



SHARED PLATES

PRAWN SKARGEN

with dill sour cream mayo on toasted sourdough
\$18.00

AWHI FARM SIRLOIN STEAK

with cucumber sticks and a hot sauce trio
\$19.00

BATTERED MARKET FISH SLIDERS

with sour cream and fresh coriander
\$18.00

BRAISED PORK BELLY

with sour cream and fresh coriander
\$17.00

CROQUETTES

with shaved cabbage slaw (df, vegan -tofu on request.)
\$16.00

DUSTED SQUID TENTACLES

with kimchi mayonnaise
\$17.00

LARGER PLATES

BAKED POLENTA

Chargrilled eggplant, courgette & capsicum
(vegan on request) **\$28.00**

BEER BATTERED FISH FILLETS

with chunky fries, tartare sauce & green salad
\$26.00

BEEF & BACON BURGER

Dijon aioli, tomato, iceberg, cheese, chunky friends
\$27.00

FRIED CHICKEN BURGER

jalapeno aioli, cabbage & lemon slaw, chunky fries
\$27.00

SIDES

MARKET GREENS

With herb oil (gf, df) **\$7.00**

GREEN SALAD

with house-made dressing **\$7.00**

CHUNKY FRIES

with roast garlic aioli **\$7.00**

LOADED FRIES

Choose your flavor - served with sour cream and cheese **\$17.00**

Shredded chicken and gravy (gf, df on request)

Bacon and tomato (gf, df on request)

Vegetarian nacho (gf, df on request)

DESSERTS

OVER THE MOON CHEESEBOARD

Three cheeses with crackers and quince paste
\$21.00

ORANGE POLENTA CAKE

Served with Earl Gray ice-cream
\$15.00

- KIDS MEALS -

Mains served with mashed potato and steamed vegetables

PAN FRIED FISH **\$12.50**

BEEF SIRLOIN STEAK **\$12.50**

GRILLED CHICKEN THIGH **\$12.50**

SPAGHETTI BOLAGNAISE **\$12.50**

KID'S SUNDAE **\$6.00**
Chocolate, Caramel, or Strawberry