



TO START OR SHARE

WARM LOCAL OLIVES (V/GF)	\$ 6
SOURDOUGH (V) olive oil, balsamic	\$ 6
MIXED CHARCUTERIE sopressa, ham, olives, cheese, sourdough	\$ 20
CHEESE SELECTION quince paste, nice pickles, lavosh	\$ 20
PUMPKIN & SAGE ARANCINI (VO) tomato sugo, parmesan	\$ 12
FRANK'S HOT SAUCE CHICKEN WINGS kewpie mayo	\$ 12
SEASONED POTATO WEDGES (VO) sweet chilli sauce, sour cream	\$ 10
BOWL OF CHIPS (VO) mitani chicken salt, aioli	\$ 10

SEAFOOD

COOPERS BEER BATTERED FLATHEAD chips, salad, tartare	\$ 22
CAJUN SALT & PEPPER SQUID chips, salad, chipotle aioli	\$ 22
MISO GLAZED SALMON (GF) roast mushrooms, bok choy, crisp shallots	\$ 25



SCHNITZELS

FREE RANGE CHICKEN BREAST	\$ 20
BEEF PORTERHOUSE	\$ 20
EGGPLANT (VO)	\$ 18

with

CHIPS & SALAD /

ROAST POTATO, BROCCOLINI, PEAS (GF)

+

CHOICE OF SAUCE /
TOPPING

PARMI tomato sugo, ham, mozzarella	\$ 4
SPICY ITALIAN tomato sugo, sopressa, chilli, mozzarella	\$ 4
HAWAIIAN tomato sugo, ham, pineapple, mozzarella	\$ 4

BURGERS

served with chips

AMERICAN CHEESE lettuce, tomato, american cheddar, pickles, ketchup, mustard	\$ 18
CHICKEN lettuce, pickled carrot & spanish onion, chipotle aioli	\$ 18
HALLOUMI tempura eggplant, roasted capsicum, lettuce, green tomato pickle	\$ 18



SALADS

CHICKEN CAESAR grilled chicken, bacon, lettuce, sourdough croutons, egg, anchovies	\$ 18
ROAST VEGGIE (V) pumpkin, beetroot, pearl couscous, almonds, rocket, lemon sumac drizzle	\$ 18

CHARGRILL

LEMON & OREGANO CHICKEN BREAST (GF)	\$ 22
250GM SIRLOIN (GF)	\$ 28
400GM T-BONE (GF)	\$ 36
1.5KG TOMAHAWK STEAK (pre-order only)	\$ 100

with

CHIPS, SALAD, CHOICE OF SAUCE /

BRUSSEL SPROUTS, GARDEN PEAS, BRAISED
CABBAGE, ONION (GF) /

SCALLOPED POTATOES, BROCCOLINI, STEAK
BUTTER (GF)

sauces (GF)

histo chilli gravy (V), traditional gravy (V), mushroom,
pepper (V) or fresh lemon

DIETARIES please advise staff
GF - GLUTEN FREE
V - VEGAN
VO - VEGAN ON REQUEST