

Top Picks

TAP BEER

Fitzroy Crisp 4.2%	13
Mountain Culture Scenic Route Hazy Pale 4%	15
Guinness Irish Stout 4.2%	17
Travla Mid Strength Australia Lager 3.5%	14.5
James Squire Lemon Squash 4%	18

WINES BY THE GLASS

WINES BY THE GLASS		150ml
Mortar & Pestle Brut NV (120ml)		11
Galante Pinot Grigio		13
The Potting Shed Sauvignon Blanc		11
Where Oceans Meet Chardonnay		14.5
Adeline Rosé		14
The Hare & The Tortoise Pinot Noir		11
The Potting Shed Shiraz		11
Little Giant Premium Cabernet Shiraz		13

NON-ALCOHOLIC

Plus Minus Pinot Grigio	10
Plus Minus Pinot Noir	10
The Sober Expression	
Passionfruit, lime, mint, soda	16
The Designated Driver	
Peach, Earl Grey Tea, lemon, orange	16

Cocktails

The Original Cinder

Jalapeño-infused Patron Silver Tequila,
Orange Curaçao, lime.....24

The Flying Fox

Grey Goose Vodka, Macadamia & Wattleseed
Liqueur, espresso, salted caramel.....**24**

The Terminalia

Hendrick's Gin, St Germain Elderflower Liqueur,
lime, jasmine tea **22**

The Beekeeper

Monkey Shoulder Whisky, lemon, egg white,
honey, eucalyptus, bitters.....24

Four Pillars Bloody Shiraz Gin Spritz

Please see our drinks menu for full drinks list



To Start & Share

Gyoza Chicken & sweetcorn gyoza, soy mirin	20
Corn & coriander gyoza, soy mirin (v)	20
Halloumi Fries Jalapeño ketchup (v, gfo).....	18
Calamari Flash fried calamari, lime aioli, chilli salt	20
Bao Buns Crispy pork bao buns, kimchi mayo, carrot, peanuts.....	19
Fried halloumi bao buns, chilli & soy, honey, cucumber, sesame (v)	19
Chicken Ribs Fried chicken ribs, sriracha plum sauce....	20
Nachos Corn chips, triple cheese, salsa, guac, sour cream, coriander (gfi)	22
Add grilled chicken.....	7
Cauliflower Arancini Smoked cauliflower, harissa salsa (v).....	18
Garlic Bread & Hummus Garlic bread, roasted capsicum hummus (v)	18
Sweet Potato Wedges Sweet chilli mayo (v)	16
Chips Pub style-chips, house aioli (v, gfo)	12

Salads

Crispy Lamb Ribs Salad Crispy lamb ribs, pearl couscous, grilled capsicum, zucchini, rocket, mint, toasted seeds, ginger & coriander vinaigrette	33
Confit Chicken Salad Chicken leg, cos lettuce, baby potato, red onion, cherry tomato, green beans, crushed almonds, pepperberry ranch dressing (gfi)	32
Chickpea Salad Spiced chickpeas, quinoa, mixed herbs, cucumber, tomato, pickled onion & lemon tahini dressing (v, gfi)	26
Add crispy pork belly or fried halloumi	7



WEEKLY SPECIALS

Locals Day Monday
SCHNITTY WITH CHOICE OF TOPPING
Gravy, Parma or Chef's Special
FISH & CHIPS, BURGER
\$19.50

Steak & Pizza Tuesday
250G STEAK
With chips & salad or
YOUR CHOICE OF PIZZA
\$22

Beer & Burger Thursday
BURGER & SCHOONER
Ask the team for
this week's schooner
\$22

Happy Hour Mon-Fri
\$7 house wines
\$10 pints of select tap beers
\$12 select cocktails
4-6PM

Stone Baked Pizza

Margherita Fresh buffalo mozzarella, sugo, fresh basil (v) ...	20
Milano Fior di latte mozzarella, sugo, salami, oregano	27
Diavola Fior di latte mozzarella, sugo, spicy nduja, pepperoni, jalapeño, chilli flakes, hot honey	29
Napoli Fresh buffalo mozzarella, sugo, capers, anchovies, black olives, pickled onion	28
Funghi Fior di latte mozzarella, garlic spinach, field mushrooms, truffle oil, Italian parsley (v).....	28
Gardiniera Fior di latte mozzarella, sugo, artichokes, grilled zucchini, sun-dried tomato, pesto (v)	29
Gamberi Fior di latte mozzarella, king prawns, chilli, garlic, pickled lemon.....	30
Crudo Fior di latte mozzarella, sugo, prosciutto, rocket, shaved parmesan, balsamic glaze.....	29
Don't Say It Fior di latte mozzarella, sugo, roast ham, pineapple	28
Pollo BBQ Fior di latte mozzarella, honey lime BBQ, chicken, capsicum, red onion.....	29
Pizza of the Week	See specials menu
Metre of Pizza	75
Fior di latte mozzarella, sugo, choice of 3 toppings, rocket, balsamic glaze	
<i>Additional toppings for a metre of pizza are an additional cost</i>	

Extra Toppings	REG	METRE
Black olives, mushrooms, capers, red onion,	3	15
sun-dried tomatoes, capsicum, pineapple, artichokes, jalapeño, pesto, grilled zucchini, spinach	4.5	9
Salami, pepperoni, ham, buffalo mozzarella,	4.5	9
prosciutto, spicy nduja, king prawns, blue cheese, anchovies		

Gluten-free base | Vegan mozzarella available on request

Classics

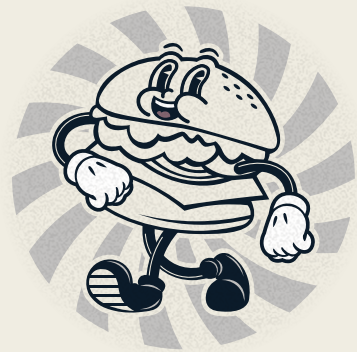
Chicken Parma Chicken schnitzel, Napoli sauce, house cheese blend, leaf salad, chips	32
Parma of the Week	See specials menu
Chicken Schnitzel Chicken schnitzel, leaf salad, chips, house aioli	30
Market Fish	See specials menu
Fish & Chips Beer battered barramundi, leaf salad, chips, lemon, yoghurt tartare	32
Steak Sandwich Fire roasted capsicum, triple cheese, pickled onion, ciabatta bread, chips, house aioli	32
Pie of the Week	See specials menu
Pork Ribs Honey lime BBQ pork ribs, herb slaw, pickles, chips, house aioli	45
Terminus Beef Burger Beef patty, caramelised onion relish, American cheese, lettuce, tomato, pickle, seeded milk bun, chips, house aioli	29
Veggie Burger Spiced broad bean & garden veg burger, beetroot horseradish sauce, rocket, red onion, pumpkin bun, chips, sweet chilli mayo.....	30
Chicken Burger Southern fried chicken burger, kimchi mayo, herb slaw, seeded milk bun, chips, house aioli	29
Burger of the Week	See specials menu
*Gluten-free buns	3

Little Locals

<i>Kids meal, drink & paddle pop</i>	18
Crispy Chicken Tender Chicken, tomato sauce, chips, salad	
Cheeseburger Beef patty, tomato sauce, bun, chips, salad	
Fish & Chips Beer battered fish, chips, salad, yoghurt tartare, lemon	
Margherita Pizza Sugo, cheese	
Pasta Pomodoro Spaghetti, sugo, parmesan	

From the Grill

Grill (gfo)	
<i>Please see the specials menu for available steaks.</i>	
<i>All steaks served with chips, leaf salad & your choice of sauce or butter</i>	
Sauces	
Mushroom, peppercorn, bearnaise, gravy, beef fat chimichurri	4
Garlic butter, truffle butter, bone marrow butter	3.5
Aioli, BBQ sauce	1.5



Desserts

Sticky Date & Walnut Pudding Butterscotch sauce,	14
rum ice cream	
Cinnamon Dough Balls Nutella, hazelnuts.....	14
Tiramisu	16
Affogato Ice cream, shot of espresso,	15
Add Frangelico +	9.5
Lemon Sorbet	6
Frog in a Pond Jelly, sprinkles, Freddo Frog.....	6

All dishes may contain traces of wheat, nuts & soy.

(gfi) Gluten Free Friendly | (gfo) Gluten Free Friendly Option
(v) Vegetarian | (ve) Vegan