

## GRAZE

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<b>Garlic Bread</b>	12
Damper rolls, confit garlic & rosemary butter (v)	
<b>Mushroom &amp; Ricotta Bruschetta</b>	15
Sautéed mushrooms, jersey milk ricotta, chives (v)	
<b>Local Warmed Olives</b>	9
Kalamata olives, citrus, spices, fresh parsley (vegan)	
<b>Apple Wood Smoked Salmon Rilette</b>	17
Sour cream, pickles, toasted bread	
<b>Fried Chicken Wings</b>	15
Lemon & aioli	
<b>Pork &amp; Pistachio Terrine</b>	16
Pickles, mustard, toasted bread (df)	
<b>Beef Bresaola</b>	17
Aged, cured, shaved beef, parmesan, toasted Fawk Foods sourdough	

## COUNTER

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<b>Cheeseburger</b>	19
Grain fed beef pattie, grilled onion, lettuce, tomato, burger cheese, milk bun, fries, aioli	
<b>Classic Chicken Schnitzel</b>	24
Tomtato & mixed leaf salad, fries (df)	
<b>Steak Frites (250g Rump)</b>	28
Fries, jus, béarnaise, mixed leaves (gf)	
<b>Pork &amp; Apple Sausages</b>	20
Crushed potatoes, fried bacon, grilled onion jus, parsley (gf)	

## MAINS

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<b>Smoked Ham &amp; Pea Soup</b>	15
Sourdough roll (df)	
<b>Salad Of Grilled Chicken</b>	24
Roast pumpkin, green beans, oak leaf lettuce, hazelnut vinaigrette	
<b>Cherry Wood Smoked Berkshire Pork</b>	29
Roast potatoes, steamed greens, apple sauce (gf) (df)	
<b>Market Fish (200g)</b>	27
Green beans, burnt butter, hazelnuts (gf)	
<b>Grass-fed Rib Eye (350g)</b>	38
Potato gratin, green beans, jus (gf)	

## SHARE

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<b>Local Lamb (2-3 people)</b>	78
Slow cooked and glazed lamb leg, crushed potatoes, green beans tossed in olive oil and sourdough bread (gf)	

## BOWLS

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<b>Grain Bowl</b>	18
Roasted local pumpkin salad, pepitas & grains, smoked Udder Farm yoghurt (v)	
<b>Super Bowl</b>	18
Oyster mushrooms, local pecans, charred kale, broccolini (vegan)	
<b>ADD - Marinated Grilled Chicken</b>	6

## SIDES

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<b>Fries (v)</b>	8
<b>Green Beans Tossed In Olive Oil (v)</b>	9
<b>Sourdough (v)</b>	3

## KIDS

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<b>Cheeseburger</b>	12
Fries	
<b>Grilled Chicken</b>	12
Fries & mixed leaves (df)	
<b>Market Fish</b>	14
Fries & mixed leaves (df)	

## DESSERT

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<b>Yoghurt Panna Cotta (v)</b>	15
Spring berries, fresh mint, local pecans (v)	
<b>Chocolate Mousse (v)</b>	18
Roasted hazelnuts, strawberries (v)	
<b>Cheese Board (v)</b>	25
<b>Vanilla Bean Ice Cream Scoop (v)</b>	3

## SAUCES

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<b>Aioli</b>	2.5
<b>Béarnaise</b>	2.5
<b>Dijon</b>	2.5
<b>Gravy</b>	2.5
<b>Jus</b>	2.5

## BEERS [ on tap ]

			ABV	286	425	560ml
<b>Foghorn Brewery</b>	Hunter	<b>Kolsch</b>	4.5%	7	9	11
<b>Foghorn Brewery</b>	Hunter	<b>Ginger &amp; Chilli Beer</b>	4.5%	7	9	11
<b>Foghorn Brewery</b>	Hunter	<b>Vanilla Milk Porter</b>	4.5%	7	9	11
<b>Foghorn Brewery</b>	Hunter	<b>Bock</b>	6.0%	7	9	11
<b>Foghorn Brewery</b>	Hunter	<b>Lager</b>	4.8%	7	9	11
<b>Foghorn Brewery</b>	Newcastle	<b>Newy Pale Ale</b>	4.5%	7	9	11
<b>Foghorn Brewery</b>	Newcastle	<b>Young Americans IPA</b>	6.8%	8	10	12
<b>Foghorn Brewery</b>	Newcastle	<b>Dad's with Prams NZ Pale Ale</b>	2.4%	5.6	6.5	8.5
<b>Sauce Brewing Co</b>	NSW	<b>Peach Sauce Berliner Weisse</b>	4.0%	7	9	11
<b>Sauce Brewing Co</b>	NSW	<b>Piss-Weak Sauce Session IPA</b>	3.5%	6.5	8.5	10.5
<b>Sparkke</b>	SA	<b>Apple Cider</b>	5.0%	7	9	11
<b>Sparkke</b>	SA	<b>Hard Lemonade</b>	3.5%	6.5	8.5	10.5
<b>Jetty Road Brewery</b>	VIC	<b>XPA</b>	5.2%	7	9	11
<b>Tooheys New</b>	NSW	<b>Lager</b>	4.6%	5.6	6.5	9
<b>XXXX Gold</b>	QLD	<b>Lager</b>	4.4%	5.6	6.5	9
<b>Beer Paddles</b>						16
<b>Tastings</b>			<b>Any four beers</b>			4
			<b>Try any of our four beers</b>	200ml		

Looking for more? Ask what cans we have in the fridge.

## SPARKLING

			GLASS	BOTTLE
<b>Briar Ridge Pinot/Chardonnay</b>	Mount View / Hunter Valley NSW			75
<b>Chandon</b>	Yarra Valley VIC			70
<b>Petersons House Pink Blush</b>	Hunter Valley NSW		11	50
<b>Tulloch Verscato</b>	Hunter Valley NSW		10	45

## WHITE WINE

			GLASS	BOTTLE
<b>Allandale Pinot Gris</b>	Hunter Valley NSW		10	45
<b>First Creek Sem Sav Blanc</b>	Hunter Valley NSW		8	30
<b>Margan Chardonnay</b>	Hilltops NSW		10	40
<b>Pokolbin Eestate Riesling</b>	Hunter Valley NSW			45
<b>Stomp Verdelho</b>	Hunter Valley NSW		7.5	35

## RED WINE

			GLASS	BOTTLE
<b>Briar Ridge Cab Sav</b>	Mount View / Hunter Valley NSW			47
<b>First Creek Shiraz</b>	Hunter Valley NSW		10	35
<b>Glandore Tempranillo</b>	Hunter Valley NSW			65
<b>Margan Cab Sav</b>	Hilltops NSW		8	30
<b>Scarborough Pinot Noir</b>	Hunter Valley NSW		11	50
<b>Tintilla Merlot</b>	Hunter Valley NSW			65