

EAT

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\$34

SUNDAY ROAST

(Each Sunday until sold out)

LAMB MARINATED in ROSEMARY AND GARLIC

or

CRISPY PORK BELLY with HOMEMADE APPLE COMPOTE

both served with duck fat potatoes, jap pumpkin, yorkshire pudding, seasonal market veggies & homemade traditional gravy

NIBBLE

OYSTERS GF

with yuzu mignonette, cucumber

SPICED FISH TACO

beer batter fish, pickled onion, cabbage, corn pico de gallo, chipotle mayo, coriander & lime on a flour tortilla

GARLIC BREAD (2 pieces) V

FRIES with vegan truffle mayo VG GF

LIME CHILLI LOTUS CHIPS GF DF VG

with coconut tzatziki & pomegranate

JALAPENO CHEESE BALLS (5)

jalapeno, bacon, cream cheese, cheddar

FOR THE KIDS

KIDS TOASTIE

ham & cheese toastie



6

KIDS BURGER

patty, cheese & tomato sauce

10

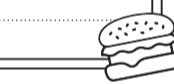
KIDS FISH & CHIPS

battered barramundi, fries & tomato sauce

15

CRISPY CHICKEN PIECES & FRIES

15



DESSERT

STICKY DATE PUDDING V

18

with rum raisin ice cream

APPLE CRUMBLE CHEESECAKE

16

with vanilla anglaise

BARBERS CHEDDAR (60G)

12

with quince paste, fresh pear, gluten free crackers

PLANNING YOUR NEXT EVENT OR CELEBRATIONS

Birthdays, EOFY parties, Christmas celebrations and everything in between.



Scan our QR code to enquire and our team will reach out

No room hire. No minimum spends*
*applies to single space over one session

SHARE

BANG BANG CAULIFLOWER GF VG

14

with crunchy garlic and chilli sauce

CORN RIBS GF VG

14

tossed with lime peppers, eschalot, coriander & chipotle vegan mayo

KOREAN MEATBALLS GF DF

15

with rice cracker

LAMB SKEWERS (180g) GF

19

coffee chilli rub with yoghurt drizzle & chimichurri

HALOUMI FRIES V GF

20

with hot honey, lemon, mint, pomegranate, pistachio

SPICED SQUID GF

24

with pickled fennel, yuzu mayo

SALADS

LEMON GINGER CURED TUNA GF DF

24

NICOISE BOWL

cured tuna loin, green beans, cherry tomato, cucumber, chat potato, black olive, baby endive, spanish onion, thyme dijon dressing

VIETNAMESE CRUNCHY SALAD GF DF VG

22

shredded cabbage, green pawpaw, pickled carrots, cucumber, mint, chili, vermicelli noodles, roasted peanuts, sweet lime dressing

TRADITIONAL CAESAR SALAD

24

baby gem lettuce, croutons, egg, grated parmesan, roasted bacon & house made dressing

ADD TO YOUR SALAD

avocado 4 chicken 7 bacon 3 egg 3

VEGETARIAN V GLUTEN FREE GF DAIRY FREE DF VEGAN VG

Public Holiday Surcharge 10%

EAT

\$20 LUNCH SPECIALS

- MONDAY - SIRLOIN & FRIES
- TUESDAY - RIGATONI ALLA VODKA 
- WEDNESDAY - SIMPLE BURGER WITH FRIES
- THURSDAY - FISH 'N' CHIPS
- FRIDAY - BRISKET OR VEGETARIAN NACHOS 

BURGERS

 feeling healthy?

SWAP YOUR BUN FOR A LETTUCE CUP 

SIMPLE BURGER	18
grilled angus beef patty, cheese, pickles, rose sauce	
ROSE BURGER	22
150g sirloin/brisket patty, bacon jam, iceberg, jack cheese, pickled onion, secret sauce	
GREEN MONSTER BURGER 	24
green pea patty, smoke jalapeno goat cheese sauce, baby spinach, grilled haloumi, fried egg	
FRIED BUTTERMILK CHICKEN BURGER	22
fried house spiced chicken, iceberg lettuce, bacon, chilli jam aioli with cheese	

ADD ONS

egg 3 bacon 3 haloumi 4 fries 4 extra beef patty 5

CLASSICS

ANGUS BRISKET NACHOS 	24
corn chips, queso, pico de gallo, sour cream, guacamole & coriander	
vegetarian option available upon request with:	
corn, black beans, kidney beans, roast peppers, mexican tomato broth with cheese, sour cream & guacamole	
GETTING SCHNITTY WITH IT	26
herb & parmesan crumbed chicken breast, served with mash, mushy peas, slaw & gravy	
GF version available upon request	
THE ITALIAN JOB (PARMA)	29
herb & parmesan crusted chicken breast, san marzano tomato, for di latte, basil, slaw & fries	
GF version available upon request	
COOPERS' BEER BATTERED 	29
FISH 'N' CHIPS	
barramundi, malt vinegar, mushy peas, fries & tartare	

We prepare and serve products that may contain egg, milk, soy, wheat, nut or other allergens. While a particular food may not contain one of these allergens, our products may be prepared on the same equipment and in the same kitchen area as those that do. We cannot guarantee that cross contact with allergens will not occur.

EAT

FRIDAY OYSTERS

\$2

ALL DAY LONG*

*excluding public holidays

MAINS

GUINNESS SAUSAGE PIE	26
guinness sausage, brisket, mushroom, mash	
RIGATONI ALLA VODKA 	30
creamy tomato sauce with vodka, basil, stracciatella cheese	
SNAPPER (180G) IN A SAFFRON COCONUT BROTH 	34
with snow peas, cherry tomato, roti bread	
BARRAMUNDI FILLET (180g) 	32
mint labneh, fennel watercress salad and lemon	
SLOW COOK LAMB SHOULDER  	32
180 grams press lamb shoulder, roast truss cherry tomato, smoked chickpea puree, mint salad, pomegranate, red wine jus	

STEAKS

SERVED WITH SALAD & FRIES

250g SIRLOIN 	38
grain fed, jack creek tamworth NSW	

300g SKIRT 	44
little joe MB4+	

CHOICE OF SAUCE

traditional gravy, cognac peppercorn, chimichurri or mushroom

SIDES

FRIES with rosemary salt  	4
CREAMY MASH  	4
olive oil, sea salt & chives	
GEM LETTUCE SALAD  	9
fennel, herb mix, mixed seeds, shaved parmesan & lemon thyme dressing	
GREEN BEANS & BROCCOLINI  	14
with herb green oil	

VEGETARIAN  GLUTEN FREE  DAIRY FREE  VEGAN 

Public Holiday Surcharge 10%