



MENU

Open 6PM and 9PM

ENTRÉE

SOUR DOUGH COB

Brick fired loaf, hummus, spiced butter and olives

\$16.00

BRINED HALOUMI (GF)

Smoked eggplant pure, antipasto, asparagus, and truffle oil

\$18.00

DUSTED CALAMARI

Lime aioli, petite greens and dukkha

\$17.00

MAINS

ROAST DUCK LEG

Massaman curry sauce, roasted cashews, herb salad and leeks

\$36.90

TABLE LANDS BEEF CHEEK (GF)

Short rib, shiraz jus, asparagus and smoked carrots

\$39.00

RICOTTA GNOCCHI

Beetroot puree, shaved vegetables, heirloom tomato and parmesan

\$32.00

FRIED CAULIFLOWER

Macadamia nut puree, brussel sprouts, dukkha and sesame oil

\$29.90

BUSH SPICED BARRAMUNDI (GF)

Sea salted fillet, macadamia nuts, greens and sauce vierge

\$37.50

SIDES

MUSTARD CRUSHED POTATO

STEAMED JASMINE RICE

SOY BRUSSEL SPROUTS

FIELD GREENS

PADDOCK VEGETABLES

\$9.00

BRICK OVEN PIZZAS INSPIRED BY THE:

DAIRY

Crème fraiche, mozzarella, blue cheese, cheddar and chives

\$23.90

RIVER

Smoked salmon, rocket, parmesan and dill cream sauce

\$26.90

GARDEN (VEG)

Grilled vegetables, spinach with vegan cheese

\$23.50

PADDOCK

Charred beef strips, bacon, red onion jam, spring onion and fetta

\$25.90

FLAMES

Char grilled peppers, fresh red chillies, brined chillies, dried chillies dust, spicy pepperoni and Peri Peri chicken

\$26.50

GLUTEN FREE BASE

\$4.75

*Gluten Free (GF) | Vegetarian (VEG) | Vegan (VG)
10% Weekend surcharge on all food and beverage (Saturdays and Sundays)
20% surcharge on all food and beverage on all public holidays*



KIDS MENU

Open 6PM and 9PM

KIDS

CHEESEBURGER

With chips and salad

STEAK

With chips and salad

BATTERED FISH

With chips and salad

PAPPARDELLE

With Napoli and parmesan cheese

GRILLED CHICKEN (GF)

With Greens

\$14.50

KIDS DESSERTS

\$9.00

ICE CREAM SUNDAE (GF)

Vanilla ice cream, chocolate syrup, whipped cream and chocolate shavings

BANANA SPLIT (GF)

Local bananas, vanilla ice cream, caramel sauce and whipped cream

CHOCOLATE BROWNIE (GF)

Double chocolate brownie, chocolate ice cream, chopped nuts and whipped cream

FRUIT CUP (GF)

Diced fruit, berries and citrus



DESSERT MENU

Open 6PM and 9PM

DESSERTS

FARMERS CHEESE BOARD

Blue, aged cheddar, brie cheeses, sea salt nuts and lavosh

\$24.90

BERRIES AND FRUITS (GF, VG)

Cashews, mango sorbet and avocado chocolate mousse

\$17.50

VANILLA CHEESECAKE

Chocolate brownie crumb, coconut ice cream, charred pineapple

\$18.00

FROM THE CHURNER (GF)

Please ask our friendly staff about our daily churned flavoured ice cream

\$13.90

DRINKS

\$22.00

AFFOGATO

BRANDY ALEXANDER

AFTER EIGHT

OLD JAFFA

ON THE ROCKS

KIDS DESSERTS

\$9.00

ICE CREAM SUNDAE (GF)

Vanilla ice cream, chocolate syrup, whipped cream and chocolate shavings

BANANA SPLIT (GF)

Local bananas, vanilla ice cream, caramel sauce and whipped cream

CHOCOLATE BROWNIE (GF)

Double chocolate brownie, chocolate ice cream, chopped nuts and whipped cream

FRUIT CUP (GF)

Diced fruit, berries and citrus