PUBLIC

- available all day

STARTERS

- **BAKED BRIE** 16
  sourdough (v)
- **EDAMAME** 14
  chilli, garlic & soy dressing (v/ve)
- **OYSTERS**
  natural with lemon (gf) 6ea
  w blood orange, campari, granita, mint (gf/df) 6ea
- **ANTIPASTO PLATTER** 32
  hummus, roasted vegetables, ham terrine, prosciutto, bread, cheese
- **SHOESTRING FRIES** 11
  roast garlic aioli (gf/v/df)
- **PRAWN LOBSTER SLIDERS** 19
  avocado, dill
- **LEMON PEPPER SQUID** 18
  rocket, parmesan, salad, garlic mayo
- **SALMON SASHIMI** 21
  soya bean salad, pickled ginger, ponzu (df/gf)
- **CRISPY CHICKEN TACO** 18
  corn slaw, chipotle mayo
- **HOT CHICKEN WINGS** 18
  sriracha & blue cheese sauce (gf)
- **TEMPURA ZUCCHINI CHIPS** 14
  parmesan, lemon

PIZZA

TAKEAWAY AVAILABLE add gf base 3

- **GARLIC PIZZA** 18
- **MARGHERITA** 22
- **SPICY SALAMI** 26.5
  feta, chilli
- **HAM & PINEAPPLE** 25
- **BBQ CHICKEN** 27
  bacon, pepperoni, onion, bbq sauce, aioli drizzle
- **HAM & MUSHROOM** 26.5
  olive, artichoke, parsley
- **PROSCIUTTO** 27
  parmesan, rocket
- **PUMPKIN & FETA** 25
  spanish onion, rocket, chilli oil, sliced chilli
- **CHORIZO & JALAPENOS** 27
  crispy potato, capsicum, mozzarella cheese on a tomato base

SALADS

- **CHICKEN COBB SALAD** 26
  bacon, tomato, avocado, corn, spanish onion, cucumber, egg, croutons
- **ROAST CAULIFLOWER** 20
  labneh, currents, pistachios (gf/v)

  Add chicken 6
  Add prawn 8

KIDS

- **FISH & CHIPS** 14
- **CHICKEN TENDERS & CHIPS** 14
- **CHEESY PIZZA** 14
- **CHEESEBURGER** 14
- **TOMATO PASTA** 14
- **ICE CREAM** 6
  chocolate, caramel & strawberry toppings available

● available all day

MAINS

● **PUBLIC BURGER** 26
beef, lettuce, tomato, cheese, tomato relish, caramelised onion, fries
add bacon 3.5, egg 3, gluten-free bun 3

● **CHICKEN SCHNITZEL** 28.5
fries, salad w gravy, mushroom or pepper gravy

● **CRUMBED PORK CUTLET** 29
fries, salad w gravy, mushroom or pepper gravy

NASI GORENG 32
chicken, speck, prawn, peanuts, chilli, fried egg

BLUE EYE COD 39
orzo, olives, capers, zucchini, confit tomatoes verde

● **FRIED CHICKEN BURGER** 26
asian slaw, fries
add gluten-free bun 3

● **CHICKEN PARMIGIANA** 29.5
fries, salad

● **FISH & CHIPS** 28
beer battered, house salad, tartare

PEA RISOTTO 27
buffalo mozzarella

PRAWN LINGUINE 34
chorizo, onion, garlic, chilli, tomato, rocket

ROASTED CHICKEN 33
cous cous salad, lemon butter sauce

GRILL

EYE FILLET 48
250g, prosciutto, roast mash potato, steamed greens, red wine jus

RIB EYE 54
450g, roasted broccoli, chat potato, red wine jus

STEAK FRITES 38
300g sirloin, parmesan fries, chunky chimichurri (gf)

SIDES

● **FRIES** 9
● **GARDEN SALAD** 8
● **STEAMED GREENS** 9
● **ROASTED CHAT POTATOES** 10

SAUCES

RED WINE JUS
MUSTARDS
GARLIC BUTTER
GRAVY
PEPPER
MUSHROOM

DESSERTS

● **CHOCOLATE MINT SUNDAE** 15
aero mint chocolate, brownie, baileys chocolate sauce (gf)

● **PANNA COTTA** 15
lemongrass, coconut with mixed berries

MENU KEY
df - dairy-free, gf - gluten-free, ve - vegan, v - vegetarian

COCKTAILS

PROFESSOR PLUM 21
hayman's sloe gin, passionfruit pulp, apple, lemon, sugar, whites

CAUGHT ON THE COAST 21
malibu, lychee liquor, lime, sugar, whites

AMARETTO MARGARITA 21
amaretto, tequila, lime, agave, orange bitters

MIDORI MANGO SOUR 21
midori, mango liqueur, lime, whites

LUSH ICE 21
vodka, pavan, st germain, lemon, sugar

PORNSTAR MARTINI 21
passionfruit, sugar, vodka, vanilla galliano, lemon

MOCKTAILS

PA-NO-MA 12
lime wedges, fresh chilli, agave syrup, grapefruit juice, lime, soda water

EARLY AUTUMN 12
pear, cucumber, lemon, simple syrup, ginger beer

PINK & WHITE 12
strawberries, vanilla, apple juice, orange blossom water, lemon, whites

CLASSICS

APEROL SPRITZ	18
PIMMS CUP	18
ESPRESSO MARTINI	20
MARGARITA	20
MOJITO	20
GIMLET	20
OLD FASHIONED	22
COSMOPOLITAN	20
WHISKY SOUR	20
STRAWBERRY MOJITO	20
STRAWBERRY DAIQUIRI	20
NEGRONI	22
MARTINI	22

JUGS

FLINDERS WAY 28
vodka, aperol, peach, lemon, apple, sprite, soda

MIDNIGHT OCEAN 28
vodka, blue curacao, lemon, sprite, soda

ICE SPLICE 28
midori, malibu, bacardi, lime, apple juice, sprite

ROSE SANGRIA 28
rose, pink gin, grapefruit juice, sprite

SPARKLING

BABO 11 | 52
Prosecco
Friuli ITL

MADA 12 | 58
Prosecco
Canberra

CHANDON 13 | 62
Brut
Yarra Valley

G.H. MUMM 110
Brut
Champagne FRN

MÖET CHANDON 130
Brut
Champagne FRN

A. MARGAINE 190
Champagne FRN
2013

DOM PÉRIGNON 400
Champagne FRN
2013

ROSÉ

MADA 12 | 58
Nebbiolo Rosé
Canberra
2022

COLLECTOR SHORELINE 15 | 72
Sangiovese Rosé
Collector
2022

DOMAINE RAY-JANE 122
Bandol Rosé
Provence FRN
2021

WHITES

ATE (Ahh-Tay) 11 | 52
Sauv Blanc
Victoria

LONG RAIL GULLY 12 | 58
Pinot Gris
Murrumbateman
2022

LAMBERT VINYARDS 12 | 58
Chardonnay
Canberra
2007

NICK O'LEARY 13 | 62
Riesling
Canberra
2023

TAR & ROSES 14 | 65
Pinot Grigio
Central Victoria
2021

PYRAMID VALLEY 15 | 72
Sauv Blanc
North Canterbury NZ
2022

HUGHES & HUGHES 80
Chardonnay
Tasmania
2021

CRAGGY RANGE TE MUNA 82
Sauv Blanc
Martinborough NZ
2022

GROSSET SPRINGVALE 88
Riesling
Clare Valley
2022

DOMAINE SEGUINOT BORDET 90
Petit Chablis FRN
2022

REDS

ATE (Ahh-Tay) 11 | 52
Shiraz
Victoria

SIDEWOOD 14 | 65
Pinot Noir
Adelaide Hills
2022

TOMFOOLERY
YOUNG BLOOD 14 | 65
Grenache
Barossa Valley
2022

SCHOOLHOUSE 15 | 72
Cab Sauv
Coonawarra
2020

TORBRECK
WOODCUTTER'S 15 | 72
Shiraz
Barossa Valley
2021

RAVENSWORTH 15 | 72
Sangiovese
Muurambateman
2022

PATRICK OF COONAWARRA
HOMEBLOCK 90
Cab Sauv
Coonawarra
2018

SOBRERO 95
Nebbiolo
Langhe ITL
2020

TOMFOOLEY
BLACK AND BLUE 95
Shiraz
Barossa Valley
2022

ROCKFORD MOPPA SPRINGS
GSM 110
Barossa
2020

HENSCHKE KEYNOTON
EURPHORIUM 115
Shiraz Cab Sauv
Barossa
2020

DOMAINE PIERRE
USSEGLIO & FILS CDP 125
Châteauneuf-du-Pape FRN
2019

LONG RAIL GULLY
FOUR BARRELS 130
Shiraz
Murrumbateman
2016

ROCKFORD RIFLE RANGE 135
Cabernet Sauvingnon
Barossa Valley
2019

FARRSIDE BY FARR 145
Pinot Noir
Geelong
2021

KILIKANOON RESERVE 150
Shiraz
Clare Valley
2005

HENSCHKE TAPPA PASS 170
Shiraz
Barossa
2019

CLONAKILLA 210
Shiraz Viognier
Murrumbateman
2016

PLEASE ASK OUR FRIENDLY BAR STAFF FOR THE CELLAR WINE LIST FOR MORE OPTIONS

If you have food allergies or other dietary requirements, please inform the waiter prior to ordering. We will endeavour to accommodate dietary needs however, we cannot be held responsible for traces of allergens.

15% Sunday and Public Holiday Surcharge is applied.

KITCHEN HOURS
Lunch: 11:30am - 2:30pm
Snack: 2:30pm - 5:30pm
Dinner: 5:30pm - late