



autumn menu

SMALL PLATES & SHARES

Toasted focaccia (v) charred eggplant & roasted onion dip	12
Garlic cheese bread (v)	9
Natural oysters (GF, DF) chilled with fresh lemon wedges (ea) 4 (12)	44
Kilpatrick oysters (GF, DF) (ea) 4.4 (12) smoked bacon, tomato, worcestershire sauce, tabasco sauce	48
Wok tossed salt & pepper calamari (GF, DF) crispy chilli, ginger & garlic	15
House smoked brie (GFO) fresh Mapleton Forest honeycomb, pickled red garnet plums, toasted sourdough	17
Spanish style ember grilled local prawns (GF, DF) green capsicums & garlic lemon butter	18
Crispy battered chicken bites (GF, DF) sweet chilli, soy & honey glaze, toasted sesame	17
Wood roasted lamb ribs (GF, DF) hot, sour & sticky tamarind glaze	17
Applewood smoked salmon pate (GFO) cucumber, fennel & finger lime pickle, crispy rye toast	18

SIDES

Chips (v) with aioli	bowl 10 side 7
Sweet potato fries (v) with aioli	9
Wedges (v) sour cream & sweet chilli sauce	12
Seasonal vegetables (v, DF, GFO, VE) with olive oil	9
Wok tossed seasonal greens (v, GF, DF) with oyster sauce	9
Buttered mash (v, GF)	8
Garden salad (v, GF, DF, VE)	8

STEAKS (GFO)

Cooking over iron bark embers on our live fire grill gives our steaks a unique blend of smokiness, char & caramelisation.

Steaks are served with chips, leaf salad & choice of sauce.

Substitutions: mash \$2 vegetables \$2

Sirloin	Five Founders grain finished 200g (QLD)	36
Scotch fillet	Portoro grain fed 400g (Yambinya Station, NSW)	49
Rump	Grainge 120 day grain fed Black Angus 500g (Riverina, NSW)	45
Eye fillet	The Queenslander pasture fed, 200g (QLD)	45

Sauces: mushroom | peppercorn | gravy | garlic cream (GF)
(extra sauce \$2)

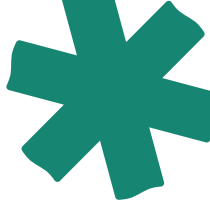
PIZZA

Using a slow fermented fresh dough, individually hand-shaped to order, topped & cooked in our custom-built oven. Our oven's intense heat imparts a subtle smoky flavour to the thin, crispy base delivering a bubbly charred appearance that can only be achieved with an authentic wood fired experience.

(GF) base \$3

Pissaladière	Provencale style caramelised onion, olive, thyme & anchovie	25
Meatlovers	tomato base, pepperoni, salami, prosciutto, red onion, mozzarella	26
Salami	crushed pistachio, hot honey, mozzarella	25
Wood roasted chicken	cherry tomato, shredded chicken, provolone, Italian parsley	24
Local prawn	garlic cream, crispy chorizo, parmesan, rosemary	28
Vegetarian (v)	pumpkin purée, roasted mixed mushrooms, ricotta insalata	24

15% surcharge on public holidays



MAINS

- Smoked & charred rump of White Pyrenees Lamb** (GF) 39
sweet potato hash, wood roasted zucchini, mint harissa
- BBQ glazed free range pork belly** (GF, DF) 39
wok fried greens, rice noodle salad, toasted peanuts
- Beer battered fish & chips** 23
salad, tartare sauce
- Grilled fillet of Tasmanian salmon** (GF) 39
toasted almond & cauliflower cous cous, shaved brussel sprouts, black garlic emulsion

FISH OF THE DAY market price

ask for today's special or simply enjoy the fish grilled on the wood fire served with chips & salad

SALADS

- Warm salad of smoked chicken** 25
rosemary roasted kipfler potato, sauté mushrooms, seasonal leaves, soft poached egg
- Bli Bli bowl** (GF, V, VEO) 24
roasted pumpkin, harissa spiced lentils, sumac roasted tomato & spinach salad, herb labna
- Honey roasted pear, blue cheese & crispy pancetta** (GF) 24
autumn leaves, toasted quinoa, charred leek vinaigrette
- Add grilled chicken breast or crumbed calamari to any salad 7

SCHNITZEL

Our schnitzels are made from fresh 250g free range chicken breast, prepared & crumbed in house daily, served with house slaw & chips.

Substitutions: mash \$2 vegetables \$2

- Plain** (DFO) 25
lemon & gravy
- Parmy** 29
shaved ham, mozzarella, napoli sauce
- Frenchy** 29
grilled bacon, avocado, brie, hollandaise

PASTA & WOK

- Chicken carbonara** (GFO) 25
tagliatelle, roasted speck, chicken breast, button mushrooms, white wine garlic cream & shaved parmesan
- Stir fried crispy hot, sweet & sour pork** (GF) 27
broccoli, caramelised pineapple, spring onion & cashew, steamed rice
- Singapore noodles** (V, VE, GF) 26
stir fried rice noodles, salt & pepper tofu with Asian greens in a mild curry sauce
- Spaghetti marinara** 32
sauté local prawns, mussels, calamari & scallops in tomato & herb sauce, garlic & lemon pangrattato

SWEETS

- Sticky date pudding** 12
butterscotch sauce, vanilla ice cream
- Warm vanilla crêpes** 12
passion fruit curd, warm chocolate sauce, chocolate crumb
- Rhubarb & macadamia frangipane tart** 12
coconut ice cream

(GF) Gluten Friendly (DF) Dairy Free (V) Vegetarian (VE) Vegan (GFO) Gluten Friendly Option (DFO) Dairy Free Option (VEO) Vegan Option
While we do our best to accommodate coeliac or severe allergies, we have an open kitchen so cannot guarantee that cross contamination will not occur. Please consider this when ordering from our menu.



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AVAILABLE FOR LUNCH ONLY

Mon-Thurs 11.30am-2pm, Fri-Sun 11.30am-2.30pm

BURGERS & SANDWICHES

all served with chips

BLAT 20

grilled bacon, lettuce, avocado, tomato on toasted turkish bread

Grilled chicken breast burger 22

lettuce, tomato, avocado, tasty cheese & aioli on a toasted milk bun

Bli Bli burger 22

fresh double beef pattie, American cheese, grilled bacon, lettuce, tomato, house burger sauce on a toasted milk bun

Steak sandwich 25

12 hour slow roast rib eye of beef chargrilled served with lettuce, tomato, cheese, bacon, egg, beer braised onions, bbq sauce on toasted bread

LUNCH STEAK

Rump 250g (GFO) 27

Grainge 120 day grain fed Black Angus (Riverina, NSW) served with chips, leaf salad & your choice of sauce

Substitutions: mash \$2, vegetables \$2

Sauces: mushroom | peppercorn | gravy | garlic cream (GF)

Extra sauce \$2

COFFEE & TEA

soy, lactose free, oat & almond milk available (50c extra)

Latte, cappuccino, flat white, macchiato, mocha, vienna, hot chocolate cup 5
mug 6

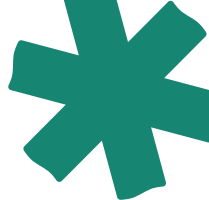
Irish coffee, Baileys coffee 9.5

Wide variety of teas available 5

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SENIORS MEALS - MAINS \$18

Seniors card must be presented when ordering seniors meals

Panko crumbed salt & pepper calamari

house salad, chips, aioli

Ham & mushroom quiche

house salad & chips

Bangers & mash (GFO)

traditional cumberland pork sausages, mash, peas & onion gravy

Fish & chips

panko crumbed fish fillet, tartare sauce, chips

Chargrilled chicken breast (GFO)

mash potato, broccoli, bacon, garlic cream

Pappardelle bolognese

thick ribbons of fresh egg pasta, tossed with homemade bolognese sauce & shaved parmesan

SENIORS SWEETS

Sticky date pudding

10

butterscotch sauce, vanilla ice cream

Freshly baked scones

9.5

jam & cream, your choice of tea or coffee

Cake of the day

12

with your choice of tea or coffee

KIDS MEALS - ALL \$12

For kids 3-11 years

All meals are served with tomato sauce on the side & choice of a complimentary Bulla Choc Bar or Bulla Raspberry Splits Ice Cream

Grilled cheeseburger

with chips

Ham & cheese pizza

Spaghetti bolognese (GFO, DFO)

with parmesan

Chicken nuggets

with chips

Freshly grilled chicken breast (GF, DF)

with seasonal vegetables

Battered fish

with chips

Panko crumbed calamari

with chips

Vegetarian meals are available upon request

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