

Entrée

CRISPY CHICKEN WINGS sun-dried tomato pesto coated <i>gf, df</i>	18
CRISPY FRIED SQUID garlic & parsley salt <i>gf, df</i>	18
CRUSTY GARLIC BAGUETTE <i>v</i>	9
PORK BELLY BITES hoisin, ginger, sesame & plum sauce	19
TRIO OF BRUSCHETTA	18
slow roast tomato, beetroot & goats cheese & mushroom & thyme <i>v</i>	
TEXAN SPICED CORN RIBS jalapeno sour cream <i>v, gf</i>	16
MENANGLE SADDLERY PLATTER	22
with prosciutto, salami, cheddar, fetta cheese & chef's selection of breads & dips	

LARGER to Share

SEAFOOD PLATTER	120
lobster, grilled barramundi, fresh king prawns, fried squid, citrus salad, buffalo tabasco mayo & lemon <i>gf</i>	
500G TAJIMA WAGYU STRIPLOIN	70
king and shimeji mushrooms & red wine jus	
MASTER STOCK BRAISED PORK BELLY	65
Asian vegetables, shallots & crackling <i>df, gf</i>	
SOUS VIDE GREEK STYLE LAMB SHOULDER	65
lemon, oregano & labne <i>gf</i>	
HOUSE MADE POTATO GNOCCHI	42
artichokes, asparagus, roasted red capsicum, cherry tomatoes & parmesan cheese <i>v</i>	

"Gather With Friends"

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DUTCH CARROTS	12
dukkah, confit garlic & sous vide eschalots <i>gf, v</i>	
TWICE COOKED BABY POTATOES	11
garlic fetta cream & sea salt <i>v</i>	
STEAKHOUSE FRIES	11
signature seasoning & garlic aioli <i>gf, df, v</i>	
GARDEN SALAD	12
fresh greens & tomato <i>gf, df, v</i>	
CHARGRILLED BROCCOLINI	12
toasted almonds, yuzu & seaweed butter <i>gf, v</i>	
SEASONED POTATO WEDGES	12
with sour cream & sweet chilli <i>v</i>	
SWEET POTATO WEDGES	13
shaved parmesan, truffle oil & aioli <i>gf, v</i>	

BURGERS

THE LAZARUS	22
beef brisket patty, rocket, tomato, onion relish, BBQ sauce & cheddar cheese on a milk bun	
THE KENTUCKIANA	21
buttermilk fried chicken, chipotle BBQ mayo, swiss cheese, lettuce & tomato on a milk bun	
THE SMOKEN UP	22
pork belly, citrus slaw & house made BBQ sauce	
SOKYOLA BURGER	21
eggplant, zucchini, roast tomato, capsicum, rocket & olive tapenade on a Turkish bun <i>vg, gf</i>	

Add bacon 2.5

Classics

FISH OF THE DAY	28
market fish grilled or in house made beer batter, lemon & tartare <i>df</i>	
ROAST PORK BELLY	33
red wine jus <i>df</i>	
250G CHICKEN BREAST SCHNITZEL	24
herb & parmesan panko crumb	
200G CAULIFLOWER SCHNITZEL <i>vg</i>	22
250G WAGYU RUMP <i>gf, df</i>	32
300G RIVERINA SCOTCH FILLET <i>gf, df</i>	42

Add prawns 7

ALL CLASSICS & PARMIGIANAS

- *Served with* -

SALAD & CHIPS

- *Upgrade to* -

MASHED POTATO &
VEGETABLES FOR \$3
SAUCE \$3

Gravy *gf, df*

Pepper *gf*

Mushroom *gf*

Red wine jus *df*

PARMIGIANA

NAPOLI	27
double smoked ham, napolitana sauce & mozzarella cheese	
BBQ	28
bacon, BBQ sauce, onion jam & mozzarella cheese	
ROBIN DUNDEE <i>vg</i>	27
garlic mushrooms, eggplant & vegan mozzarella cheese <i>served atop cauliflower schnitzel</i>	

PASTA

- CHICKEN & CHORIZO PASTA** 25
tender chicken, chorizo, white wine, butter,
shaved parmesan cheese, spinach, basil & casarecce pasta
- CREAMY PRAWN PASTA** 26
prawns, chilli, lemon, garlic, cherry tomatoes, cream,
rocket, shaved parmesan cheese & linguine pasta
- VEGAN PESTO SPAGHETTI** 22
house made mint pesto, heirloom tomatoes,
olives, chilli, baby spinach & chargrilled lime *v, gf*

Salads

- CAESAR** 18
fresh cos lettuce, crispy bacon, croutons, fried egg & anchovy dressing
- WARM LAMB SALAD** 22
baby rocket, roasted sweet potato, Spanish onion, sliced olives,
parmesan cheese & house made mint pesto dressing *gf*
- SUPERFOOD** 21
quinoa, broccolini, roasted sweet potato, toasted seeds,
nuts, crispy kale, apple cider & turmeric dressing *gf, df, v*
- HEIRLOOM** 18
tomato, rocket, cucumber, fetta, olives & balsamic glaze *gf, v*

Add chicken breast 6

Add prawns 7

EVERYDAY *Value*

ALL \$15

BATTERED FISH & CHIPS
180G RUMP STEAK & CHIPS
CHEESEBURGER & CHIPS
GRILLED CHICKEN BURGER & CHIPS

SAUCES
POTATO MASH
VEGETABLES
SWEET POTATO WEDGES
GREEN SALAD

*All
Sides \$3*

Members discount does not apply to these items.

Mini TROTTERS

ALL \$13

GRILLED CHICKEN with chips or vegetables *gf, df*
BATTERED FISH with chips or vegetables *df*
CHICKEN NUGGETS with chips or vegetables
LINGUINE napoli sauce and cheese *gf available*

*- Comes with a drink
and ice cream -*

Members discount does not apply to these items.

DESSERTS

ALL \$13

RASPBERRY CRÈME BRÛLÉE
shortbread, meringue bites & raspberry coulis

WHITE CHOCOLATE ASSIETTE
white chocolate gelato, white chocolate crumble,
white chocolate shards & fresh strawberries

DROPPED ICE CREAM CONE
chocolate ganache, marshmallows, raspberry coulis & fresh berries

MANGO & STRAWBERRY PAVLOVA *gf*
fresh mango, Chantilly cream, pistachio praline & mango sorbet

HOUSE MADE LEMON CHEESECAKE
buttery shortbread, raspberry coulis & fresh berries