

TAPAS

- Garlic Bread (V)** **\$9.50**
Add Cheese \$2.00
Add Bacon \$2.00
- Bowl Of Chips** **\$10.00**
Served with a side of traditional gravy
- Roasted Chat Potatoes (GF)** **\$16.50**
Roasted chat potatoes in lemon herb with rosemary salt and served with peri peri house aioli
- Italian Chili Arancini** **\$22.00**
House made risotto arancini with chili, parmesan, basil in a panko crumb and served with rocket & tomato relish
- Antipasto Board** **\$36.90**
A selection of cured meats, cheese, pickled veg, house dip & toasted Turkish bread
- Natural Oysters 1 Doz (GF)** **\$49.00**
- Kilpatrick Oysters 1 Doz (GF)** **\$52.00**
Oysters available Friday - Sunday only & subject to availability

HOUSE FAVOURITES

- Butter Chicken (Can be GF)** **\$28.90**
House made Indian butter chicken served with spiced rice, naan bread & raita
- Pork & Fennel Sausages (GF)** **\$26.90**
Gourmet pork and fennel sausages served with creamy garlic mash, broccolini & onion thyme red wine Jus
- Lamb Rump (GF)** **\$36.00**
Grilled rosemary and lemon herb lamb rump, served with lemon herb chat potatoes, broccolini, blistered cherry tomatoes & red wine Jus
- Singapore Beef Stir Fry** **\$29.00**
Tender rump steak strips, Singapore noodles, Asian vegetables tossed in a house Asian soy sauce and finished with sesame seeds & fresh coriander

BURGERS

- Works Burger** **\$28.00**
Beef pattie, cheese, bacon, caramelized onion, lettuce, tomato, beetroot, tomato relish, & aioli on a brioche bun & served with chips
- Southern Fried Chicken Burger** **\$26.00**
Crispy coated southern fried chicken, bacon, peri peri aioli, lettuce, tomato, on a brioche bun & served with chips
- Aromatic Garden Burger (VE)** **\$26.00**
Spice blended peas, broad beans & spinach crumbed pattie on a brioche bun with onion, lettuce, tomato, beetroot, tomato relish & served with chips
- Steak Burger** **\$29.00**
120g Rib fillet, cheese, lettuce, tomato, beetroot, onion, BBQ sauce and served with chips

Gluten Free/Vegan Buns \$3.00

CHICKEN PARMIGANA

- Chicken Schnitzel** **\$24.00**
300g crumbed chicken breast served with chips and salad and choice of gravy; traditional gravy, mushroom gravy, or pepper gravy
- Traditional Parmigiana** **\$27.00**
300g crumbed chicken breast topped with house made Napoli sauce, ham, mozzarella cheese & served with chips and salad
- Mediterranean Parmigiana** **\$28.90**
300g crumbed chicken breast topped with house made Napoli sauce, Mediterranean veg, mozzarella cheese & served with chips and salad
- Spicy Chorizo Parmigiana** **\$29.00**
300g crumbed chicken breast topped with house made Napoli sauce, red onion, jalapenos, chorizo, Mexican spice, mozzarella cheese, franks hot sauce & served with chips and salad

SALADS

- Chicken Caesar Salad** **\$26.00**
Grilled chicken breast, baby coz lettuce, diced bacon, croutons, parmesan cheese, poached egg & house made Caesar dressing
- Roasted Mediterranean Vegetable Salad (GF & V)** **\$26.00**
Roasted Mediterranean veg, spinach, feta, pine nuts, green goddess dressing & balsamic glaze
- Lamb Kofta Salad** **\$29.00**
Lamb Koftas served with Greek salad, pitta bread, raita & fresh lemon

FROM THE SEA

- Seafood Chowder** **\$38.90**
House made creamy seafood chowder with scallops, prawns, calamari, mussels & served with a bread roll
- Lemon Pepper Calamari** **\$29.00**
House panko crumbed lemon pepper calamari served with chips, salad, tartare sauce & fresh lemon
- Skin on Salmon (GF)** **\$38.00**
Pan seared skin-on salmon served with herb chat potatoes, broccolini and finished with dill lemon hollandaise sauce & blistered cherry tomatoes
- Humpty Doo Barramundi (GF)** **\$36.00**
Skin on Australian N.T barramundi served with chips, salad, tartare sauce & fresh lemon
- Battered Barramundi** **\$30.00**
Australian N.T Barramundi, battered in house with Coopers pale ale and served with chips, salad, tartare sauce & fresh lemon

PASTA

- Bolognese** **\$27.00**
Ground beef, house made Napoli sauce, choice of fettuccini or spaghetti & topped with parmesan cheese
- Vegetarian Gnocchi (GF)** **\$28.00**
Potato gnocchi in a house made Napoli sauce, Mediterranean vegetables & topped with parmesan cheese and parsley
- Chicken Carbonara** **\$29.00**
Pan fried chicken, bacon, & onion in a white wine garlic cream sauce, served with fettuccini or spaghetti and topped with parmesan cheese & parsley
- Chicken & Chorizo (GF) Risotto** **\$32.00**
Arborio rice, Spanish Chorizo, & chicken in a white wine garlic herb butter sauce, topped with parmesan cheese & parsley

GRILL

200g Rump (GF)	\$29.90
400g Rump (GF)	\$39.00
300g Scotch Fillet (GF)	\$49.00
Seafood Topper (GF)	\$16.90

Calamari, prawns, & scallops in a white wine garlic cream dill sauce

All steaks are served with chips & salad or creamy garlic mash and vegetables plus your choice of sauce; Traditional gravy, pepper gravy, mushroom gravy

KIDS

Chicken Nuggets & Chips	\$14.00
Cheese Burger & Chips	\$14.00
Spaghetti Bolognese	\$14.00
Fish & Chips	\$14.00
Grilled Chicken & Salad (GF)	\$14.00

Children 12 years and under receive an apple or orange juice with their meal

SIDES

Creamy Garlic Mash (GF)	\$10.00
Served with a side of traditional gravy	
Bowl of Vegetables (GF)	\$13.00
Carrots, beans, broccolini & corn	
Side Salad (GF)	\$10.00
Gravy's & Sauces	\$3.00
Traditional Gravy, Pepper gravy, Mushroom gravy, Aioli, Tartare sauce, Hollandaise sauce, Garlic cream sauce	

COFFEE & HOT DRINKS

COFFEE	CUP	MUG	HOT DRINKS	CUP	MUG	POT
Flat White	\$4.50	\$5.30	Baby Chino	\$2.50		
Long Black	\$4.20	\$5.00	Hot Chocolate	\$5.00	\$5.80	
Cappuccino	\$4.50	\$5.30	Black Tea			\$5.00
Latte	\$4.50	\$5.30	Chamomile Tea			\$5.00
Mocha	\$5.30	\$6.10	French Earl Grey Tea			\$5.00
Americano	\$4.20	\$5.00	English Breakfast			\$5.00
Macchiato	\$4.00	\$4.80	Green Tea			\$5.00
Chai Latte	\$4.60	\$5.40	Peppermint Tea			\$5.00
Dirty Chai	\$5.10	\$5.90	Lemongrass & Ginger Tea			\$5.00
Espresso	\$3.70		Jasmine Tea			\$5.00
Piccolo	\$4.00					
Iced Latte		\$8.00				

WINES

SPARKING

	150ml	250ml	BOTTLE
Aurelia Prosecco 200ml			\$11.50
<i>SOUTH EASTERN AUSTRALIA</i>			
Henkell Trocken 200ml			\$10.00
<i>WIESBADEN, GERMANY</i>			
Craigmoor Brut 200ml			\$11.00
<i>MUDGEE, NEW SOUTH WALES</i>			
The Lane 'Lois' Blanc De Blanc 200ml			\$16.00
<i>ADELAIDE HILLS, SOUTH AUSTRALIA</i>			
Mio Cappello Prosecco			\$45.00
<i>KING VALLEY, VICTORIA</i>			
Yves Premium Cuvee			\$49.00
<i>YARRA VALLEY, VICTORIA</i>			
Josef Chromy NV			\$70.00
<i>RELBIA, TASMANIA</i>			
Piper Heidsieck Brut Cuvee			\$120.00
<i>REIMS, FRANCE</i>			

WHITE

Young Poets Moscato	<i>MUDGEE, NEW SOUTH WALES</i>	\$9.00	\$13.00	\$36.00
Monopolio Pinot Grigio	<i>VENETO REGION, ITALY</i>	\$10.00	\$14.00	\$40.00
Ara Single Estate Pinot Gris	<i>MARLBOROUGH, NEW ZEALAND.</i>	\$9.50	\$13.50	\$38.00
The Lane Sauvignon Blanc	<i>ADELAIDE HILL, SOUTH AUSTRALIA</i>	\$12.00	\$16.00	\$47.00
Pikorua Sauvignon Blanc	<i>MARLBOROUGH, NEW ZEALAND.</i>	\$10.00	\$14.00	\$40.00
Robert Oatley Signature Series Sauvignon Blanc Semillon		\$11.00	\$15.00	\$44.00
Pikes Riesling	<i>CLARE VALLEY, SOUTH AUSTRALIA</i>	\$13.00	\$17.00	\$50.00
Wicks Estate Chardonnay	<i>WOODSIDE, ADELAIDE HILLS</i>	\$10.00	\$14.00	\$40.00
Robert Oatley 'Finisterre' Chardonnay	<i>MARGARET RIVER, SOUTH AUSTRALIA</i>	\$16.00	\$20.00	\$59.00
La Chablisienne Petit Chablis Pas Si Petit	<i>CHABLIS, FRANCE</i>			\$75.00

ROSE

St Aime Rose	<i>CENTRAL RANGES, NEW SOUTH WALES</i>	\$9.00	\$13.00	\$36.00
Marquis De Pennautier	<i>LANGUEDOC-ROUSSILLON REGION, FRANCE</i>	\$10.00	\$14.00	\$40.00
Mirabeau 'Etoile' Rose	<i>CÔTES DE PROVENCE, FRANCE</i>			\$75.00

RED

Quilty & Gransden Merlot	<i>ORANGE, NEW SOUTH WALES</i>	\$9.00	\$13.00	\$36.00
Rockburn 'Devil's Staircase' Pinot Noir	<i>CENTRAL OTAGO, NEW ZEALAND</i>	\$12.00	\$16.00	\$47.00
Oakridge 'YV' Pinot Noir	<i>YARRA VALLEY, VICTORIA</i>			\$59.00
Albert Bichot Beaujolais Villages Chateau De Varennes	<i>QUINCIÉ-EN-BEAUJOLAIS, FRANCE</i>			\$55.00
Robert Oatley Signature Series GSM	<i>MCLAREN VALE, VICTORIA</i>	\$11.00	\$15.00	\$44.00
Bremerton 'Selkirk' Shiraz	<i>LANGHORNE CREEK, SOUTH AUSTRALIA</i>	\$10.00	\$14.00	\$44.00
Hentley Farm 'Villain & Vixen' Shiraz	<i>BAROSSA VALLEY, SOUTH AUSTRALIA</i>			\$68.00
Majella 'The Composer' Cabernet Sauvignon	<i>COONAWARRA, SA</i>	\$11.00	\$15.00	\$44.00

SIMONS CELLAR COLLECTION

RESERVE WHITES

Josef Chromy Pinot Gris	\$52.00
<i>NORTHERN TASMANIA</i>	
Gemtree Small Batch Fiano	\$55.00
<i>MCLAREN VALE, SOUTH AUSTRALIA</i>	
Giesen The Fuder Clayvin Chardonnay	\$70.00
<i>MARLBOROUGH, NEW ZEALAND</i>	
NOW (Nicole Oatley Wines) Chenin Blanc	\$100.00
<i>SWAN VALLEY, WESTERN AUSTRALIA</i>	
Robert Oatley The Pennant Chardonnay	\$149.00
<i>MARGARET RIVER, WESTERN AUSTRALIA</i>	

RESERVE REDS

Rockburn Pinot Noir	\$75.00
<i>CENTRAL OTAGO, NEW ZEALAND</i>	
Cape Mentelle Cabernet Sauvignon	\$90.00
<i>MARGARET RIVER, WESTERN AUSTRALIA</i>	
Chapel Hill Small Batch 'The Vicar' Shiraz	\$105.00
<i>MCLAREN VALE, VICTORIA</i>	
Hentley Farm The Old Legend Grenache	\$110.00
<i>BAROSSA, SOUTH AUSTRALIA</i>	

