



SNACKS

Garlic & Herb Bread (v)	\$8
Cheesy Garlic Bread (v)	\$10
Vegetable Spring Rolls (df, ve)	\$13
With cucumber pickle, sweet chilli dip	
Arancini Balls (v)	\$15
Alexandrina romano, tomato sugo, rocket	
Tear & Share (v)	\$17
Trio of dips, Arkwright Estate Olives, toasted pitta	
Southern Fried Chicken Wings	(0.5kg) \$12
Tossed in a choice of Frank's RedHot®	
Original sauce or Lillie's Q Smoky BBQ sauce	(1kg) \$22
Shoestring Fries (gf, df, ve)	\$10
With tomato ketchup	
Seasoned Potato Wedges (v)	\$12
With sour cream & sweet chilli	

BURGERS & SANDWICHES

[gf option available]

Beef Burger *Made Fresh Daily In Our Kitchen	\$26
Cos lettuce, onion relish, sliced tomato, homemade pickles, grilled bacon, cheddar cheese, aioli & chips	
Southern Fried Chicken Fillet Burger	\$23
Lettuce, sliced tomato, grilled bacon, chipotle aioli, & chips	
Vegan 100% Not Beef Burger (df, ve)	\$25
Lettuce, onion relish, tomato, homemade pickles, cheddar style cheese, vegan aioli & chips	
Club Sandwich on Rye	\$22
Lettuce, tomato, avocado, grilled chicken, bacon, fried egg, cheese, aioli & chips	

MAINS

Caesar Salad	\$20
Cos lettuce, bacon, croutons, parmesan, poached egg & our homemade anchovy dressing	
Add Chicken Avocado Smoked Salmon	\$8
Vegan Burrito Bowl (df, ve)	\$22
Steamed rice, vegan con carne, black beans, charred corn salsa, cherry tomatoes, guacamole, toasted tortilla	
Chicken Schnitzel	\$24
With chips, salad, choice of sauce	
[ve option available]	
Chicken Parmigiana	\$26
With chips & salad	
[ve option available]	
Beer Battered Flathead (df)	(1) \$20
With chips, salad & homemade tartare	(2) \$26
Salt & Pepper Dusted Squid (df)	(s) \$20
With chips, salad & aioli	(l) \$26
Linguine Boscaiola - The Woodman's Pasta	\$24
Port Elliot Butcher's smokey bacon, sautéed Swiss brown mushrooms, white wine, cream & parmesan	
Red Wine Braised Lamb Shank (gf)	(1) \$28
With mashed potato, broccolini	(2) \$36
Chargrilled Chicken Breast (gf, df)	\$28
With roasted pumpkin puree, chorizo, green peas, crispy sage, paprika cream sauce	
Seared Atlantic Salmon (df)	\$32
Sautéed baby spinach, sundried tomatoes, capers, toasted chickpeas & pearl couscous	
250g Chargrilled Sirloin Steak (gf, df)	\$42
chat potatoes, broccolini & choice of sauce	

SIDES

Mixed Garden Salad (gf, df, v)	\$16
Lettuce, cucumber, tomato, radish & onion	
Steamed Green Vegetables (gf)	\$18
With anchovy butter, toasted pine nuts	
Fried Chat Potatoes (gf, df, v)	\$12
With paprika & rosemary salt, chipotle aioli	
Extra Sauces	\$6
Gravy Peppercorn Mushroom Diane	

DESSERTS

Warm Chocolate Brownie	\$13
With chocolate fudge sauce & vanilla ice cream	
Cardamom Panna Cotta (gf)	\$13
Burnt oranges, toasted pistachio	
Lemon Sorbet (gf)	\$13
Brandy snap, fresh berries	
Ice Cream Sundae	\$13
Vanilla ice cream, chocolate or strawberry topping, chocolate wafer, whipped cream, toasted peanuts & the cherry	
Affogato	\$10
Double espresso shot, vanilla ice cream	
Add your choice of liqueur	
Baileys Cointreau Kahlua Frangelico	\$8

If you have specific dietary requirements or food allergies of concern, please talk to our staff prior to ordering and we will do our best to accommodate your needs.