

BOTTOMLESS LONG LUNCH

Three course sharing menu
+ 2hr bottomless wines
\$85PP

Add cocktail on arrival
for \$15PP

- Minimum 2 people
- Bookings advised

WHAT'S ON

HAPPY HOUR WEEKDAYS 4-6PM

MONDAY HENRY'S SUPPER CLUB

TUESDAY BURGERS & BEERS

WEDNESDAY TRIVIA (7PM) + \$20 Schnitzels

FRIDAY JOKER JACKPOT + MEAT RAFFLES

SUNDAY Pints at Schooner prices **SELECT BEERS**

LIVE JAZZ Tuesday + Thursday Nights

SEAFOOD SUNDAYS

CLASSIC BRITISH SEAFOOD BASKET **\$30**

Battered fish, crispy fried squid, crumbed prawns, battered pineapple ring, served with mushy peas, fat chips & malt vinegar

Available until sold out

STARTERS

Garlic Loaf (add cheese & bacon - \$3)	11
Warm Marinated Olives w/ rosemary lavash GFO	12
Scotch Egg w/ tomato chutney, mustard aioli & pickled onion GF	15
Fried Squid chilli & garlic marinade w/ petite salad & chard citrus aioli GF	21
King Prawns w/ house leaves and lightly pickled melon relish GF	26
Arancini spring pea, mint & parmesan w/ pecan pesto GF	18
Chicken Wings w/ honey mustard, buffalo or whisky BBQ GF	18
Antipasto Plate w/ selection of meats, local cheese, pickled and marinated vegetables & house rosemary lavash GFO	42

MAINS

Pasta Primavera w/ asparagus, broad beans, leeks, herbs baby spinach & parmesan VGO (add chicken or halloumi \$5 Prawns \$8)	27
Prosciutto Wrapped Scotch Fillet w/ truffled mash, greens & beef jus GF	42
Pork Belly w/ balsamic roasted fennel & beetroot brown rice salad & carrot purée GF	36
Roasted Chicken w/ cream cheese & sundried tomato filling herb potatoes, green beans, sugo GF	34
Oven Roasted Salmon w/ wild rice, mushrooms & asparagus, caper butter GF	36
Lamb Salad w/ brown rice, roasted beets & fennel, feta & yoghurt dressing GF	24
Rainbow Spring Salad w/ blueberries, grapes, watermelon radish avocado, cucumber, leaves, picked herbs, goats cheese and hazelnuts GF V (add chicken or halloumi \$5 Prawns \$8)	24

PUB CLASSICS

Chicken Schnitzel w/ chips & salad and your choice of sauce GF (change to mash & veg \$2 or V2 plant based schnitty - free) (make it a parmy - \$5)	26
Fish & Chips beer battered flathead w/ chips, salad, tartare & lemon GF	28
Chunky Pepper Steak Pie w/ creamy truffle mash & mushy green peas	23
250gm Rump Steak w/ fries, salad & your choice of sauce GF	32
Bangers & Mash pork Cumberland sausages w/ mushy peas GF	29
Beef Burger w/ bacon, salad, cheese, tomato chutney, truffle aioli & fries (change to v2 plant based patty \$3) GFO - \$1	24
Schnitzel Burger w/ cheese, onion, lettuce, tomato, beetroot, sauce (change to v2 plant based patty \$3) GFO - \$1	23

SAUCES GRAVY, PEPPER, MUSHROOM, DIANE (ALL GF) CREAMY GARLIC PRAWN \$9

SIDES

Fat Chips Rosemary salt & aioli GF	10
Sweet Potato Wedges House sweet chilli sauce & sour cream GF	13
Roasted Fennel Salad Balsamic roasted fennel, brown rice, roasted beetroot & fetta GF	9
Herb Potatoes Herb roasted new potatoes GF	8
Roasted Broccoli Balsamic glaze, flaked almonds GF	11
Wild Rice Risotto Wild and brown rice mixed with mushrooms and asparagus GF	9
Side Salad tossed in house dressing GF	7

DESSERT

Strawberries & Cream Tart Strawberries & cream cheese curd, crisp meringue and vanilla bean ice cream	16
Chocolate Brownie Eaton Mess Brownie, meringue, mixed berries, raspberry sorbet GF	16

\$20 LUNCH SPECIALS

Steak Sandwich GFO - \$1
Classic Cheeseburger GFO - \$1
Chicken Salad Wrap
Pecan Pesto Spaghetti Baby rocket, fetta, flaked almonds V VGO (add chicken or halloumi \$5)
ADD A HOUSE BEER, WINE OR SOFT DRINK FOR JUST \$3
11:30 - 3PM DAILY

