

STARTERS

Panko Crumbed Haloumi (x5) (GF, V) \$17

Double crumbed and fried haloumi slices served on salad greens with lemon and olives

Salt and Pepper Squid (GF) \$18

Served with fresh lemon wedges and aioli on a bed of leaves

Cheeseburger Sliders (x3) \$18

Mini brioche rolls, with beef patty, mozzarella, pickles and tomato chutney

Chicken Pate (GFA) \$19

House made Brandy and butter chicken livers blended with soft herbs topped with red wine jelly served with cheddar and lavosh

Dips & Olives (GFA, V) \$18

Hommus & Roasted Capsicum dips paired with mixed Australian olives and toasted flatbread

Arancini (x3) (V) \$19

Pumpkin & sage housemate arancini with aioli

Chicken Skewers (x3) (GF) \$19

Three chicken breast skewers marinated with garlic, lemon & turmeric, served with tzatziki

Lamb Skewers (x3) (GF) \$20

Three skewers marinated with olive oil, garlic, sun-dried tomato and oregano

Duck Spring Rolls (x4) \$19

Four spring rolls served with sweet chilli sauce

Pakorras (x7) (VG, GF) \$18

Fine julienne vegetables bound in besan flour with cumin & toasted coriander, fried and served with tomato chutney

Hasselback Chorizo and Cheddar Cheese (GF) \$18

Baked chorizo sausage served on a small salad with Australian cheddar and lavosh

A PLATTER OF ANY THREE OF THE ABOVE FOR \$50

Ciabatta Garlic Bread \$10

Add mozzarella cheese \$3

Toasted Bread Rolls 2 rolls \$3.5 / 4 rolls \$6.5

Garlic Flat Bread (VGN) \$11

Grilled and brushed with lightly seasoned confit garlic oil sprinkled with parsley

Cured Meats (GF) \$25

Prosciutto, sopressa, and shaved ham served with olives and crackers

Cheese Plate (2 - 4 ppl) \$29

Australian cheddar, brie and blue cheese served with quince paste, onion jam, red wine figs, fresh pear and lavosh

Bangers and Mash (GF) \$25

Slapes thick beef sausages served on creamy mash topped with onion gravy and peas

Salt and Pepper Squid (GF) \$25

Lightly dusted, gluten-free seasoning, fried and served with chips, salad, lemon wedge and aioli

Ale Batter Barramundi \$25

Fresh battered Barramundi fillets served with chips, salad, lemon wedge and aioli

Lemon Peppered Grilled Barramundi \$25

Served with chips, salad, lemon wedge and aioli

Chicken Breast Schnitzel 300g \$25 / Parmi \$28

Butterflied and double crumbed chicken breast served with chips, salad and choice of standard sauce

Porterhouse Beef Schnitzel 300g \$28 / Parmi \$31

Twice crumbed and fried with chips, salad and choice of standard sauce

Sweet potato chips available for \$1

PUB FAVOURITES



SALADS

Basil Chicken Salad (GF) \$26

Pan seared chicken tenderloin tossed with tomato, cucumber and salad greens topped with a chilli mango salsa

Haloumi Salad (GF, V) \$26

Twice crumbed and fried haloumi served with roast capsicum, olives, fresh tomato and cucumber with a peach, passion fruit red wine vinaigrette

Pumpkin, Pear and Pinenut (V, VGNA) \$27

Roasted pumpkin, fresh pear and raw pine nuts tossed with chunky parmesan, herb croutons mixed salad leaves and white balsamic vinaigrette

BURGERS

Pulled Pork \$25

Pork shoulder slow cooked with house made barbecue marinade, apple and carrot slaw with crispy onion rings, lettuce and tomato on a ciabatta burger roll with a side of chips and tomato sauce

Loaded Beef \$28

House made burger Pattie stacked with cheddar, bacon, egg, caramelised onion, lettuce, tomato topped with ketchup on a ciabatta burger roll with a side of chips and tomato sauce

Aussie Vegan \$24 (VGN)

Australian made plant based vegan pattie pan grilled, layered with slices of beetroot, pineapple tomato and lettuce topped with South Australian tomato chutney, whole grain mustard on a vegan roll with a side of chips and sauce

Mega Schnitzel Burger \$28

300gm chicken schnitzel with bacon, avocado, lettuce, tomato, chipotle aioli on a ciabatta roll with a side of chips and tomato sauce

Sweet potato chips available for \$1 | GF rolls available for \$1

Vegan Eggplant Schnitzel (GF) \$24 / Parme \$28

Crumbed slices of eggplant served with sweet potato chips, salad and vegan gravy (standard sauces available upon request)

Vegetable Lasagne (VGN) \$28

Sliced zucchini, eggplant and roast capsicum layered between Napoletana sauce and house made vegan béchamel baked with vegan cheese, served with salad & chips

Confit Vegetable Stack (VGN) \$29

Medley of shallot, beetroot, potato, parsnip and turnip slow cooked in olive oil with hints of garlic, fennel seed, cumin and soft herbs on top of a Smokey eggplant purée with chargrilled zucchini drizzled with sticky balsamic

Vegetable Curry \$24

Toasted garam masala sautéed with tomato and seasonal produce served with basmati rice, yoghurt and pappadum

VEGETARIAN

Lamb Shank (GF) \$33

Slow cooked in red wine gravy with carrot, celery and onion served on a lemon risotto and topped with steamed asparagus spears

280g Eye Fillet (GF) \$45

Char grilled and baked with potato purée, garden salad and red wine jus

Welli Mixed Grill \$37

150gm sirloin steak, thick barbecue beef sausage, frenched lamb cutlet and a rasher of bacon served with a runny egg and herb roasted mushroom, chips with a choice of standard sauce

Prawn and Chorizo Linguine \$27

Chorizo pieces with chilli, lemon and garlic in a white wine butter sauce with olive, tomato slivers and baby spinach

Chicken Breast Risotto (GF) \$26

Pan fried with bacon and deglazed with white wine and vegetable stock, with slivered tomato, spring onion, parsley and spinach finished with Butter and Parmesan

Crispy Skin Salmon (GF) \$33

On steamed asparagus tossed in lemon and garlic dressing with a rocket, apple, chickpea salad

Confit Duck Leg \$32

Slow cooked in duck fat, with thyme, black pepper and served on a beetroot puree with kale, fetta and walnut salad

MAINS

Chips - sml \$9 / lge \$11.50

Sweet Potato \$13

Onion Rings \$13

Steamed Vegetables \$11

Garden Salad \$11

Garlic Roasted Portobello Mushroom \$6

Bearnaise, Jus or Garlic Butter \$3

Garlic Cream Sauce \$6.50

Add **Prawns \$7.50**

Standard Sauces \$3

Mushroom / Pepper / Dianne / Gravy

SIDES

