

dinner

starters/sharing

pork belly bites 22.0 **gf**

sticky chili caramel pork belly bites w pickled ginger and garlic aioli

heirloom bruschetta 16.0 **v gfa** 4.0

mixed heirloom tomatoes, goats cheese, crisp basil, truffle oil on toasted sourdough

house smoked lamb ribs 20.0 **gf**

tender smoked lamb ribs in a bbq mint sauce

garlic & cheese crust 16.0 **v gfa** 6.0

confit garlic and cheese crust w rosemary salt

baked brie 20.0 **v gfa** 4.0

oven baked brie topped w walnuts & honey served w crusty bread

nachos 24.0 **gf v**

choice of chicken, beef, crispy pork belly, vego w house made beans, avocado, cheese, jalapeno, tomato salsa and charred spring onion sour cream

popcorn chicken 18.0

fried popcorn chicken pieces w a honey chili glaze and sweet chili aioli

chips 6.0/12.0 **gf**

straight cut chips w your choice of sauce add gravy 2.0

mains

pork belly 34.0 **gf**

chinese five spice pork belly, steamed bok choy and beans on coconut cauliflower rice w chili caramel glaze

baked caprese chicken 36.0 **gf**

sous vide chicken breast, baked in a rich napoletana, heirloom tomatoes, provolone, olives, basil, crispy potatoes, buttered spinach

canneloni 36.0

parmesan, ricotta and blue cheese stuffed cannelloni shells, served on a smoked and braised lamb ragu with green peas

moroccan spiced snapper 36.0 **gfa**

grilled snapper, couscous green bean and almond salad, charred broccolini, pickled red onion, pomegranate, coconut harissa sauce

house smoked pork ribs 48.0 **gf**

500 g smoked pork ribs in a sticky raspberry chipotle sauce, cornbread, loaded jacket potato

chicken schnitzel 28.0

panko crumbed schnitzel w chips and salad choice of gravy/pepper/diane, or parmi 2.0

gnocchi 32.0 with chicken 35.0 **v**

spanish onion, zucchini, eggplant, mushrooms, spinach in a creamy sundried tomato pesto


steak (see specials board)

our chefs are constantly changing our steak dish based on market availability, and seasonality

gf – gluten free


gfa – gluten free available

v - vego

 – smoked

10% surcharge on public holidays

pizzas

smoke lovers 28.0 gfa 6.0 

pork meatballs, smoked chicken, brisket, pulled lamb, smoked tom relish

brisket 27.0 gfa 6.0 

beef brisket, onion, bacon, american cheese finished w chipotle aioli and shallots

chicken and brie 26.0 gfa 6.0

chicken, bacon, onion, brie, avocado, sweet chili aioli

prawn 28.0 gfa 6.0

spanish onion, chorizo, cherry toms, capsicum, spinach, red pesto mayo

also available gfa 6.0

vego; tropical; pepperoni; supreme; cheese

salads

prawn salad 30.0 gfa

harissa spiced prawns, couscous, spanish onion, beetroot, chickpeas, w goats cheese, rocket and a lemon dill dressing

smoked chicken salad 28.0 gfa 

house smoked chicken breast, roast eggplant, pickled red onion, roast zucchini, caps, crispy prosciutto, goats cheese and red pesto mayo

vego salad 24.0 v gfa


roasted zucchini, halloumi, rocket, carrot, whipped feta, chickpeas, couscous, pumpkin puree, blistered toms, pomegranate reduction

burgers

all burgers are served with chips

beef burger with the lot 27.0 gfa 4.0

beef pattie, house made pickles, oak lettuce, cheese, tomato, bacon, pineapple, beetroot, garlic aioli, bbq sauce

brisket burger 27.0 gfa 4.0 


house smoked brisket, coleslaw, american cheese, pickles, chipotle bbq sauce

smoked chicken burger 26.0 gfa 4.0 

house smoked chicken, raspberry chipotle glaze, tomato, rocket, provolone, pineapple, avo, mustard pickle sauce on a cuban roll

fish tacos 25.0

crispy lifting fog battered barramundi fillets, avocado, tomato corn salsa, oak lettuce, fetta, coriander and mustard pickle sauce

meatball sub 26.0 gfa 4.0 

smoked pork meatballs baked in nap sauce, with provolone, spinach, tomato relish and prosciutto

fried chicken burger 25.0 gfa 4.0

crispy fried chicken breast w bacon, coleslaw, cheese, sweet chili aioli

veggie burger 24.0 v gfa 4.0

corn fritter, fried halloumi, oak lettuce, grilled zucchini, avocado, beetroot, red pesto mayo