)	\$29.00
Mixed Leaf Salad, cucumber, walnuts, feta, cherry tomatoes, lemon dressing (GF)	\$9.00
<i>Add chicken and avocado</i>	\$14.00
<i>Add prawn and chilli</i>	\$18.00
<i>Add tofu and mushrooms</i>	\$16.00



## FROM THE GRILL

*All grill items served with fries, salad, red wine jus, aioli*

350gm Sirloin,	<i>Kilkoy, grain finished, QLD</i>	\$35.00
500gm Rib Eye,	<i>Nolan's private selection, grass fed, yearling, QLD</i>	\$47.00
250gm Eye Fillet,	<i>King Island, grass fed, TAS</i>	\$39.00
400gm Wagyu Rump	<i>Diamanta, QLD, MBS 5+</i>	\$44.00
350gm Pork Rack,	<i>Murry River, free range, NSW`</i>	\$29.00
200gm Kangaroo Striploin	<i>Orroroo, SA</i>	\$33.00
Buffalo Sausages x 3	<i>NT Buffalo, by Holco Fine Meats</i>	\$19.00
220gm Lamb Rump	<i>Marinated in garlic and rosemary, VIC</i>	\$31.00



# CHEESE

*Artesian purveyors of fine cheeses showcasing each country's finest*

50gm each, served with quince paste, lavosh, apple, relish \$12.00 each  
\$30.00 for 3

Le Marquis Brie	France	
Mauri Cave Taleggio	Italy	
Bleu d’Avergine	France	
Blarliath Cheddar	Scotland	Aged 9 months
Queso Manchego	Spain	Aged 12 months
Gruyere	Switzerland	Aged 12 months



# SWEETS

Chocolate Brownie, vanilla ice cream , chocolate ganache (GF)	\$10.00
Ice Cream Sundae, berry coulis, wafer biscuit, chopped nuts	\$10.00
Salted Caramel Ice Cream & Macadamia Cookie, caramel sauce, strawberries	\$10.00