



## LIGHTER OPTIONS

|  |    |
|--|----|
| <b>OYSTERS</b> natural or kilpatrick <b>D/F G/F</b>                              | 5  |
| <b>SOUP</b> with house-made bread  | 14 |
| <b>FISH TACOS</b> battered flathead, soft tortilla, coleslaw & tartar sauce (2)  | 18 |
| <b>MAC &amp; CHEESE CROQUETTES</b> roquette salad & smoky bbq sauce (3) <b>V</b> | 18 |
| <b>BEEF CARPACCIO</b> horseradish cream, parmesan & crisps                       | 26 |
| <b>GIN CURED SALMON</b> fennel & roquette salad & salsa verde <b>G/F</b>         | 26 |
| <b>STICKY BBQ PORK RIBS</b> apple slaw   | 28 |

## SALADS

|  |         |
|--|---------|
| <b>CLASSIC GREEK</b> mixed leaves, tomato, cucumber, red onion, fetta, olives & vinaigrette <b>V G/F</b> <i>add grilled chicken</i>                  | 16<br>7 |
| <b>CLASSIC CAESAR</b> cos lettuce, bacon, croutons, parmesan, caesar dressing, poached egg & anchovies* <i>add grilled chicken</i>                   | 20<br>7 |
| <b>ROASTED PUMPKIN SALAD</b> goats cheese, mushroom, walnut, roquette & vinaigrette <b>V G/F</b> <i>add grilled chicken</i>                          | 20<br>7 |
| <b>THAI BEEF SALAD</b> seared beef, cucumber, cos lettuce, onion, tomato, green paw paw, chilli, peanuts, mint, coriander & thai dressing <b>G/F</b> | 28      |

## WOOD FIRE PIZZA BREADS

|   |    |
|---|----|
| <b>GARLIC</b> mozzarella*   | 16 |
| <b>PANCETTA</b> garlic, concasse, rosemary, mozzarella & sea salt *       | 18 |
| <b>PEPPERONI</b> chilli & mozzarella*                                     | 18 |
| <b>POTATO</b> rosemary, bechamel, mozzarella <b>V</b>                     | 18 |
| <b>THE TGB</b> tomato, garlic, fresh basil & buffalo mozzarella <b>V*</b> | 18 |

## GRILL

|   |    |
|---|----|
| <b>COORONG PORTERHOUSE</b> green salad & chips <i>peppercorn, diane or creamy mushroom sauce</i> <b>G/F</b> | 48 |
| <b>COORONG EYE FILLET</b> green salad, pommes frites, café de paris butter <b>G/F</b>                       | 55 |

## PUB CLASSICS

|  |    |
|--|----|
| <b>FISH &amp; CHIPS</b> beer battered local flake, chips, salad & tartar sauce | 28 |
| <i>half serve</i>  | 20 |
| <b>HERB CRUSTED SALT &amp; PEPPER SQUID</b> chips, salad & aioli <b>D/F</b>    | 28 |
| <i>half serve</i>  | 20 |
| <b>SILVERSIDE</b> mash, greens & mustard sauce <b>G/F</b>                      | 29 |
| <i>half serve</i>  | 20 |
| <b>SPICY CHICKEN BURGER</b> kimchi slaw, bacon, cheese, sriracha aioli & chips | 28 |
| <b>CHICKEN SCHNITZEL</b> mash, bacon, peas & gravy                             | 29 |
| <b>CHICKEN PARMIGIANA</b> chips & salad  | 32 |

## MAINS

|   |          |
|---|----------|
| <b>RISOTTO</b> pea, basil, spinach & pecorino <b>V G/F</b> <i>add prawns</i>                                  | 36<br>10 |
| <b>ALMOND CRUMBED CHICKEN BREAST</b> sweet potato puree, chat potatoes, greens & mustard sauce                | 38       |
| <b>HOUSE-MADE GNOCCHI</b> roasted pumpkin, sage, pinenuts & garlic cream <b>V</b>                             | 38       |
| <b>PANKO CRUMBED PORK CUTLET</b> chat potatoes, waldorf salad & jus   | 40       |
| <b>ROASTED DUCK BREAST</b> carrot puree, chat potatoes, orange fennel salad & pomegranate molasses <b>G/F</b> | 55       |

## WOOD FIRE PIZZAS

|  |    |
|--|----|
| <b>HAM &amp; PINEAPPLE</b> mozzarella*   | 26 |
| <b>HERB ROASTED PUMPKIN</b> fetta, sage caramelised onion, spinach & walnuts <b>V*</b>                                   | 26 |
| <b>SALAMI</b> mushrooms, olives, tomato, parsley & anchovies *   | 29 |
| <b>BUFFALO CHICKEN</b> red onion, capsicum, mozzarella, spring onion & ranch dressing                                    | 31 |
| <b>CHICKEN CAESAR</b> marinated chicken, garlic, bacon, topped with cos lettuce, parmesan, caesar dressing & anchovies * | 31 |
| <b>GREEK STYLE BRAISED LAMB</b> spinach, olives, capsicum, red onion, fetta & tzatziki *                                 | 31 |
| <b>GARLIC PRAWNS</b> roasted capsicum, red onion, mozzarella, topped with salsa verde & roquette *                       | 33 |

**V** VEGETARIAN    **G/F** GLUTEN FREE    **D/F** DAIRY FREE    \* CAN BE GLUTEN FREE

SOME MENU ITEMS MAY CONTAIN GLUTEN, DAIRY & OTHER ALLERGENS.  
DISHERS ARE PREPARED IN THE SAME KITCHEN & WE CANNOT GUARANTEE CROSS CONTAMINATION.  
IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE ADVISE STAFF.