

dinner

small plates

mac and cheese balls v av 22.0

fried mac and cheese balls topped with chorizo jam w aioli

heirloom bruschetta 20.0 v gfa 4.0

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

garlic & cheese crust 18.0 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, vego, pulled pork w house made beans, avocado, cheese, jalapeno, tomato salsa and charred spring onion sour cream

popcorn chicken 20.0

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

house smoked nuts 8.0 v gf 

housemade beef jerky 11.0 gf

chips 7.0/13.0 gf

straight cut chips w your choice of sauce
add gravy 2.0

mains

french onion chicken 36.0 gf

sous-vide chicken breast in a french onion sauce, mushrooms, broccoli, duck fat potatoes

smoked sausage penne 36.0 

smoked italian sausage, sdt, olives, onion and rocket in a light olio sauce finished with fetta and chili oil

snapper 37.0 gf

macadamia crusted snapper, served with black rice, broccolini, dutch carrots, pickled onion, honey passionfruit glaze.

house smoked pork ribs 46.0 gf 

500g smoked ribs in housemade texas bbq sauce, w bacon potato truffle salad, corn

chicken schnitzel 30.0

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

gnocchi 34.0 v

homemade ricotta gnocchi w green peas, asparagus, mushrooms, spinach in a creamy sauce w truffle oil and goats cheese

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

15% surcharge on public holidays

pizzas

porkypine 28.0 gfa 6.0 

pulled pork, bacon, pineapple, onion, jalapenos, finished with sweet chili aioli

sausage 28.0 gfa 6.0 


smoked italian sausage, duck fat potatoes, rosemary, confit garlic base

brisket 30.0 gfa 6.0 

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

supreme pizza 27.0 gfa 6.0

pepperoni, bacon, mushrooms, caps, olives, onion, pineapple **add anchovies: 2.0**

smokelovers 34.0 gfa 6.0 

pulled pork, brisket, italian sausage, chicken smoked tom relish

chicken and brie 28.0 gfa 6.0

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

also available **gfa 6.0**

meatlovers 27; cheese 22; vego 24; tropical 23; pepperoni 23

salads

smoked salmon salad 32.0 gfa

smoked salmon, wild rice, pinenuts, fried capers, rocket, cherry toms, apple, onion, honey passionfruit dressing

grilled chicken salad 32.0 gf

grilled chicken breast, pickled red onion, roast zucchini, capsicum, crispy prosciutto, goats cheese, red pesto mayo

vego salad 26.0 v gf

roasted pumpkin and potato, blistered toms, black rice, avo, carrot topped w mixed toasted seeds


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v- vego
 – smoked

burgers

all burgers are served with chips

brisket burger 28.0 gfa 4.0 

beef brisket, crispy coleslaw, american cheese, pickles, chipotle bbq, aioli

beef burger with the lot 28.0 gfa 4.0

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

grilled chicken burger 27.0 gfa 4.0

grilled chicken, avo, tomato, rocket, provolone cheese, pineapple on a toasted bagel, mustard pickle sauce

fish tacos 26.0

crispy beer battered barramundi fillets, avocado, corn salsa, pickled onion, oak lettuce, sour cream

pulled pork burger 27.0 gfa 4.0 

smoked pulled pork, apple coleslaw, aioli, pickled onion, pork crackle, bbq sauce

fried chicken burger 26.0 gfa 4.0

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

vegie burger 24.0 v gfa 4.0

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

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