

LIGHTER OPTIONS

FOCACCIA	\$7
warmed house-made focaccia with oil & balsamic vinegar <i>(DF,V,VG)</i>	
OYSTERS	\$6
natural, kilpatrick or miso butter <i>(GF,DFO) (A)</i>	
ARANCINI	\$18
pumpkin & goats cheese filling with roquette salad & aioli (3) <i>(V)</i>	
BRUSCHETTA	\$19
tomato, onion, basil, whipped goats cheese & basil oil (2) <i>(VGO, DFO)</i>	
	<i>add prosciutto</i>
KARAAGE CHICKEN TACOS	\$23
corn salsa & chipotle BBQ sauce (2)	\$20

WOOD FIRE PIZZA BREADS

GARLIC	\$13
mozzarella <i>(V, GFO)</i>	
MUSHROOM	\$19
garlic butter roasted field mushroom, mozzarella & italian glaze <i>(V, GFO)</i>	
PANCETTA	\$19
garlic, napoli, rosemary, mozzarella & sea salt <i>(GFO)</i>	
PEPPERONI	\$19
chilli & mozzarella <i>(GFO)</i>	
THE TGB	\$19
napoli, garlic, mozzarella, topped with basil & buffalo mozzarella <i>(V, GFO)</i>	

WOOD FIRE PIZZAS

HAM & PINEAPPLE	\$26	HERB ROASTED PUMPKIN	\$26
mozzarella <i>(GFO)</i>		feta, mozzarella, pesto, spinach & walnuts <i>(V, GFO)</i>	
SALAMI	\$29	BUFFALO CHICKEN	\$33
mushrooms, olives, tomato, mozzarella, parsley & anchovies <i>(GFO) (I)</i>		red onion, capsicum, mozzarella, spring onion & ranch dressing <i>(GFO)</i>	
CHICKEN CAESAR	\$33	GREEK STYLE BRAISED LAMB	\$33
marinated chicken, garlic, mozzarella, bacon, topped with cos lettuce, parmesan, caesar dressing & anchovies <i>(GFO)(I)</i>		olives, capsicum, red onion, feta, mozzarella & tzatziki <i>(GFO)</i>	
PROSCIUTTO	\$33	GARLIC PRAWNS	\$35
napoli & mozzarella, topped with roquette, buffalo mozzarella & balsamic glaze <i>(GFO)</i>		roasted capsicum, red onion, mozzarella, topped with salsa verde & roquette <i>(GFO) (I)</i>	

PUB CLASSICS

BEEF BURGER	\$29
house-made 200g beef patty, cheese, tomato, iceberg lettuce, onion, tomato sauce, american mustard, chips & aioli	
FISH & CHIPS	\$29
beer battered local flake, chips, salad & tartar sauce <i>(DF)(A)</i>	
HERB CRUSTED SALT & PEPPER SQUID	\$29
chips, asian slaw & sweet soy dressing <i>(DF)(I)</i>	
SILVERSIDE	\$29
mash, greens & creamy mustard sauce <i>(GF)</i>	
CHICKEN FILO	\$30
chicken, mozzarella & leek, chips & salad	
CHICKEN SCHNITZEL	\$30
mash, bacon, peas & gravy	
CHICKEN PARMIGIANA	\$33
chips & salad	

FROM THE GRILL

COORONG PORTERHOUSE	\$48
COORONG SCOTCH FILLET	\$54
COORONG EYE FILLET	\$58

ALL SERVED WITH
broccolini, baby carrots, rosti,
confit tomatoes & cafe de paris butter
(GFO,DFO)

MAINS

RISOTTO	\$36
wild mushroom, leek, spinach, pecorino & truffle oil <i>(V, GF, DFO, VGO)</i>	
	<i>add chicken or prawns (I)</i>
HOUSE-MADE GNOCCHI	\$38
sundried tomato, capers, olives, basil oil & parmesan crisp <i>(V)</i>	
	<i>add salami</i>
RAGU	\$38
12hr braised beef short rib, house-made pasta & parmesan <i>(DFO)</i>	
CRISPY SKIN PORK BELLY	\$40
cauliflower puree, baby carrots, broccolini, chats & jus <i>(GF)</i>	
ALMOND CRUMBED CHICKEN BREAST	\$42
sweet potato puree, chat potatoes, greens & creamy mustard sauce <i>(N)</i>	

SALADS

ROASTED BEETROOT SALAD	\$20	ROASTED PUMPKIN SALAD	\$22
roasted beetroot, roquette, red onion & whipped goats cheese <i>(V,GF,DFO,VGO)</i>		whipped goats cheese, honey walnuts, roquette, vinaigrette & balsamic glaze <i>(V,GF,DFO,VGO)</i>	
	<i>add grilled chicken or prawns (I)</i>		<i>add grilled chicken or prawns (I)</i>
	\$9		\$9
CLASSIC CAESAR	\$22	THAI BEEF SALAD	\$29
cos lettuce, bacon, garlic croutons, parmesan, anchovies, caesar dressing & poached egg <i>(GFO)(I)</i>		seared beef, cucumber, cos lettuce, onion, tomato, green papaya, chilli, peanuts, coriander & thai dressing <i>(N, DF,GF)</i>	
	<i>add grilled chicken or prawns (I)</i>		
	\$9		