

## MENU

ENTREES & SHARES		BURGERS All served with fries	
CRUMBED CALAMARI lime aioli Make it a meal (fries and salad)	<b>\$22</b> +\$7	RED HOT CHICKEN crumbed chicken breast, lettuce, tomato, double cheddar & sriracha mayo	\$25
red onions, pickles, house tartare in a soft white roll, served with fries	\$18	THE NORTHERN WAGYU BEEF Wagyu beef patty, lettuce, tomato, double cheddar, BBQ sauce	\$25
CHICKEN WINGS crispy, house BBQ or buffalo	\$23	MAJESTIC BRISKET smoked beef brisket, lettuce,	\$26
BOWL OF FRIES (GF) house aioli or tomato sauce	\$12	coleslaw, cheese, pickles & house smoky BBQ sauce	
Make it loaded covered in aioli, cheese & diced bacon	+\$6	GRILLED HALLOUMI lettuce, carrots, red onions, sprouts, truffle mayo & sweet chilli	\$24
sweet Potato Fries (GF) chipotle mayo	\$15	VEGAN PLANT BASED  vegan patty, lettuce, tomato,	\$27
POTATO WEDGES sour cream & sweet chilli	\$13	cheese & aioli  ADD EGG	\$3
JALAPEÑO CHEESE POPPERS avocado dip	\$18	ADD PICKLES ADD BACON ADD EXTRA BEEF PATTY	\$2 \$4 \$6
PUB CLASSICS		SALADS	
CHICKEN SCHNITZEL with fries, salad & aioli Make it Parmigiana	<b>\$26</b> +\$3	CAESAR SALAD Cos lettuce, bacon, anchovies, parmesan, croutons, boiled egg & Caesar dressing	\$22
STONE & WOOD BEER BATTERED BARRAMUNDI with fries, salad, house tartare & lemon Available grilled	\$26	BEETROOT SALAD  Beetroot, rocket, slaw and fetta seasoned with balsamic vinegar & olive oil, topped w/ roasted almond flakes  Make it vegan - swap fetta for avocado	\$20
250G BLACK ANGUS RUMP STEAK with fries & salad YOUR CHOICE OF: gravy, mushroom or chimichurri sauce	\$32	ASIAN SALAD  Mesclun, carrots, green & red cabbage, edamame, crispy shallots & fresh herbs, house Asian dressing	\$20
Swap chips & salad for mash & vegetable	+4	ADD CHICKEN KARAAGE ADD HALLOUMI ADD AVOCADO	\$5 \$4 \$4

## **KIDS MEALS**

All served with fries
CHEESEBURGER \$15
FISH FILLET \$15
CHICKEN NUGGETS \$15