

LIGHTER OPTIONS

OYSTERS	\$7
natural, kilpatrick or tabasco <i>(GF,DF) (A)</i>	
FOCACCIA	\$9
warmed house-made focaccia with oil & balsamic vinegar <i>(DF,V,VG)</i>	
ARANCINI	\$22
pumpkin & feta filling with roquette salad & aioli (3) <i>(V)</i>	
BRUSCHETTA	\$22
house-made focaccia, tomato, onion, fresh basil, whipped goats cheese & basil oil (2)	
<i>(VGO, DFO)</i>	with prosciutto \$24
SEARED SESAME TUNA	\$24
cucumber ribbons & wasabi mayo <i>(GF, DF)(I)</i>	

WOOD FIRE PIZZA BREADS	
GARLIC mozzarella <i>(V, GFO)</i>	\$15
CARAMELISED ONION mozzarella, thyme & brie <i>(V, GFO)</i>	\$22
PANCETTA garlic, napoli, rosemary, mozzarella & sea salt <i>(GFO)</i>	\$22
THE TGB napoli, garlic, mozzarella, topped with fresh basil & buffalo mozzarella <i>(V, GFO)</i>	\$22
PEPPERONI chilli & mozzarella <i>(GFO)</i>	\$23

WOOD FIRE PIZZAS

HAM & PINEAPPLE	\$29	HERB ROASTED PUMPKIN	\$29
mozzarella <i>(GFO)</i>		feta, mozzarella, pesto, spinach & walnuts <i>(V, GFO)</i>	
BUFFALO CHICKEN	\$36	CHICKEN CAESAR	\$36
red onion, capsicum, mozzarella, spring onion & ranch dressing <i>(GFO)</i>		marinated chicken, garlic, mozzarella, bacon, topped with cos lettuce, parmesan, caesar dressing & anchovies <i>(GFO)(I)</i>	
GREEK STYLE BRAISED LAMB	\$36	PROSCIUTTO	\$36
napoli, olives, capsicum, red onion, feta, mozzarella & tzatziki <i>(GFO)</i>		napoli, garlic & mozzarella, topped with prosciutto, roquette, bocconcini & balsamic glaze <i>(GFO)</i>	
GARLIC PRAWNS	\$38	GARLIC STEAK	\$38
roasted capsicum, red onion, mozzarella, topped with salsa verde & roquette <i>(GFO) (I)</i>		napoli, mozzarella, roasted capsicum, caramelised onion, topped with chimichurri <i>(GFO)</i>	
SMOKED SALMON	\$38		
garlic butter, goats cheese, capers topped with smoked salmon & dill <i>(GFO) (A)</i>			

PUB CLASSICS

FISH & CHIPS	\$32
beer battered local flake, chips, salad & tartar sauce <i>(DF)(A)</i>	
HERB CRUSTED SALT & PEPPER SQUID	\$32
chips,coleslaw & aioli <i>(GF,DF)(I)</i>	
SILVERSIDE	\$32
mash, seasonal veg & creamy mustard sauce <i>(GF)</i>	
CHICKEN FILO	\$34
chicken, bacon, mozzarella, spinach & spring onion filling with salad & relish	
CHICKEN SCHNITZEL	\$34
coleslaw, chips & gravy <i>(DF)</i>	
CHICKEN PARMIGIANA	\$36
chips & salad	

FROM THE GRILL	
COORONG PORTERHOUSE	\$51
COORONG SCOTCH FILLET	\$59
YEARLING EYE FILLET	\$64
ALL SERVED WITH asparagus,confit tomatoes, kipfler potatoes & chimichurri <i>(DF,GFO)</i>	

MAINS

EGGPLANT MOUSSAKA	\$39
eggplant, beef ragu, bechamel & mozzarella with napoli sauce & greek salad <i>(GF)</i>	
RISOTTO	\$39
pancetta, asparagus, lemon & pea <i>(GF, DF, VGO, VGO)</i>	
	add chicken or prawns <i>(I)</i> \$9
RAGU	\$41
braised pork & fennel, house-made pasta & crispy kale	
ALMOND CRUMBED CHICKEN BREAST	\$46
sweet potato puree, kipfler potatoes, greens & creamy mustard sauce <i>(N, GF)</i>	
LAMB BACKSTRAP	\$49
greek-style pearl cous-cous salad, balsamic glaze & salsa verde <i>(DF)</i>	

SALADS

CLASSIC CAESAR	\$25	PANZANELLA	\$25
cos lettuce, bacon, garlic croutons, parmesan, anchovies, caesar dressing & poached egg <i>(GFO)(I)</i>		tomato, basil, cucumber, croutons, bocconcini & crispy prosciutto <i>(VO)</i>	
	add grilled chicken or prawns <i>(I)</i> \$9		add grilled chicken or prawns <i>(I)</i> \$9
ROASTED PUMPKIN	\$25	THAI BEEF	\$33
goats cheese, honey walnuts, roquette, red onion, vinaigrette & balsamic glaze <i>(V,GF, N, DFO,VGO)</i>		seared beef, cucumber, cos lettuce, onion, tomato, green papaya, chilli, peanuts, coriander & thai dressing <i>(N, DF,GF)</i>	
	add grilled chicken or prawns <i>(I)</i> \$9		