

STARTERS

Beef Carpaccio 27
Premium eye fillet, truffle aioli, pine nuts, wild rocket, Grana Padano (LDO, LG)

Haloumi Spring Roll 19
Haloumi, cabbage, carrot, with mustard and honey dipping sauce (V)

Sourdough 14
Butter, extra virgin olive oil, balsamic vinegar (LDO, V, VGO)

Farmhouse Garlic Bread 13
Cob sourghdough, garlic butter, chopped parsley (V)

Antipasto Board 32
Marinate olives, smoke cheddar, pork and chicken terrine, quince paste, lavosh, home-made pickles, ham, prosciutto, nduja butter (LDO, LGO, VO, VGO)

Calamari Fritti 19
Aioli, wild roquette, lemon (LG)

Grilled Tiger Prawns 29
Tiger prawn, avocado puree, lemon, fried capers, watercress (LDO, LG)

Honey Grilled Haloumi 21
Dutch carrots, pepitas, rainforest honey (LG, V)

Lemon Butterbean Hummus 18
Butter bean hummus, olive oil, roast pepitas, sweet paprika, baguette, watercress (LD, LGO, V, VG)

Roasted Bone Marrow 21
Charred sourdough, gremolata, sea salt (LD, LGO)

Southern Fried Chicken 22
Crispy fried tenderloins, BBQ maple glaze, chives (LD, LG)

Chips 11
Aioli (LD, LG, V, VGO)

Truffled Fries 12.5
Truffle aioli, Grana Padano (LDO, LG)

Sweet Potato Fries 13
Sour cream, sweet chilli sauce (LDO, LG, V, VGO)

SALADS

Tomatoes Roquette Salad 18
Heirloom tomatoes, roquette, orange segments, roasted hazelnut, balsamic vinaigrette, Grana Padano (LDO, LV, V, VGO)

Caesar Salad 25
Cos lettuce, croutons, double smoked bacon, anchovies, soft boiled egg, parmesan, caesar dressing (LDO, LGO, VO)

Smoked Salmon Salad 28
Smoked salmon, cos lettuce, cucumber, pickling shallot, tomatoes, avocado, capers and drill dressing (LDO, LGO)

GRILL

All our steaks are seasoned with sea salt, served with chips, green goddess salad and your choice of sauce.

T-Bone 150
1kg grass fed served with 2 sides (LDO, LG)

180G Oscar Style Eye Fillet 51
Grass-fed eye fillet topped with crab meat and bearnaise (LDO, LG)

250G Rump Cap 37
Grass- fed rump cap (LDO, LG)

400G Rump Cap 55
Grass-fed rump cap LDO, LG)

250G Bachelor Striploin 41
Grass-fed striploin (LDO, LG)

300G Wagyu Rump 61
9+ QLD wagyu rump (LDO, LG)

300G Rib Fillet 52
Angus rib fillet, MBS 2+ (LDO, LG)

UPGRADES

Roasted Bone Marrow 14
Salt & Pepper Squid 7
2 Grilled Tiger Prawns 12
Sliced Avocado 5
Blue Cheese Wedge 7
Grilled Chicken Tenderloins 7
Bacon 3
Egg 2

SAUCES

Red Wine Jus | Mushroom | Pepper | Gravy | Bearnaise | Chimichurri | Truffle Butter | Roasted Bone Marrow

MAIN COURSES

Porchetta 41
Italian porchetta, apple puree, pickled fennel salad, grilled broccolini, crispy sage, jus (LD, LG)

Pumpkin Ricotta Pasta Ripiena 29
Homemade pumpkin and ricotta pasta ripiena, sugo sauce, basil, Grana Padano, parnsip chip, add option of chicken, prawns, bacon (LDO, LG, V, VGO)

Chicken Parmigiana 32
Hand crumbed schnitzel, Napoli, smoked ham, mozzarella, mixed leaf salad, chips, lemon, aioli

Cumberland Sausage 29
Cumberland pork sausages, pomme puree, watercress, caramelised onion, gravy (LG)

Hand Crumbed Chicken Schnitzel 28.5
Hand crumbed schnitzel, mixed leaf salad, chips, lemon, aioli (LD)

Atlantic Salmon 39
Atlantic Salmon, crispy potato cakes, finger lime and avruga caviar bearnaise (LDO, LG)

Antipasto Risotto 30
Carnaroli, pomodoro, olives, mushroom, semi dried tomatoes, eggplant, grilled capsicum, artichoke, feta cheese, fresh herbs (LDO, LG, V, VGO)

Roasted Butternut Squash 28
Chimichurri, pepitas, watercress, pickled fennels (LD, LG, V, VG)

Reef Fish and Chips 29
Battered reef fish, chips, salad, tartare (LD)

Chicken Ballontine 31
Chicken thigh rolled filled mirepoix, eggplant, red peppers, zucchini, pumpkin, aged cheddar vegetable stack with creamy pesto sauce, watercress and balsamic glaze (LG)

SIDES | 1 FOR 10 | 2 FOR 15 | 3 FOR 18

Beer Battered Onion Rings
House sauce

Chargrilled Seasonal Greens
Grana Padano, toasted almonds (LDO, LG, V, VGO)

Dauphnoise Potatoes
Sea salt, roquette (LD, LG)

Garlic Roasted Field Mushrooms
Persian feta, pangrattato (LDO, LG, V, VGO)

Pomme Puree
Olive oil, chive (LG, V)

Roasted Bone Marrow
Roasted wagyu bone marrow, sea salt (LD, LGO)

Roquette Salad
Wild roquette, balsamic, Grana Padano, toasted pine nuts (LDO, LG, V, VGO)

PIZZA

Gluten free base available +3 | Ham +3 | Vegan cheese +4

Margherita 22
Pomodoro, mozzarella, basil (LDO, LGO, V, VGO)

Melanzana & Stracciatella 27
Pomodoro, mozzarella, grilled eggplant, stracciatella, basil (LDO, LGO, V, VGO)

Meatlovers 29
Crumbled Italian sausage, smoked bacon, sliced salami, prosciutto, mozzarella and baby spinach (LDO, LGO)

Mare & Monti 28
Pomodoro, mozzarella, mushroom, pancetta, prawns, chilli oil (LDO, LGO)

Salsiccia & Artichoke 28
Pomodoro, mozzarella, Italian sausage, artichoke, Grana Padano, cracked pepper (LDO, LGO)

Spicy Nduja Salami 27
Pomodoro, mozzarella, spicy nduja, salami, basil, hot honey drizzle (LDO, LGO)

BURGERS

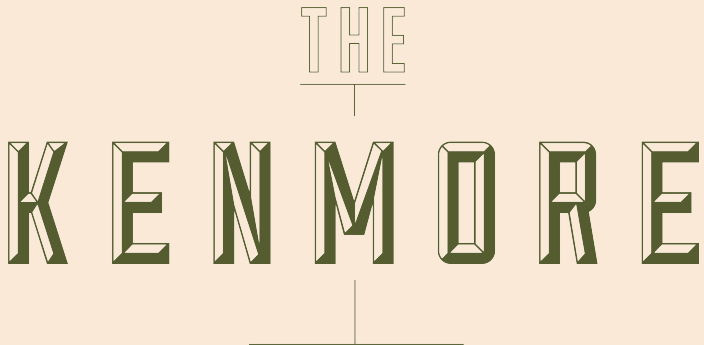
All our burgers are served with chips and aioli
Gluten free bun +3 | Fried egg + 3 | Vegan cheese +2 | Bacon +3

Paddock Burger 25.5
Premium Wagyu beef pattie, oak lettuce, tomato, pickles, American cheese, special burger sauce (LGO)

Southern Chicken Burger 25.5
Southern fried chicken thigh, oak lettuce, tomato, pickles, American cheese, creamy ranch

Steak Sandwich 28
Truffle aioli, rocket, Swiss cheese, caramelised onion (LGO)

Vegan Burger 25.5
Vegan pattie, oak lettuce, tomato, pickles, vegan aioli, vegan milk bun (LD, LG, V, VG)



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SENIORS

Bangers & Mash 18
Single cumberland sausage served with potato mash (LG)

Calamari 20
Salt and pepper calamari served with chips and salad (LG)

Chicken Schnitzel 20
Hand crumbed schnitzel, mixed lead salad, chips, lemond and aioli (LD)

Battered Fish 20
Battered reef fish, chips, salad, tartare sauce, lemon (LD)

DESSERT

Apple & Chai Brulee 16
Apple & chai cream brulee, pistachio biscotti (LGO, V)

Poached Pear 16
Minty jelly, butterscotch custard, Biscoff crumble, creme fraiche (LDO, LGO, V, VGO)

White Chocolate & Raspberry Souffle 12
Bailey's mascarpone, vanilla ice cream (V)

Raspberry Sorbet 8
3 Scoops of raspberry sorbet (LD, LG)

Ice Cream 8
3 Scoops of vanilla ice cream (LG, V)

Food Allergies and Intolerances:

Please inform a team member if you have allergies or intolerances.

We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

Please note: all credit, debit card and Me&u mobile order transactions incur a bank surcharge fee of 1%GST. EFTPOS (must insert card & select cheque or savings) and The Pass transactions are surcharge free.

10% public holiday surcharge applies.

(V) Vegetarian - **(VO)** Vegetarian Option - **(VG)** Vegan - **(VGO)** Vegan Option - **(LG)** Low Gluten - **(LGO)** Low Gluten Option - **(LD)** Low Dairy - **(LDO)** Low Dairy Option