

PLEASE ORDER AT THE BAR

Build your own platter | \$5 per selection

Crackers

Selection of Sea Salt, Hazelnut and more

Cheese

Choose from Brie, Kikorangi Blue, Aged Cheddar

Cracked Pepper Pâté

Olives

Black Kalamata, Green Manzanilla or Mixed

Charcuterie Selection

Leg Ham, Pepperoni and Prosciutto

Pickled Vegetables

Focaccia Bread

With Rock Salt and Rosemary

Pizza Bread

Plain or Cheesy Garlic

Spiced Nuts

Barrel Room Platter | \$45

Crumbed Fish, Salt & pepper Calamari, Cured Meats, Pickled Vegetables, Cheeses, Olives, Gherkins, Dips and a selection of Breads and Crackers (serves up to four people)

Small Plates

Bruschetta | \$12

Tomato, Garlic, Fresh Basil and Balsamic on Toasted Sour Dough

Salt & Pepper Calamari | \$12

With our own Lemon Aioli

Panko Crumbed Fish Goujons | \$12

With our own Tartare Sauce

Greek Salad | \$8

Cucumber, Olives, Cherry Tomato, Red Onion, Feta, Salad Greens and Dressing | Add Grilled Chicken \$3 |

Pair with Wheat Beer/Sauvignon Blanc

Garden Salad | \$6

Salad Greens, Carrot, Tomato, Cucumber, Red Onion and Dressing | Add Grilled Chicken \$3 |

Pair with Wheat Beer/Sauvignon Blanc

Please see our blackboard for daily specials...

PLEASE ORDER AT THE BAR

Meals

Beverage matches as shown

Beef & Blue Burger | \$18 | Served With Fries

Beef Pattie, Bacon, Blue Cheese, House Sauce, Lettuce, Tomato, Red Onion, Pickle Spears and Aioli |

Pair with Porter/Shiraz

Cheese Burger | \$18 | Served with Fries

Beef Pattie, Cheddar Cheese, House Sauce, Lettuce, Tomato, Red Onion, Pickle Spears and Aioli |

Pair with Amber Ale/Merlot

Chicken Burger | \$18 | Served With Fries

Succulent Chicken Breast, Bacon, Brie Cheese, House Sauce, Lettuce, Tomato, Red Onion, Pickle Spears and Aioli |

Pair with Pale Ale/Chardonnay

Fish Burger | \$18 | Served With Fries

Panko Crumbed Fish, Aged Cheddar, Tartare Sauce, Lettuce, Tomato, Red Onion and Pickle Spears |

Pair with Pilsner/Sauvignon Blanc

Veggie Burger (V) | \$18 | Served With Fries

Home-made Veggie Pattie, Aged Cheddar, House Sauce, Lettuce, Tomato, Red Onion, Pickle Spears and Aioli |

Pair with Wheat Beer/Pinot Gris

200g Scotch Fillet & Salad | \$22 | Served With Fries

200g Scotch Fillet with your choice of sauce – Mushroom, Green Peppercorn or Garlic Butter. | Add a fried egg for \$1 |

Pair with Stout/Merlot

Fish & Chips | \$22

Fish of the day, beer battered or Panko crumbed (GF), Tartare Sauce, salad, served with fries |

Pair with Pilsner Lager/Viognier

Gourmet Steak Sandwich | \$18 | Served With Fries

Seared then thinly sliced Scotch Fillet, Caramelised Onion, Salad Greens, Tomato and Aioli on toasted Focaccia |

Pair with Stout/Merlot

Nachos (V) | \$14

Corn Chips, Refried Chilli Beans and Cheese topped with Sour Cream | Add Chicken \$3 | Tomato Salsa \$2 |

Pair with IPA/Shiraz

Wedges | \$12

Served with Grilled Cheese and Bacon, topped with Sweet Chilli Sauce and Sour Cream

Fries | \$7.5

Served with Ketchup and Aioli

Extras

Grilled Chicken \$3 | Tomato Salsa \$2 | Mushrooms \$2

Jalapenos \$1 | Egg \$1

PLEASE ORDER AT THE BAR

Pizzas | 24cm - \$12 | 30cm - \$16

All pizzas are traditional hand-made, thin base pizzas, topped with mozzarella and pizza sauce.

Beverage matches as shown

Spring

A simple pizza with Cherry Tomatoes, Prosciutto and Parmesan, topped with Extra Virgin Olive Oil and Fresh Basil |

Pair with Pilsner/Sauvignon Blanc

Harrington

Chicken Breast, Brie and Plum Sauce |

Pair with Porter/Chardonnay

Durham – Pepperoni, Kalamata Olives and Parmesan,

Topped with Chilli Flakes, Extra Virgin Olive Oil and Fresh Basil |

Pair with IPA/Shiraz

Elizabeth

Leg Ham, Pineapple and Roasted Red Capsicum |

Pair with Pale Ale/Pinot Gris

Willow (Veg)

Roasted Kumara, Caramelised Onion, Kalamata Olives, Rosemary and Parmesan |

Pair with Cider/Rose

Wharf

Garlic Prawns, Cherry Tomatoes, Red Onion, topped with Extra Virgin Olive Oil and Thyme |

Pair with Pilsner/Sauvignon Blanc

Strand

Smoked Salmon, Capers, Red Onion, Cream Cheese and Rocket |

Pair with Wheat Beer/Rose

Devonport

Salami, Bacon, Mushroom, Baby Spinach and Blue Cheese |

Pair with Stout/Pinot Noir

Extras | \$2

Prosciutto, Bacon, Leg Ham, Mushroom, Olives, Blue Cheese, Brie, Parmesan, Feta, Anchovies, Artichoke, Pineapple, Cherry Tomato

* **Gluten Free base add | \$3**

"Please let us know if you have any specific dietary requirements. While most of our dishes can be prepared gluten reduced, we do not operate a gluten free kitchen and cannot guarantee any of our meals will be 100% gluten free."