

## LUNCH & DINNER MENU

### SNACK SIZE

#### Garlic Bread \$9.5 (GFO + \$2)

Sliced ciabatta, toasted with garlic butter

#### Cheesy Garlic Bread \$10.5 (GFO + \$2)

Sliced ciabatta, toasted with garlic butter and mozzarella cheddar

#### Crispy Chips \$10 (GF)

Aioli & tomato sauce

#### Seasoned Wedges \$11

Sour cream & sweet chilli

#### Loaded Chips \$18 (GFO VO)

Gluten free chips, loaded with BBQ pulled pork, jalapenos, tomatoes, sour cream and melted cheddar cheese

### SOMETHING SMALL

#### Spinach and Basil Arancini \$18 (V)

Baby spinach, basil, cheddar and mozzarella cheese served with nap sauce

#### Corn Ribs \$16 (V GF)

Sweet corn marinated in smokey paprika, garlic and clarified butter, chargrilled and served with creamy siracha sauce

#### Tennessee Wings \$18 (GF DF) 🌶️

Crispy chicken wings with Tennessee spice rub served with jalapeno mayo

#### Pork Tacos \$18

Warm flour tortillas, barbecued pulled pork, pineapple salsa, lime aioli

#### Salt and Pepper Squid \$19

Battered & seasoned with salt and pepper served with lime aioli

#### 300g Meaty Riblets \$29 (GF DF)

Sous vide and roasted pork ribs, honey, soy, ginger, garlic, star anise and tomato purée

GF = Gluten Free  
GFO = Gluten Free Option  
DF = Dairy Free  
🌶️ = Spicy Heat



### SOMETHING MORE

#### Risotto Verde \$28 (V GF VVO)

Basil, baby spinach and broccoli puree, butter and parmesan cheese

#### Chicken Parmigiana \$28

House made crumbed chicken breast topped with nap sauce & cheese  
Served with chips and salad

#### Fish & Chips \$26 (GFO)

Beer battered Hake fillets, chips, salad & aioli

#### Cauliflower Steak \$25 (GF DF VV)

Spiced roasted cauliflower, charred cherry tomatoes & sweetcorn gremolata

#### Beef Cheek Rigatoni \$35

Braised beef cheek, baby spinach, rigatoni pasta & parmesan cheese

#### Octopus \$32 (GFO DF)

Charred octopus with smokey paprika, sweet potato puree, charred shallots, sobrasada and nut free dukkah

#### Crab and Prawn Pasta \$34 🌶️🌶️

Blue swimmer crab & tiger prawns with spaghetti, EVOO, zucchini noodles, garlic and red chilli sambal

### SHARE BOARD \$60

2 x Pulled pork tacos 4 x Corn ribs 2 x Spinach & basil arancini  
2 x Buffalo wings 8 x Salt and pepper squid  
Served with siracha, jalapeno mayo, lime aioli, chipotle mayo

V = Vegetarian  
VO = Vegetarian Option  
VV = Vegan  
VVO = Vegan Option

### SALADS

#### Chicken Caesar Salad \$26

Crisp cos lettuce, bacon, parmesan, croutons, anchovies, soft boiled egg & house-made caesar dressing with grilled chicken

#### Pork & Prawn Salad \$26 🌶️

Pork belly & tiger prawn tossed through baby spinach, cabbage, carrot, radish, mint, coriander, sesame seed & fried shallots  
Finished in Thai Nam Jim dressing

#### Spicy Thai Beef Salad \$26 🌶️🌶️

Beef (MR), Asian lettuce, cherry tomatoes, cucumber, coriander, mint, red onion, and Thai chilli lime dressing

### STEAK

#### 300g Sirloin \$38

100 day grain fed. Served with fresh garden salad, chips and your choice of sauce

Mushroom, Garlic, Pepper, Red Wine Jus  
Garlic Herb Butter, or Chilli Sambal

#### Lamb Racks \$48

Roasted lamb racks (MR) with fondant potato, charred broccolini and rosemary jus

## OPEN DAILY 11:00AM-9:00PM

### BURGERS (GFO + \$2)

#### Principal Burger (GFO) \$27

200g beef patty, bacon, cheese, pickles, tomato, lettuce, American mustard, tomato sauce, aioli, sesame seed bun & chips + sauce

#### Chicken Burger \$27

Fried buttermilk chicken breast, cheese, pickles, chipotle coleslaw, sesame seed bun & chips + sauce

#### Potato Rosti Burger \$25 (V GFO)

House made potato rosti with caramelised onion, tomato-capsicum salsa, cheddar, cos lettuce and tomatoes, sesame seed bun & chips + sauce

#### Steak Sandwich \$27

150g porterhouse steak, tomato and capsicum relish, fried onion, baby spinach, cheddar cheese, Turkish panini & chips + sauce

### SIDES

#### Garden Salad \$8.50

#### Mixed Veg \$9.50

#### Add Chicken \$7

#### Add Prawns \$7

#### Extra Sauces \$2.5

Mushroom, Garlic, Pepper,  
Garlic Herb Butter or Chilli Sambal

#### Red Wine Jus \$4

### DESSERTS

#### Panna Cotta \$14

Raspberry and honey panna cotta with chia pudding and strawberries

#### Sticky Date Pudding \$14

Warm sticky date pudding, butterscotch sauce and vanilla ice cream.

**Chocolate Mousse (GF) \$14**  
Chocolate mousse, dulce de leche, chocolate soil and strawberries