

EAT

\$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

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

with rum raisin ice cream

18

APPLE CRUMBLE CHEESECAKE

with vanilla anglaise

16

BARBERS CHEDDAR (60G)

with quince paste, fresh pear, gluten free crackers

12

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

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

NIBBLE

OYSTERS

with yuzu mignonette, cucumber

EACH 6

SPICED FISH TACO

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

8.50

GARLIC BREAD (2 pieces)

9

FRIES with vegan truffle mayo

14

LIME CHILLI LOTUS CHIPS

with coconut tzatziki & pomegranate

16

JALAPENO CHEESE BALLS (5)

jalapeno, bacon, cream cheese, cheddar

18

SHARE

BANG BANG CAULIFLOWER

with crunchy garlic and chilli sauce

14

CORN RIBS

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

14

KOREAN MEATBALLS

with rice cracker

15

LAMB SKEWERS (180g)

coffee chilli rub with yoghurt drizzle & chimichurri

19

HALOUMI FRIES

with hot honey, lemon, mint, pomegranate, pistachio

20

SPICED SQUID

with pickled fennel, yuzu mayo

24

SALADS

LEMON GINGER CURED TUNA

NICOISE BOWL

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

24

VIETNAMESE CRUNCHY SALAD

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

22

TRADITIONAL CAESAR SALAD

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

24

ADD TO YOUR SALAD

avocado 4 chicken 7 bacon 3 egg 3

VEGETARIAN GLUTEN FREE DAIRY FREE VEGAN

Public Holiday Surcharge 10%

EAT

\$20

LUNCH SPECIALS



MONDAY – SIRLOIN & FRIES

TUESDAY – RIGATONI ALLA VODKA (V)

WEDNESDAY – SIMPLE BURGER WITH FRIES

THURSDAY – FISH 'N' CHIPS

FRIDAY – BRISKET OR VEGETARIAN NACHOS (V)

BURGERS



feeling healthy?

SWAP YOUR BUN FOR A LETTUCE CUP (GF)

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 (V) 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 (GF) 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 (DF) 29

FISH 'N' CHIPS

barramundi, malt vinegar, mushy peas, fries & tartare

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EAT



FRIDAY

\$2

OYSTERS

ALL DAY LONG*

*excluding public holidays



MAINS

GUINNESS SAUSAGE PIE 26

guinness sausage, brisket, mushroom, mash

RIGATONI ALLA VODKA (V) 30

creamy tomato sauce with vodka, basil, stracciatella cheese

SNAPPER (180G) IN A SAFFRON 34

COCONUT BROTH (DF)

with snow peas, cherry tomato, roti bread

BARRAMUNDI FILLET (180g) (GF) 32

mint labneh, fennel watercress salad and lemon

SLOW COOK LAMB SHOULDER (GF) (DF) 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 (GF) 38

grain fed, jack creek tamworth NSW

300g SKIRT (GF) 44

little joe MB4+

CHOICE OF SAUCE (GF)

traditional gravy, cognac peppercorn, chimichurri or mushroom

SIDES

FRIES with rosemary salt (VG) (GF) 4

CREAMY MASH (V) (GF) 4

olive oil, sea salt & chives

GEM LETTUCE SALAD (V) (GF) 9

fennel, herb mix, mixed seeds, shaved parmesan & lemon thyme dressing

GREEN BEANS & BROCCOLINI (VG) (GF) 14

with herb green oil

VEGETARIAN (V) GLUTEN FREE (GF) DAIRY FREE (DF) VEGAN (VG)

Public Holiday Surcharge 10%