

the kitchen

Our Philosophy: 'Paddock To Plate'

We support local farmers, growers and food producers as we come from the land ourselves and we follow the works of the Weston A. Price Foundation for traditional eating and drinking.



burgers . . . served with hot chips

Earth Burger 19.50 (V, Veg)

Homemade Veggie Pattie, Caramelised Onion, Tomato, Tomato Relish, Slaw

The Funky Chicken Burger 22

Chilli Marinated Chicken Thigh, American Style Cheese, Relish, Aioli

You're Better on Beef Burger 22

Beef Pattie, Caramelised Onion, American Style Cheese, Aioli, Tomato, Lettuce

pizzettes . . . 9 inch pizzas

Margherita 14

Tomato, Bocconcini, Basil

Garden Party 14 (V, Veg Option)

Tomato, Cheese, Spring Onion, Capsicum, Olives, Caramelised Onion, Nap Sauce

Four Cheese 14 (V)

Mozzarella, Parmesan, Bocconcini, Blue, Garlic Butter Base

Hawaiian 15

Ham, Pineapple, Mozzarella, Bacon, Nap Sauce

Chilli Chicken 15

Marinated Chicken, Chorizo, Parmesan, Jalapenos, Spring Onion, Hot Sauce

Marty's Meat 15

Chorizo, Bacon, Ham, Chicken, Capsicum, BBQ Sauce

something else

Grazing Board 30 (*GF) Good for 2 People

Cheddar, Creamy Feta, Smoked Kangaroo, Serrano Ham, Marinated Olives, Chutney, Cashew Nuts, Olive Bread

Greek Salad 15 (V, Veg, *GF)

Lettuce, Tomato, Feta, Cucumber, Olives

Bruschetta 15 (V, Veg)

Tomato, Red Onion, Basil
+ Prosciutto 5

Hot Chips with Aioli 8

meat of the month

Please check board for burger and pizza featuring meat of the month

kids

Chicken Strips and Chips 10

Hawaiian Pizza 10

drinks

We have 16 rotating **cider** and **beer** taps
Please check board for our current tap list

Other drinks:

Red and White Wine

Cold pressed Juices

Fermented Probiotic Beverages

please order at the bar and bring your table number

V = Vegetarian, Veg = Vegan

*GF = Gluten Free Option 2.50

Please advise when ordering if there are any other allergies or dietary requirements.

Not all ingredients used may be listed.