

STARTERS

CIDER AND CHILLI BLACK MUSSELS | 23

shallot, toasted garlic loaf | LG, A

FRENCH ONION, BACON AND BLUE CHEESE COBB LOAF | 19

VO

PLOUGHMANS LUNCH | 25

pickles, shaved leg ham, grilled sourdough, pot pie, olives, tomato

CORNED BEEF LOADED SPUD SKINS | 19

brattle cabbage, potato, sour cream, mozzarella | LG

SHAVED BEEF YORKY SLIDERS | 21

CHEF'S PICK

roast angus beef, mash, horseradish, house gravy | LDO, LGO

TOASTED GARLIC BREAD | 13

V

CHEESE AND BACON LOADED GARLIC BREAD | 15

CRISPY FRIED CALAMARI | 19

vinegar salt, lime, chilli mayo | LD, LG, I

FRIED CHICKEN WINGS | 19

Irn-Bru BBQ glaze, ranch, pickles

BUBBLE AND SQUEAK FRITTERS | 17

bush tomato relish, sweet corn, smoked aioli | LD, LG, V, VG

CHIPS | 13

aioli | LD, LG, V, VGO

SALADS

CLASSIC CAESAR SALAD | 23

gem lettuce, bacon bits, parmesan, croutons, egg, anchovy | VO

GREEN FEEL GOOD SALAD | 23

grilled baby broccoli, green pea, kale, pepitas, cucumber, quinoa, blueberry, avocado, green goddess dressing | LD, LG, V, VG

SALMON BUDDHA BOWL | 28

hot smoked salmon, brown rice, edamame, cherry tomato, avocado, wakame, cucumber, carrot, radish, toasted sesame dressing, kewpie | LD, LG, A



ORDER & PAY ON YOUR PHONE

We'll bring it to you. Got The Pass App?

Simply open the app & choose how to order.

MAINS

PAN ROASTED BARRAMUNDI | 38

crushed roast potato, grilled baby broccolini, cauliflower puree | LG, A

TRADITIONAL BRITISH FISH AND CHIPS | 28

sustainable Australian fish, chips, salad, mushy peas, tartare, lemon | A

HERB CRUMBED PORK CHOP | 34

apple and cabbage slaw, mash, café de Paris butter

CLASSIC CHICKEN SCHNITZEL | 29

garden salad, fries, lemon, house gravy | LDO

MIDDLESBROUGH CHICKEN PARMY | 32

bechamel, cheese, garden salad, chips

PUB CHICKEN PARMY | 31

tomato Napoli, leg ham, cheese, garden salad, chips

BANGERS & MASH | 32

Cumberland sausage, colcannon mash, onion rings, green pea, gravy

BRAISED STEAK AND ALE PIE | 32

butter puff pastry, colcannon, mushy peas, gravy

LAMBS FRY AND BACON | 28

lamb's liver, onion, garlic, bacon, red wine jus, mash, baby broccoli | LD, LG

TRADITIONAL ROAST OF THE DAY | 35

super yorky, roast potato, pumpkin, green peas, bubble and squeak, gravy | LDO, LGO

SLOW COOKED LAMB SHANK | 38

tomato, root vegetables, creamy mash, broccolini | LD, LG

BUFFALO MOZZARELLA AND ROAST TOMATO RAVIOLI | 30

vodka Napoli, broken burrata, fried basil | V

PUB CARBONARA | 26

fettuccine pasta, garlic, cream, bacon, parmesan cheese, garlic bread | VO

BURGERS

BLACK ANGUS BEEF BURGER | 27

lettuce, tomato, cheese, onion, pickles, burger sauce | LGO

BUFFALO FRIED CHICKEN BURGER | 26

southern slaw, American cheddar, pickles | LGO

STEAK SANDWICH | 28

rump steak, lettuce, tomato, onion, aioli, cheese, BBQ sauce | LGO

BEER BRATS | 26

bratwurst sausage, brioche roll, beer onions, cheese, American mustard, green peppers, chive | LGO

UPGRADES

Bacon +5 | Fried Egg +3 | Gluten Free Bun +3 | Onion Rings +4

GRILL

All our steaks are served with salad, fries & your choice of sauce: bearnaise, mushroom, peppercorn, gravy.

250GM RUMP STEAK | 37

120 day grain fed, QLD | LDO, LG

180GM EYE FILLET | 45

pasture fed, NSW | LDO, LG

300GM RIB FILLET | 62

120 day grain fed, QLD | LDO, LG

ADD ONS

Calamari +9 (I) | Garlic Prawns +12 (I)

SIDES

1 for 12 | 2 for 16 | 3 for 19

SIDE GARDEN SALAD | LD, LG, V, VG

ONION RINGS | V

COLCANNON MASH | LG

APPLE AND CABBAGE SLAW | LD, LG, V, VGO

SIDE SEASONAL VEGETABLES | LDO, LG, V, VGO

DESSERTS

HOT STICKY TOFFEE PUDDING | 16

rum raisin gelato, macerated dates, mascarpone cheese, butterscotch | V

BREAD AND BUTTER PUDDING | 14

bundy rum custard, salted caramel gelato | V

ETON MESS SUNDAE PLATTER | 19

fresh berries, blackberry gel, double cream, toasted coconut, shortbread, meringue, candy fluff | V



Please note: All credit and debit card transactions incur a bank surcharge fee of 1.1% + GST. EFTPOS (must insert card & select cheque or savings) is surcharge free. 10% public holiday surcharge applies.

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.

LG – Low Gluten | **LD** – Low Dairy | **V** – Vegetarian | **VG** – Vegan | **LGO** – Low Gluten Option | **LDO** – Low Dairy Option | **VO** – Vegetarian Option | **VGO** – Vegan Option

Seafood Origin: **A** – Australian | **I** – Imported | **M** – Mixed

