

WEEKLY SPECIALS

Locals Day Monday

SCHNITTY WITH CHOICE OF TOPPING

Gravy, Parma or Chef’s Special

FISH & CHIPS, BURGERS

\$19.50

Steak & Pizza Tuesday

250G STEAK

With chips & salad or

YOUR CHOICE OF PIZZA

\$22.00

Beer & Burger Thursday

BURGER & SCHOONER

Ask the team for
this week’s schooner

\$22.00

Happy Hour Mon-Fri

\$7 house wines

\$10 pints of select tap beers

\$12 select cocktails

4-6PM

Top Picks

TAP BEER

Fitzroy Crisp 4.2%.....	14
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

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

EAT



The
Locals
Local

To Start & Share

Chicken Dimmies Soy mirin, kimchi, chicken salt 17

Smoked Cauliflower Arancini Harissa salsa (v)..... 18

Flash Fried Calamari Lime aioli, chilli salt, lemon (i) 20

Corn Ribs House seasoning, ranch (gfo) 17

Spiced Barra Tacos Cabbage, suki mayo, rice crisp, chilli lime (m)..... 21

Southern Fried Chicken Ribs Sriracha plum sauce 22

Nachos Tortilla Chips Triple cheese, salsa roja, guac, sour cream (gf)..... 22

Add grilled chicken..... 7

Add beef..... 7

Garlic Flatbread Woodfired capsicum hummus (v) 18

Sweet Potato Wedges Sweet chilli mayo (v)..... 16

Chips House aioli (v, gfo) 13

Salads

Crispy Lamb Rib & Couscous Salad Tomato, cucumber, red onion, mint, fire roasted capsicum, toasted seeds, ginger & coriander vinaigrette 34

Hot Smoked Salmon Nicoise Green beans, baby new potato, boiled egg, cos lettuce, tomato, black olives, red onion, house dressing (a) 33

Caesar Salad Cos lettuce, fresh herbs, caesar dressing, garlic croutons, smoked cheddar, white anchovies..... 28

Spiced Chickpea & Quinoa Salad Mixed herbs, cucumber, tomato, pickled onion, lemon tahini dressing (v, gf) 27

Add crispy pork belly..... 7

Add grilled chicken..... 7

Add fried halloumi..... 7

Little Locals

All kids meals come with a drink & paddle pop 18

Crispy Chicken Tender Chicken, tomato sauce, chips, salad

Cheeseburger Beef patty, tomato sauce, bun, chips, salad (gfo)

Fish & Chips Beer battered fish, chips, salad, yoghurt tartare, lemon (i)

Margherita Pizza Sugo, cheese (gfo, v)

Kids Pasta Bolognese, parmesan

Classics

Chicken Schnitzel House salad, chips & aioli 30

Chicken Parma Chicken schnitzel, napoli sauce, house cheese blend, leaf salad & chips..... 33

Add ham..... 2

Fish & Chips Beer battered or grilled Barramundi, chips, yoghurt tartare, house salad & lemon (i) 33

Philly Cheesesteak Shaved wagyu knuckle, woodfired capsicum, caramelised onion, triple cheese, beef fat chimichuri, milk longbun, chips & aioli 34

Beef & Bacon Cheeseburger Lettuce, tomato, red onion, sweet pickle mayo, milk bun, chips & aioli 33

Broad Bean & Garden Vege Burger Rocket, beetroot & horseradish mayo, pumpkin bun, chips & sweet chili aioli 32

Southern Fried Chicken Burger Hot buffalo glaze, liquid cheese, pickles, lettuce, tomato, red onion, milk bun, chips, house aioli 32

Fish Curry Market fish, yellow curry, new potato, green beans, peas & lemon..... Mp

Slow Cooked Wagyu Beef Ragu Cream, orecchiette pasta, parmesan 31

From the Grill (gfo)

All steaks come with house salad, chips & your choice of sauce.

250g Grain Fed MB2+ Porterhouse 49

250g Wagyu MB3+ Rump 49

200g Grass Fed MB4+ Eye Fillet 58

300g Grain Fed MB4+ Scotch Fillet 59

500g Grain fed MB2+ T-bone..... 85

Sauces

Mushroom, peppercorn, bearnaise, beef fat chimichurri..... 4

Garlic butter, truffle butter, gravy, bone marrow butter 3.5

Aioli, BBQ sauce 1.5

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

Seafood: (i) Imported Seafood | (a) Australian Seafood | (m) Mixture of Australian & Imported Seafood

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

Stone Baked Pizza

Metre Of Pizza

Fior Di Latte mozzarella, sugo, choice of 3 toppings, fresh rocket, balsamic glaze 75

Additional toppings for a metre of pizza are an additional cost

Extra Toppings

Olives, mushrooms, red onion, sun-dried tomatoes, capsicum, artichokes, jalapeño, grilled zucchini, spinach 3

Chicken, salami, pepperoni, ham, fresh mozzarella, prosciutto, nduja, prawns, anchovies, bolognese, pesto..... 4

Margherita Fresh buffalo mozzarella, sugo, fresh basil (v) 26

Milano Fior di latte mozzarella, sugo, salami, oregano 28

Diavola Fior di latte mozzarella, sugo, spicy nduja, pepperoni, jalapeño, chilli flakes, hot honey 31

Funghi Fior di latte mozzarella, garlic spinach, field mushrooms, truffle oil, parsley (v) 29

Gardiniera Fior di latte mozzarella, sugo, artichokes, grilled zucchini, sun-dried tomato, pesto (v) 31

Gamberi Fior di latte mozzarella, king prawns, chilli, garlic, pickled lemon (i) 32

Crudo Fior di latte mozzarella, sugo, prosciutto, fresh rocket, shaved parmesan, balsamic glaze..... 30

Gluten-free base | Vegan mozzarella available on request

Desserts

Sticky Date & Walnut Pudding Butterscotch sauce, ice cream 16

Cinnamon Dough Balls Nutella, hazelnuts 15

Tiramisu 16

Affogato Ice cream, shot of espresso 12

Add Frangelico 11

Lemon Sorbet 6

Frog In A Pond Jelly, sprinkles, freddo frog 6