

Dinner

Cocktails

Pear Tree Bellini

Prosecco, Pear puree

Aperol Spritz

Prosecco, Soda, Orange

Garden Spritz

Gin, Prosecco, Elderflower, Lime, Cucumber, Mint

Frozen Margarita

Tequila, Lime, Cointreau, Lime

Old Fashioned

Eagle Rare Bourbon, Sugar, Bitters, Orange

Negroni

Isle of Harris Gin, Campari, Bold Red, Orange

Espresso Martini

Marine Botanical Vodka, Black Fin, Caravan coffee

Salads

SUPERFOOD SALAD

Avocado, kale, spinach, quinoa, pearl barley, edamame, pomegranate, spiced chickpeas, hummus, sesame seeds

CHICKEN CAESAR SALAD

grilled chicken, gem, croutons, egg, parmesan, bacon

+ prawns 6.50

+ chicken 4.50

+ 1/2 avocado 2.75

CHEF'S SPECIAL

MARKET FISH

18.50

Gochujang wheat noodles, spring onion, sesame, asian slaw

BEEF BOURGUIGNON

21.50

beef cheeks braised in red wine, mashed potatoes, carrots, onions, parsley

LAMB RAGOUT

18.50

Lamb shoulder braised in rich tomato sauce, paccheri pasta, rosemary & parmesan crumb

Burgers

brioche sesame buns, served with fries

BUTTERMILK CHICKEN

spicy slaw, baby gem, chipotle mayo

14.75

KOREAN CHICKEN

buttermilk chicken, kimchi, spicy slaw, baby gem, mayo, Gochujang sauce

15.75

AUSSIE 3.0

beef patty, rocket, tomato, tomato relish, gherkin, caramelized onions, pickled beetroot, aioli

15.75

DOUBLE BACON & CHEESE

2 beef patties, rocket, tomato, tomato relish, gherkin, caramelized onions, pickled beetroot, aioli

22.75

Burger extras

House made condiments

0.50 ea

Cheese / pineapple / fried egg

1.75 ea

1/2 avocado / Mastelo

2.75 ea

Bacon / Chorizo / Truffle mayo

3.75 ea

Sharing plates

8.25	Sourdough bread basket, salted butter	4.75
	Padron peppers, Maldon salt	5.75
8.25	Dips (baba ganoush, hummus, muhammara) & flat bread	8.50
	Pumpkin soup, chestnuts, truffle oil, parmesan	9.50
9.50	Gyoza (prawn, chicken, vegetables, sesame), spring onions, black bean chilli oil (5pcs)	9.50
9.50	Japanese fried chicken, mayo, Japanese 7 spice seasoning	9.50

Mains

9.50	CAULIFLOWER Moroccan spiced, grilled, sweet potato hummus, crispy chickpeas, pomegranate, coriander, vegan feta, rose harissa	16.50
9.50	NASI GORENG kings prawns, rice, cabbage, crispy shallots, spring onion, chilli, coriander, fried egg, Sriracha sauce VG*	17.50
	CHICKEN PARMIGIANA (OZ style) breaded chicken, tomato sauce, cheddar & mozzarella, chips, salad	18.50
12.50	DUCK HASH crispy duck leg, chilli, coriander, spring onions, potatoes, greens, hoisin sauce, sesame, mayo, fried egg	18.50
12.50	WONTON NOODLES Pork & prawn wonton (3pcs), Chinese bbq pork, choy sum, fresh thin egg noodles dressed in shitake soy dressing, pickled chilli	14.50
	RAMEN grilled chicken, boiled egg, kale, corn, spicy (mild) chicken miso broth, spring onion, sesame seeds, seaweed	17.50

Robata Grill

14.75	1/2 GRILLED CHICKEN fries, house salad (choice of marinade: harissa, peri peri, smoked garlic butter)	18.50
15.75	8oz RIBEYE 28 days dry aged, fries, house salad, peppercorn sauce	32.50

Sides

	Truffle chips, parmesan, truffle mayo, parsley	7.75
	House salad, tomato, cucumber, mixed leaves, honey mustard	4.75
	Grilled tenderstem broccoli, olive oil, sea salt	4.75
	Rocket, balsamic glaze, parmesan	4.75
	Fries	4.75

We take great pride in sourcing the finest produce and supporting good farming practices. All meats served are bred in UK.
Please inform our staff members of any allergies. All dishes may contain traces of nuts, peanuts and other allergens
We will try our best to accommodate changes to the dish, however during busy periods, this may not be possible. We hope you understand.
VG* - this dish can be modified to suit vegan requirements. Please speak to a team member.